





Mission

Le Pois Privé offers timeless French gastronomy with a modern touch, through customized catering experiences that celebrate expertise, hospitality, and the art of entertaining.

Vision

Redefining French catering service in North America by combining heritage and innovation — one unforgettable event at a time.

Core Values

EXPERTISE

We believe in the art of craftsmanship — with intention, precision, and pride. From our sauces to the design of our stations, excellence is found in every detail.

HOSPITALITY

We treat every client as an honoured guest, anticipating their needs and enhancing their experience, from the first tasting to the last bite.



Canapé Menu

SEAFOOD

SNOW CRAB & MANGO ROLL

Rice roll filled with snow crab and fresh mango

SCALLOP CRUDO WITH PASSION FRUIT

Thinly sliced scallops, served with passion fruit

SHRIMP COCKTAIL

Chilled jumbo shrimp served cold with classic cocktail sauce

SALMON TARTARE WITH GINGER LPP



Fresh salmon, seasoned with ginger and fresh herbs

FRESH OYSTERS, CHAMPAGNE MIGNONETTE

Oysters on ice served with champagne mignonette

VEGETARIANS

TOMATO & PARMESAN ARANCINI



Crispy rice bites filled with tomato and parmesan

TRUFFLED MINI QUICHE



Creamy bite-sized quiche infused with truffle

FRESH HERBS & MANGO ROLL



Rice roll filled with fresh mango and fine herbs

ANDALUSIAN GAZPACHO



Chilled tomato and summer vegetable soup, served in a verrine

MUSHROOM CAPPUCINO WITH



TRUFFLE CREAM

Warm mushroom velouté topped with truffle-scented cream

BURRATA, TOMATO & PISTACHIO



Creamy burrata served with fresh tomatoes and crushed pistachios

MEATS

SHREDDED BEEF ARANCINI



Crispy rice bites filled with tender shredded beef

CLASSIC BEEF TARTARE



Ground beef seasoned the traditional way

ITALIAN-STYLE BEEF TARTARE



Ground beef seasoned with truffle and Parmesan

FOIE GRAS TERRINE, FIG JAM & ALMONDS



House-made foie gras with fig jam and crunchy almonds

FOIE GRAS BRIOCHE, PORT WINE GELÉE



Toasted brioche topped with seared foie gras and port wine reduction

DUCK FOIE GRAS OPÉRA



Layered duck foie gras and gelée, inspired by the classic opera cake

BRAISED BEEF MAKI WITH TRUFFLE PURÉE

Rolled braised beef filled with creamy truffle purée

FOIE GRAS & PISTACHIO APRICOT DELIGHT



Apricot stuffed with foie gras and crushed pistachios

BEEF CARPACCIO, HORSERADISH CREAM ON GRILLED BRIOCHE



Thin beef slices with light horseradish cream on crispy brioche

TRUFFLED MINI CROQUE-MONSIEUR



Golden toast with ham and cheese, delicately infused with truffle

DUCK RILLETTE ON CROUTON



Shredded duck confit served on a crispy crouton

Canapé Menu

VEGETARIANS

BEET TARTARE

Marinated beets seasoned with fresh herbs

VEGAN PUFF PASTRY SERVED WITH SWEET POTATO PURÉE

Crispy filo pastry filled with spiced sweet potato purée

PROVENÇAL RATATOUILLE TARTLET

Mini tart with stewed Provençal-style vegetables

GARLIC & ROSEMARY MUSHROOM BITE

Sautéed mushroom cubes with garlic and rosemary

CREAMY BLUE CHEESE,

MAPLE-CARAMELIZED NUTS ON BRIOCHE, RED AMARANTH

Melted blue cheese on toasted brioche, topped with maple-glazed nuts and red amaranth greens

MINI VEGETARIAN TART

Bite-sized tart filled with roasted seasonal vegetables

VOL-AU-VENT

Delicate puff pastry with a silky cream filling

MINI PISSALADIÈRE

Southern French tartlet with caramelized onions and black olives

GAZPACHO IN VERRINE

Chilled blended vegetable soup served in a verrine

SWEET BITES

FINANCIER

Golden almond tea cake with a moist, tender crumb

MADELEINE

Light, buttery shell-shaped sponge cake

MINI LEMON TART

Tangy lemon curd in a crisp shortbread crust

MINI PARIS-BREST

Choux pastry filled with hazelnut praline cream

MINI SAINT-HONORÉ

Caramel-glazed choux, whipped cream & puff pastry

MINI CHEESECAKE

Creamy cheesecake bite on a cookie crust

BROWNIE

Fudgy dark chocolate square

MINI BABA AU RHUM

Rum-soaked mini cake with light whipped cream

First Course

APPITIZERS

ANDALUSIAN GAZPACHO



Chilled tomato and sun-kissed vegetable soup, served as a refreshing starter

MUSHROOM VELOUTÉ, TRUFFLE CREAM



Creamy mushroom soup with truffle-infused cream

LPP SALMON TARTARE WITH GINGER



Fresh salmon seasoned with ginger and fresh herbs

CLASSIC BEEF TARTARE



Traditionally seasoned beef served with condiments

HEIRLOOM TOMATO, MOZZARELLA



DI BUFALA, WALNUT PESTO

Heirloom tomatoes with mozzarella di bufala and walnut pesto

MIXED GREENS SALAD



Seasonal herbs with maple-mustard vinaigrette

BEET & GOAT CHEESE SALAD,



CANDIED PECANS

Roasted beets with goat cheese and caramelized pecans

DECORATED SMOKED SALMON PLATE



Smoked salmon served with fresh garnishes

SOUTHWEST-STYLE PARIS-BREST



Choux pastry filled with a southwestern-inspired foie gras blend

OCTOPUS, CITRUS, POMEGRANATE & FENNEL SALAD CRUNCHY

Marinated octopus with citrus, pomegranate, and crisp fennel

TOMATO, MOZZARELLA & MELON SALAD

Fresh tomatoes, mozzarella, and melon balls with light seasoning

GREEN ASPARAGUS & PERFECT EGG



Crunchy asparagus served with slow-cooked egg

SNOW CRAB, MANGO, AVOCADO & SPICY MAYO



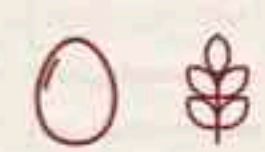
Chair de crabe des neiges servie avec mangue, avocat et mayonnaise relevée

LOBSTER À LA PARISIENNE +8\$



Cold lobster salad in house-made mayonnaise, served with classic garnishes

LYONNAISE SALAD



Lardons, poached egg, homemade croutons, and mustard vinaigrette

PÂTES

Tous les plats de pâtes contiennent des œufs

MILANESE RISOTTO



Creamy saffron risotto, served vegetarian or topped with a giant shrimp

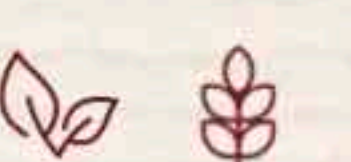
MUSHROOM, TRUFFLE & PARMESAN RISOTTO

Fresh and wild mushroom risotto, infused with truffle and finished with parmesan

HOUSE-MADE RIGATONI, LOBSTER BISQUE & MEAT

Fresh pasta served with a velvety lobster bisque and chunks of lobster meat

HOUSE-MADE PROVENÇAL FUSILLI, RATATOUILLE, HERB PISTOU



Fresh pasta accompanied by house-made ratatouille and a fragrant herb pistou

PARISIAN GNOCCHI, CREAMY MUSHROOM SAUCE



Oven-roasted Parisian gnocchi, topped with a rich and creamy mushroom sauce

Main Course

FISH

SALMON

Atlantic salmon fillet, served with sauce vierge and roasted broccoli

ICELANDIC COD



Pan-seared cod fillet, topped with beurre blanc and served on a bed of spinach

BLACK COD



Miso-glazed black cod, served with sautéed bok choy

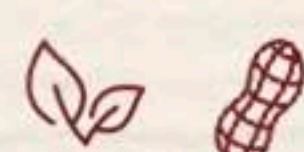
LOBSTER THERMIDOR



Whole lobster gratinéed with a creamy Louis d'Or cheese sauce

VEGETARIENS

ROASTED CAULIFLOWER, BEAN PUREE COCO, SALSA VERDE, PINE NUTS



Roasted cauliflower served on bean puree, salsa verde and toasted pine nuts

PROVENÇAL VEGETABLE MARKET

Roasted sun vegetables served in melting layers, option to add goat cheese

☆ SEE SELECTION OF PASTA AND RISOTTOS ☆

On request, the vegetarian dishes in this section can be served as a full meal portion.

Additional fees may apply

MEATS

CHICKEN SUPRÊME

Roasted chicken breast served with rosemary-infused jus

BURGUNDY-STYLE BEEF SHOULDER

Slow-braised beef in red wine sauce

DUCK LEG CONFIT



Duck leg confit served with peppercorn sauce

LAMB SIRLOIN STEAK

Grilled lamb sirloin served with herb jus and Provençal ratatouille

FILET MIGNON

Grilled filet mignon topped with a red wine reduction sauce

*All main courses are served with seasonal vegetables and your choice of:
Gratin Dauphinois | Mashed Potatoes | Sarlat-style Potatoes*

Third Course

DESSERTS

PARIS-BREST 
Choux pastry filled with hazelnut praline cream

YUZU CHEESECAKE 
Velvety cheesecake infused with yuzu

LEMON TART 
Tangy lemon tart on a buttery shortcrust base

PASSION FRUIT PAVLOVA 
Crispy meringue with light cream and passion fruit

CLASSIC BROWNIE
Fudgy dark chocolate brownie

BABA AU RHUM 
Rum-soaked cake served with whipped cream

DIETARY LEGEND



GLUTEN



NUTS



LACTOSE



WINTER



SUMMER



VEGAN



EGGS

Stations

OYSTER BAR

3 fresh oysters per guest, served with classic garnishes
Optional: Shrimp cocktail or Lobster cocktail

TARTARE STATION

Choice of 2 or Choice of 3
Ginger salmon, classic beef, or beetroot tartare (vegan), served with traditional accompaniments

HOUSE CHARCUTERIE & LOCAL CHEESE STATION

Coppa, prosciutto, rillettes, country terrine, dry-cured sausage
Selection of fine Quebec cheeses: Riopelle, Louis d'Or, Douanier, Tomme de Grosse-Île, etc.
Served with bread, crostini, nuts, fruits, and condiments

CRUDO / CEVICHE STATION

Scallop crudo with passion fruit or sea bream ceviche with leche de tigre

SASHIMI STATION | 3 PIECES PER PERSON

Red tuna, organic salmon, striped bass, served with ponzu sauce and fresh wasabi

RACLETTE STATION

Melted raclette cheese, potatoes, meats, pickles and crispy baguette

STATION TAPENADE MEDITERRANEAN & PAIN DE PROVENCE

Tapenades of black olives, green olives and dried tomatoes, served with artisanal country bread

SALADS STATION | \$15 PER PERSON

Caesar salad, tomato burrata, melon feta mint

CHOCOLATE FOUNTAIN STATION

Warm chocolate for dipping, served with fresh fruits and assorted sweet treats

HOUSE-MADE ICE CREAM & SORBET STATION

Selection of artisanal ice creams and sorbets made in-house

