

Seafood

- Spanish Paella with vegetables and seafood 29,95 \$
- Giant shrimps brochette 30,95 \$
- Coquilles St-Jacques 20,95 \$
- Seafood pot pie 18,95 \$



Fish



- Salmon with pistachio crust 18,95 \$
- Poach salmon in wine sauce with spinach and asparagus 19,95 \$
- Salmon in tarragon creamy sauce 17,95 \$
- Arc-en-ciel trout, lemon and fine herbs 17,95 \$
- Turbot in saffron sauce 19,95 \$
- Poach Mahi-Mahi Provencal 24,95 \$

Side dish

- Mixed vegetables 2,95 \$
- Grilled asparagus with fleur de sel 2,95 \$
- Sauté of three types of mushrooms with herbs 3,95 \$
- Assortment of sauce 2,95 \$
- Mashed potatoes with parmesan crust 3,95 \$
- Quarters of potatoes with herbs 3,95 \$
- Monte Carlo mashed potatoes 4,95 \$
- Basmati rice 2,95 \$
- Flavored rice 3,95 \$



Deserts

- Pies: lemon, apples, 4 fruits, caramel, pecans or sugar 23,95 \$ / 32,95 \$
entre 8 et 10 portions
- Home made brownies 29,95 \$
15 portions
- Fruits brochettes 2,75 \$
- Profiteroles 1,50 \$
- Sweet bits platter 2,50 \$
- Crème brulée to your taste 2,75 \$ / 5,95 \$
- Dôme au chocolat 4,95 \$
- Gâteaux au fromage à votre goût 30,95 \$ / 43,95 \$
entre 10 et 14 portions
- Varied mousse cups 2,25 \$
- Asian fruits salad 4,95 \$
- Cream and chocolate pastry 2,50 \$
- Home made cookies 2,25 \$



Specialized Services

(prices on demand)

- Oyster, crab, lobster and mussels stationary
- Chocolate fountain
- Punch fountain (welcome cocktail)
- Ice sculpture
- Varied Maki and sushi
- Welcome baskets and gifts bags
- Valet service



Credit cards accepted



1926, chemin du Village, Mont-Tremblant

819-681-0550

www.millys.ca

Total Services

According to your budget and your expectations, Milly's is in position to meet your demands. You are looking for simplicity or extravagance; we are here to give life to all your delicious projects.

For your thematic nights, nothing is better than audacity and creativity. Our chefs will be able to create a unique meal for your needs.

Complete licenses and bar service are available to meet your budget and needs. Wines and cheeses degustation, private importations, beers, ports, happy hours or even exotic cocktail.

You need help with the selection of the site or the lay out and the setting?

We can realize your event from A to Z ! We can also find costumes or animation for your night. Here is an ideal occasion to organize the perfect event that will be made to measure for you.

Our team will provide everything you need for the great success of your event. From the farks, glasses, tablecloth, flowers, DJ, music group or even big top that can contain over 5000 people !

Nothing is impossible to seduce you !



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819-681-0550
1926, chemin du Village
Mont-Tremblant

Milly's catering menu Breakfast

Minimum of 10 people)

Menu 1

Selection of juice
Organic coffee
Selection of mini pastries
Fruits platter
10,50 \$ / pers.

Menu 3

Selection of juice
Organic coffee
Rolls platter
(salmon, tuna, chicken)
Fruits and cheese platter
15,50 \$ / pers.



Menu 2

Selection of juice
Organic coffee
Selection of muffins
Fruits and cheese platter
11,75 \$ / pers.

Hot breakfast

also available on demand, starting at
17 \$ / pers.

Example : Scrambled eggs, omelettes,
selection of meat, roast potato

Extra :

Milly's yogurt, ganola and fruits
Home made biscuit / Breakfast sandwiches
Pancakes regular or choice (fruits, cheese, meat)
French toast / Stuff eggs
Sparkling wine and fresh juice / Selection of mini quiches

Lunch boxes menu



Lunch box 1

Sandwiches
(egg, tuna, chicken salad or ham)
Greens from the market or Caesar
Bottles of water or soft drinks
Fresh fruits
Knives, forks, spoons and table clothe
(15 \$ / pers., min 10 pers.)

Lunch box 3

Sandwiches
(egg, tuna, chicken salad
grilled chicken, vegetarian or ham)
Greens from the market or Caesar
Bottles of water, V8,
soft drinks or juice
Fresh fruits and Canadian cheese
Desert of the Cher
Knives, forks, spoons and table clothe
(22 \$ / pers., min 10 pers.)

lunch box 2

Sandwiches
(egg, tuna, chicken salad or ham)
Greens from the market or Caesar
Bottles of water or soft drinks
Fresh fruits
Dessert of the Chef
Knives, forks, spoons and table clothe
(18 \$ / pers., min 10 pers.)

Lunch box 4

Sandwiches
(smoked salmon, lobster, crab
grilled chicken or vegetarian)
Greens from the market or Caesar
Bottles of water, V8,
soft drinks or Perrier
Fresh fruits and Canadian sheese
Desert of the Chef
Knives, forks, spoons and table clothe
(26 \$ / pers., min 10 pers.)

Cold Sandwiches

(tortillas (pita), Panini bread or baguette)

Grilled chicken (grilled chicken, goat cheese, sundried tomatoes and spinach)	6,50 \$
Asian chicken (grilled chicken, grilled almonds and sesame seeds, lettuce with Asian peanut sauce)	6,50 \$
Grilled vegetables	5,95 \$
Tomatoes, bocconcini cheese, spinach and basil pesto	6,50 \$
Maple ham (swiss cheese, caramelized onions and BBQ sauce)	5,95 \$
Roast beef, onions, mushrooms and teriyaki sauce	6,50 \$
Thin slices of pork with provolone cheese	5,95 \$
Tuna (cranberry and lemon salad with swiss cheese and lettuce)	5,50 \$
Eggs and chives	5,25 \$



Salad

(Prix par pers / Minimum 10 pers.)



Tomatoes, bocconcini cheese, fresh basil with pesto oil	2,95 \$
Green apples, supreme citrus fruits with goat cheese	3,95 \$
Seafood salad (assortiments de fruits de mer)	4,45 \$
Traditional Greek salad	2,45 \$
La grecque traditionnelle	2,95 \$
Couscous royal	2,45 \$
Greens from the market	2,95 \$
Apples and beets	2,95 \$
Carrots, raisins and cumin spice	3,45 \$
Niçoise (tuna, eggs and beans)	3,95 \$
Milly's Caesar	2,95 \$
Pasta, pesto, dried tomatoes, black olives and pin nuts	3,95 \$
Asian pasta with fresh vegetables	3,45 \$
Duck confit	4,45 \$
Cold soup in shooter glass	1,00 \$
Méditerranéenne	2,95 \$

Cold platter

(Basée sur 10 pers.)

Italian style meat rolls	24,95 \$ / 30,95 \$
Pâtés and terrine from the region	28,95 \$ / 36,95 \$
Mixed raw vegetables with sauce	18,95 \$ / 23,95 \$
Mixed cheese	22,95 \$ / 30,95 \$
Mini pitas (smoked salmon, tuna salad, chicken, eggs)	17,95 \$ / 22,95 \$

Assortiment de sandwichs (Voir prix sandwichs)



Milly's Canapés Cold

(Prix à la douzaine)



Milly's Bruschetta	18,00 \$
Filet mignon tartar with zéres (in a spoon or on crust)	27,00 \$
Dill salmon tartar (in a spoon or on crust)	21,00 \$
Sesame tuna tartar (in a spoon or on crust)	27,00 \$
Duck confit, cucumber and red pepper	21,00 \$
Asparagus tartar	18,00 \$
Seafood salsa	27,00 \$
Egg mimosa	14,00 \$
Smoked salmon rose and Philadelphia cheese	21,00 \$
Grilled bloody Caesar shrimps	36,00 \$
Traditional shrimps with lemon and sauce	36,00 \$
Fresh fruits with prosciutto	24,00 \$
Ham and asparagus rolls	21,00 \$

Milly's Canapés Hot

(Prix à la douzaine)



Assortment of mini quiches	17,00 \$
Mini brochettes of chicken teriyaki	21,00 \$
Mini brochettes of filet mignon and sweet peppers	27,00 \$
Mini brochettes of salmon with dill	21,00 \$
Brie cheese, honey and cranberry in crusty paste	21,00 \$
Goat cheese with maple syrup in crusty paste	21,00 \$
Mini sausages in crusty paste	15,00 \$
Merguez, Dijon and maple syrup	21,00 \$
Italian grilled sausages	21,00 \$
Hot soup or cream of the day serve in shooter glass	12,00 \$
Mini turnovers of spinach and feta cheese	21,00 \$
Mini turnovers of snails and garlic	21,00 \$
Assortment of Thai rolls	15,00 \$
Shrimps in tempura	36,00 \$
Crab cake with spicy mayonnaise	36,00 \$
Lobster cake with sweet peppers mayonnaise	36,00 \$
Salmon cake with dill mayonnaise	21,00 \$
Grilled scallops with tomatoes and spinach	36,00 \$
Seafood tartlet au gratin	36,00 \$
Honey, goat cheese on crust	21,00 \$
Little balls of cheese risotto	27,00 \$

Main course

Pasta

(Prix par pers. / Minimum 10 pers.)



Bolognese (spaghetti or Milly's lasagna)	14,95 \$ / 16,95 \$
Linguini arabiata (spicy tomatoes and Italian sausages)	16,95 \$
Linguini carbonara with pancetta chips	15,95 \$
Farfalles with zucchini and feta cheese	16,95 \$
Cheese gnocchi, cherry tomatoes, corn and fresh basil	17,95 \$
Home made ravioli to your taste	16,95 \$ / 26,95 \$



Poultry

Ginger General Tao chicken	16,95 \$
Chicken breast stuff with goat cheese, sundried tomatoes and spinach	19,95 \$
Chicken breast stuff with prosciutto and pesto	18,95 \$
Caramelized chicken breast in maple syrup	18,95 \$

Veal



Veal Parmigiana	17,95 \$
Veal escalope in creamy mushrooms sauce	18,95 \$
Veal filet mignon with pancetta chips	21,95 \$

Beef

Beef Wellington	27,95 \$
Filet mignon brochette	25,95 \$
Filet mignon (8oz) with a three peppers sauces	26,95 \$
Roast beef au jus	24,95 \$



Lamb



Rack of lamb with dijon and rosemary crust	29,95 \$
Rosemary knuckle of lamb	27,95 \$

Pork

Filet mignon of pork serve in creamy herb sauce	21,95 \$
Knuckle of pork, Dijon and honey	20,95 \$