



AFTER 25 DELICIOUS YEARS, CORNELLIER TRAITEUR PROPOSES A MENU WORTHY OF GREAT ANNIVERSARIES!

Renowned Montreal chef and caterer Denise Cornellier introduces her latest specialties, making life easier in today's world.

(Montreal, October 11, 2007) An uncontested standard on the Quebec gastronomic and nutritional scene, Cornellier Traiteur celebrates 25 years of innovation, excellence and passion. For the occasion, Denise Cornellier, the passionate chef-caterer and President of the firm she founded in 1982, treated herself to the finest gift: the creation of new specialties meeting the needs of men and women seeking to balance their professional and personal lives.

Over the years, Denise Cornellier has surrounded herself with a team of outstanding specialized cooks expert in the fine art of entertaining. In the process, she has developed a gastronomic approach unique in Quebec. Creativity, quality and the origins of the products along with their nutritional value have become the basic ingredients to each one of her firm's culinary creations.

For all food lovers with a taste for something different, gourmets pressed by time, event planners, anyone concerned with good nutrition and all who enjoy magical moments in good company, Cornellier Traiteur has developed quite a menu:



As an appetizer
Loft

To break the ice
Atelier

For the main course
Boutique

For a short break
The website of the day

For dessert and a treat
The incomparable Cornellier Traiteur



"There was a time when people ate at home and catering was reserved for special events. Today's reality is quite different. Now, in addition to special events, catering also meets the needs of day-to-day life," explains Denise Cornellier. The range of products provided by Cornellier Traiteur is wider than ever, in response to the requirements of modern-day life: receptions, convenience and cocooning.

In celebration of its 25th anniversary, Cornellier Traiteur introduces new services designed to make life easier:

[Loft: entertaining...with a difference

Event planners and others wishing to mark a special occasion, or simply party with friends can now use the magnificent Loft. Located above the boutique and catering service at 5354 Saint-Laurent Boulevard (Montreal), this new space now accommodates meetings and receptions of every description.

Distinguished by a warm and tasteful ambience, the Loft is open both day and evening, providing access to the full range of professional services essential to the success of an event, including the establishment's catering service. In addition, Cornellier Traiteur offers animation services dispensed by a head cook and professional sommeliers, whenever an event is developed around a theme showcasing the complementarity of foods and wines, as well as all types of harmony cuisine (champagne, brandy, whisky, beer, etc.) On these occasions, sommeliers Aline Migneault and Jean Beaudin join the team of Cornellier Traiteur, lending their expertise and know-how to clients wishing to benefit from their judicious advices.

The Loft, where people enjoy getting together...and always feel at home!

[Atelier: where culinary training is available to one and all

For the chef who lies dormant in each of us, Denise Cornellier offers a most special experience: the opportunity of working with her on the production of some of the culinary creations that have earned her catering firm its outstanding reputation.

Alone or in a group, participants can share, for a few hours, in the passion that drives Denise Cornellier, and learn a few of her tricks of the trade...like cooking for her clients with the same dedication that goes into the preparation of a meal for her family and friends. On the program: Thai cooking workshops, the art of Holiday entertaining, harmony cuisine with champagne and the correlation between foie gras and wines, some workshops given in

collaboration with Aline Migneault and Jean Beaudin, as well as other workshops, each as deliciously appealing as the next. Recipes used in these workshops will be available to participants.

Cornellier's culinary workshops are also a marvellous Christmas gift idea, as they offer moments of pure enjoyment for family or friends, sharing an activity that fosters closeness: cooking and eating!

Tasting Workshops

Cornellier Traiteur has invited Aline Migneault and Jean Beaudin to introduce the general public to wines through thematic tasting workshops to be held every Wednesday, from September 26th to November 28th, 2007.

[Boutique: making your life easier while always eating well!

For men and women seeking to make their lives easier, Cornellier Traiteur's Boutique offers a wide range of tasty products and prepared dishes, the perfect solution on days when they have little time to cook up delicious, nutritious meals for themselves and their families.

The Boutique gives customers access to the products of its catering service, neatly tucked away in their home freezer, ready to be reheated and enjoyed along with its excellent quality-price ratio!

Indeed, on their way home, customers can now pick up delicious "home-cooked" dishes, frozen and packaged in two-serving trays, for a single meal or the entire week. They will face difficult choices, however: will it be the chicken pâté cooked in the traditional manner with capons, the seafood

cassolette with shrimp, scallops and salmon in a delectable bisque prepared with Gaspé lobster, or the classic prairie lamb tajine spiced with honey, cinnamon and saffron? Rounding out the offering, the Boutique carries tasty sweet and salted preserves such as caramel, Glenkinchie flavoured chocolate sauce, fruit ketchup, blackcurrant and onion conserve, and so much more. All great gift ideas sure to delight family and friends!

Products from the Boutique are currently available as well at fine shops in Saint-Lambert, Saint-Bruno-de-Montarville and Montreal's Saint-Laurent Boulevard boutique.

For the convenience of clients who so wish, Cornellier Traiteur also provides delivery service.



[The website: a piece of cake?

Cornellier Traiteur invites you to visit its website for a piece of its 25th anniversary cake...

Developed to reflect the most current tastes, www.cornelliertraiteur.com is a website whose new interface makes it an invaluable virtual tool facilitating the planning of private and corporate events. Internauts can also subscribe to a newsletter providing information on a wide range of topics such as the art of entertaining, nutritional information, Denise's tips and tricks, and some of the delicious recipes that have earned Cornellier Traiteur its reputation.

As of end October, visitors will be invited to help themselves...

[Cornellier Traiteur: a must

For cosy dinners and private and corporate receptions (anniversaries, boutique launches, family celebrations, picnics, buffets or banquets), the name Cornellier Traiteur remains, after 25 years, synonymous of quality, know-how and excellence in Quebec.

With its cooks, sommeliers, logistical experts, stylists and interior designers, decorators, sound and lighting technicians, Cornellier Traiteur can rise to any challenge, treating you to new experiences including, among others, fabulous theme evenings like those developed around beer, chocolate and whisky, which become unforgettable...

Denise Cornellier adopts a distinctly feminine approach to her cuisine: it is delicate, subtle, revealing a flawless blend of flavours, cooking modes and temperatures, and presented, at all times, with... elegance.

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N.B. Complementary information sheets and photos are attached, available upon request.

Source: Cornellier Traiteur

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