

CANAPES



Classics

Shrimp mousseline
Liver pâté rosette, onion confit with port wine
Bruschetta with sundried tomatoes and feta
Ham cornets
Vegetarian spring rolls
Teriyaki pork mini brochette
Spring mushroom cups
Escargot mille-feuille
\$17/dozen

Deluxe

Puff pastry with crab and Brie
Parma ham and cantaloupe
Smoked salmon spiral with dilled cheese
Fine cheese fondant
Scallop ceviche with ginger
Smoked fish morsels
\$24/dozen

Sushi

3 dozen or more
\$26/dozen

À la carte

<i>Duo of crispy fresh vegetables with dip</i>	<i>\$2.00/pers.</i>
<i>Choice of sliced fresh fruits</i>	<i>\$3.00/pers.</i>
<i>Pyramid of mild cheddar cheeses</i>	<i>\$4.50/pers.</i>
<i>Tray of mini pastries and petit fours</i>	<i>\$4.75/pers.</i>
<i>Assortment of cold cuts and fine delicatessen meats</i>	<i>\$6.00/pers.</i>
<i>Fine cheese tray</i>	<i>\$8.00/pers.</i>
<i>Assortment of sandwiches (1½ per person)</i>	
– <i>traditional : classic egg sandwich, mini crusty roll with chicken</i>	<i>\$5.25/pers.</i>
– <i>deluxe : tuna panini, grilled chicken and Swiss cheese on a Kaiser bun, olive focaccia, Black Forest ham and Brie</i>	<i>\$7.75/pers.</i>

Taxes and gratuities extra

BREAKS



Early Bird

*Bakers choice basket
Yogurt, jam, butter
Fruit juice and coffee
\$8/pers.*

On the Run

*Choice of muffins, health breads
Whole fruit
Fruit juice and coffee
\$6/pers.*

Sweet Afternoon Snacks

*Brownie and date morsels
Whole fruit
Fruit juice and coffee
\$7/pers.*

À la carte

*Coffee, tea, herbal tea
Coffee, tea or herbal tea with fruit juice
Hot chocolate
Soft drinks / mineral water
Energy drinks
Coffee (silex)*

*\$2.00/pers.
\$3.00/pers.
\$2.00/pers.
\$2.50/portion
\$4.00/portion
\$17.50/10 cups*

Taxes and gratuities extra

BREAKFAST BUFFET



For 25 or more

The Continental with fruit

*Fruit juice
Baker's basket
(croissants, muffins, chocolate croissants)
Fresh fruit brochettes
Butter, assorted jams
Coffee, tea or milk*

**15 to 24 persons : \$11/pers.
25 or more : \$8/pers.**

American

*Fruit juice
Assorted cold cereals
Glazed sliced fruit platter with mild cheddar
Baker's basket
(croissants, muffins, fruit Danish and chocolate croissants)
Butter, assorted jams
Scrambled eggs
(Eggs Benedict : \$2 extra)
(Scandinavian eggs : \$6 extra)
Bacon, ham and sausages
Hash brown potatoes
Coffee, tea or milk*

**25 to 49 persons : \$14/pers.
50 personnes et plus : 12 \$/pers.**

Service at the table

15 persons or more

Traditional Plate

*Fruit juice
Scrambled egg, ham, bacon, baked beans,
hash brown potatoes, fruit brochettes
Toast, coffee
\$9/pers.*

Taxes and gratuities extra

See reverse for Brunch

BRUNCH



For 30 or more

*Fruit juice
Assorted cold cereals
Baker's basket
(croissants, muffins, chocolate croissants)
Butter, jams, marmalade
Scrambled eggs, baked beans
Pancakes, French toast
Bacon, ham and sausages
Hash brown potatoes*

Hot Dishes (3 choices)

*Shaved chicken with its two mustards
Vegetable lasagna
Seafood fusilli with rosée sauce
Pork medallions with maple sauce
Beef rib (carving station)
Cipaille with four marinated meats
Sole paupiettes with shrimp*

Side Dishes :

*Three mixed salads
Platter of cold cuts and pâtés
Fruit and cheddar cheese platter
Market vegetables and rice pilaf
Salmon Bellevue
Condiments and pickles*

Dessert Table

Beverages

Coffee, tea or milk

30 to 49 persons : \$26
50 persons or more: \$24

Taxes and gratuities extra

See reverse for Breakfast Buffet

LUNCH



Choice of one first course and one main dish for the whole group

For 15 persons or more

For 2 choices of first course, add \$3/pers.

(no extra charge if you advise us before 10 a.m. on the day of the event)

First Course

Soup of the day

Baby vegetable panaché

Chicken liver fondant and carrot confit

Main Dishes

<i>Lasagna Florentine with fresh cheese</i>	<i>\$14</i>
<i>Grilled chicken salad</i>	<i>\$15</i>
<i>Coronation Chicken on patty shells</i>	<i>\$16</i>
<i>Braised pork chops with crystallised apples</i>	<i>\$16</i>
<i>Mushroom-stuffed sole, sweet red pepper purée</i>	<i>\$17</i>
<i>Roast chicken supreme, honey and rosemary sauce</i>	<i>\$17</i>
<i>Braised beef with red wine and carrots</i>	<i>\$18</i>
<i>Salmon steak poached in white wine with caper and lemon sauce</i>	<i>\$19</i>
<i>Brochette duo (filet of beef and chicken)</i>	<i>\$20</i>
<i>Roast beef strip loin with green pepper glaze</i>	<i>\$21</i>

Dessert

Tasty treats from our pastry chef

Beverages

Coffee, tea or herbal tea

Taxes and gratuities extra

See reverse for Buffet Lunch

BUFFET LUNCH



*Choice of one first course and one main dish for the whole group
25 persons or more*

Cold Buffet

*Soup of the day
Fresh vegetables and dip
Assorted sandwiches (2/pers.)
Two assorted salads
Mesclun salad
Salad dressing and condiments
Fresh fruit and cheddar platter
Home-made pastries
Coffee, tea or herbal tea
Cold cuts platter (\$2 extra/pers.)*

25 to 49 persons : \$19

50 or more: \$16

Hot Buffet

*Soup of the day
Cold cuts
Fresh vegetables and dip
Two assorted salads
Mesclun salad
Salad dressing and condiments
Fresh fruit and cheddar platter
Choice of two of the following dishes:
*Chicken supreme with herb sauce
Mustard-roasted pork loin
Salmon scaloppini with its stock
Beef bourguignon
Meat cannelloni with marinara sauce**

Side Dishes :

*Rice or potatoes
Market vegetables
Assorted desserts
Coffee, tea or herbal tea
25 to 49 persons: \$25
50 or more: \$22*

Taxes and gratuities extra

See reverse for Lunch

SUPPER



Choice of one first course and one main dish for the whole group

For 15 persons or more

Groups of fewer than 100 persons may choose from 2 or 3 dishes :

2 choices : \$3 extra per person • 3 choices : \$5 extra per person

Appetizers

First Courses

Garden salad and its garnishes

Game terrine with berries and caramelized onions in port wine

Marinated salmon with citrus and cardamom emulsion

Mushroom and Brie Bavarian, sundried tomato vinaigrette

North Shore seafood on a half avocado

Phyllo turnovers with fresh asparagus and Emmental cheese

Soup of the Day

Main Dishes

<i>Pan-fried chicken breast parmesan</i>	<i>\$25</i>
<i>Maple-flavoured baby pork morsels with blueberries</i>	<i>\$26</i>
<i>Chicken supreme with wing, cognac and lardon sauce</i>	<i>\$27</i>
<i>Grilled salmon steak, raspberry and rosemary sauce</i>	<i>\$28</i>
<i>Grain-fed veal cutlet au gratin, English style, port deglazing sauce</i>	<i>\$29</i>
<i>Roast beef striploin with its green pepper sauce</i>	<i>\$30</i>
<i>Filet of beef with Migneron cheese and two-mustard sauce</i>	<i>\$34</i>
<i>Filet mignon (5oz) with its savoury scallop and tarragon tartlet</i>	<i>\$38</i>
<i>The delectable quartet of North Shore sea food (in season)</i>	<i>\$48</i>

Dessert

(choices)

Maple ice cream parfait, Bundle of three chocolates

Chocolate-caramel cake

Coffee, tea or herbal tea

Taxes and gratuities extra

See reverse for Buffet Supper

BUFFET SUPPER



For 25 persons or more

Soup of the day

Choice of four salads

Potato salad with lardoons and cheddar

Penne salad with ham and pesto

Tabbouleh salad with hot peppers

Greek salad with olives and feta

Curried rice and Nordic shrimp salad

Carrot salad with raisins and pine nuts

Red and green cabbage duo

Pasta salad, olives, roasted peppers and sundried tomatoes, balsamic vinaigrette

Hot Dishes no. 1 (3 dishes)

Maple-roasted pork loin

Shaved chicken with its two mustards

Rolled sole stuffed with mini-shrimp

Traditional lasagna with meat au gratin

Vegetarian quiche

Simmered beef with pearl onions and red wine

25 to 49 persons : \$29

50 or more: \$26

Hot Dishes no. 2 (2 dishes + 1 carving station)

Seafood lasagna

Chicken bundles with asparagus, tarragon cream sauce

Salmon and cod duo, raspberry and rosemary sauce

Apple-stuffed pork loin, Calvados sauce

Veal Marengo with sundried tomatoes and white wine

Beef rib roast and its herb gravy (served at carving station)

Leg of lamb, peppermint sauce (served at carving station)

25 to 49 persons : \$37

50 or more: \$34

Side Dishes

Mesclun salad – Fresh fruit and cheddar cheese platter

Mussels marinière – Rice and fresh market vegetables

Gratin of potatoes à la Lyonnaise

Glazed salmon and shrimp platter (choice no. 2 only)

Fine cheese platter (\$3 extra)

Smoked and marinated salmon platter (\$4 extra)

Dessert Table

Coffee, tea or herbal tea

Taxes and gratuities extra

See reverse for Supper



WEDDING PACKAGES



First Course (choose one)

Fresh garden salad and its garnishes
Game terrine with its onion marmalade
Mushroom and goat cheese Bavaroise, sundried tomato vinaigrette
Exotic half-avocado
Smoked salmon and sturgeon duo (\$5 extra)

Soup of the Day

Main Dishes (choose one)

<i>Roasted chicken breasts with honey and rosemary</i>	\$40
<i>Pork tenderloin morsels with apples and Calvados</i>	\$41
<i>Supreme of grain-fed chicken with wing and Migneron cheese stuffing</i>	\$42
<i>Salmon steak with raspberry and fresh herbs</i>	\$43
<i>Roast beef strip loin and its green pepper sauce</i>	\$44
<i>Grain-fed veal cutlet, English style, two-cheese glaze</i>	\$46
<i>Beef filet mignon and scallop tartlet</i>	\$52

Side Dishes

Seasonal vegetables with potatoes of the day or rice pilaf

Dessert

« The perfect marriage »

Beverages

Coffee, tea or herbal tea

Also included in the package :

1 glass of sparkling wine
1 glass of house red or white wine
Rental of the hall

À la carte :

<i>Litre of white or red wine</i>	\$28
<i>Bottle of sparkling wine</i>	\$33

Taxes and gratuities extra