

BREAKFAST

- breakfast
- coffee breaks
- brunch
- lunch
- dinner
- reception
- express menu
- wine list
- general info



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Breakfast

THE PAINTER *Minimum of 10 persons*

Orange juice
Baker's basket (2 per guest)
Jams and preserves, sweet butter
Sliced fresh fruits
Coffee, decaffeinated coffee and a selection of teas
\$18.50

THE SCULPTOR *Minimum of 10 persons*

Orange juice
Baker's basket (2 per guest)
Jams and preserves, sweet butter
Sliced fresh fruits
Sliced Canadian cheese
Cottage cheese
Assorted fruit yogurts
Coffee, decaffeinated coffee and a selection of teas
\$20.95

THE ATHLETE

Orange Juice
Variety of healthy muffins
Sliced fresh fruits and seasonal berries
Cheddar cheese
Muesli Verrine and berries
Variety of light, plain and fruit yogurts
Cottage cheese
Cereals
2% , skim or soya milk
\$20.95

*Prices are per person.
Taxes and gratuities
not included.
2011-05-25*

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Breakfast

THE MUSICIAN *Minimum of 20 persons
(Buffet or plated option)*

Orange juice
 Baker's basket (2 per guest)
 Jams and preserves, sweet butter
 Sliced fresh fruit
 Coffee, decaffeinated coffee and a selection of teas

Choice of scrambled eggs :

Plain, cheddar cheese and chives, Swiss cheese and spinach, sautéed mushrooms and onions

Choice of meat (2 choices) :

Pork sausage, pork sausage patties, bacon, ham

Choice of potatoes :

Traditional
 Country style
 Small new potatoes
 Hash browns
 O'Brien

\$24.75

THE ARTIST *Minimum of 20 persons*

Baker's basket (2 per guest)
 Jams and preserves, sweet butter
 Banana bread
 Selection of cold cereals
 Sliced fresh fruit
 Assorted fruit yogurts
 Sliced Canadian cheese
 Coffee, decaffeinated coffee and a selection of teas

Choice of juice :

Apple, orange, grapefruit, or berries and pomegranata

Choice of scrambled eggs :

Plain, cheddar and chives, Swiss cheese and spinach, sautéed mushrooms and onions

Choice of meat (2 choices) :

Pork sausage, pork sausage patties, bacon, ham

Choice of potatoes :

Traditional
 Country style
 Small new potatoes
 Hash browns
 O'Brien

\$25.75

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À la carte breakfast additions

À LA CARTE BREAKFAST EXTRAS

French toast
\$4.75 per person

Assorted fruit yogurts
\$3.75 each

Scrambled eggs, bacon and cheese wrap
\$4.75 per person

Cold cereals
\$4.75 per person

Fruit smoothies (200ml)
\$4.95 per person (minimum 50 guests)

Pancakes garnished with fruits and maple syrup
\$4.75 per person

Canadian back bacon or ham
\$4.75 per person

Bagel with cream cheese and smoked salmon
\$6.75 per person

Mascarpone granola and berries (100 ml)
\$3.75 per person

OMELET STATION

Minimum 50 persons

Choice of omelet
 ham, cheese, chicken, smoked salmon,
 Matane shrimps, sweet bell peppers, mushrooms
Add \$5.75 per person
Chef service fee: \$120.00 per 150 persons

LAC-LEAMY'S EGGS BENEDICT

Minimum 30 persons

Poached eggs garnished with smoked salmon and spinach
 on an English muffin, topped with Hollandaise sauce
Add \$5.75 per person

Poached eggs garnished with smoked meat
 on an English muffin, topped with Hollandaise sauce
Add \$5.75 per person

Poached eggs garnished with smoked duck
 on an English muffin, topped with orange
 Hollandaise sauce
Add \$7.75 per person

Poached eggs garnished with crab
 on an English muffin, topped with
 Hollandaise tomato sauce
Add \$7.75 per person

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 2011-05-25*