

DINNER

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- coffee breaks
- brunch
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- express menu
- wine list
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À la Carte Dinner – Soups

Minimum 20 persons and 3 courses. We request that the menu selection for served meals be the same for all guests. All main course selections are served with seasonal vegetables, Chef's selection of potatoes and fresh assorted breads with sweet butter.

COLD SOUPS

Gazpacho and cucumber granita with tequila and coriander
 Vichyssoise
 Squash soup with allpice biscotti
 Cantaloupe soup
 Avocado and lychee soup
\$6.00

HOT SOUPS

Red miso, vegetables and rice noodle soup
 Mushroom Velouté with chive oil
 Cream of zucchini and Swiss cheese
 Leek and potato soup with basil aroma
 Stracciatella
 Cream of carrot and ginger with wasabi
 Cream of confit tomatoes with fresh basil
 Minestrone
 Spicy corn chowder, tortilla in julienne
 Squash Velouté with pear
\$9.00

Clam chowder
 Corn and crab soup south american style
 Potato soup with duck confit
 Lobster bisque with northern shrimps
\$11.00

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 2011-05-25*

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À la Carte Dinner – Cold appetizers

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COLD APPETIZERS

Seasonal salad with olive oil, lemon and chives
\$8.25

Roma tomatoes and mozzarella salad, creamy pesto dressing topped with fried salami julienne
 Caesar salad with pancetta chips and romano cheese shavings
 Mediterranean salad with feta cheese, Kalamata olives, tomatoes, artichokes, olive oil and fresh herbs
 Smoked salmon carpaccio, aragula salad with grape seed oil and parmesan tile
\$9.25

Duck confit terrine, caramelized apple chutney
 Warm duck confit, served on a mesclun salad, bocconcini marinated with basil
\$11.50

Salmon tataki with spicy mango and coriander dressing
 Spinach and endive salad, garnished with pear stuffed with goat cheese, hazelnut dressing
 Tuna tataki, wakame salad and sesame dressing
\$12.50

Antipasto (prosciutto, salami, provolone cheese and artichoke salad)
\$13.50

San Daniele prosciutto ham, mascarpone Quenelle with dried figs
\$13.50

Citrus and ginger marinated scallop ceviche, miso dressing
\$13.50

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À la Carte Dinner – Hot appetizers

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HOT APPETIZERS

Braised veal cannelloni, tomato sauce and pancetta
 Mushroom and ricotta agnolotti, rosée sauce with leek
\$11.50

Salmon in a pistachio crust caramelized with apple cider
 Duck confit pie with wild mushrooms, veal jus with truffle oil
 Strudel of duck from Brome Lake, served with shiitake and portobello mushrooms, rosemary and shallot jus
 Shrimps sautéed with sweet garlic, spicy mango chutney and smoked bell pepper coulis
\$13.50

Asian style seared scallops, star anise and caramelized ginger sauce
 Seafood and fish medley, saffron rice
\$13.50

Grilled tilapia and giant shrimp duo, served with wilted spinach, Pernod and orange sauce
\$18.00

SIDE ORDERS

Granita
 Caramelized pineapple with rum
 Lemon and lychee
 Muscat and blood orange
\$3.50

Imported and Canadian cheese platter
\$11.50 / person

Ice sculpture with logo or theme
Starting at \$450.00 a block

Black chocolate truffle (2 pieces)
\$3.50

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À la Carte Dinner – Main courses

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FISH

Pan fried red snapper, shrimp Brandade with tomato concassé and onion fondue
 Roasted trout fillet with lemon butter
 Pan fried walleye pike with mushroom risotto and tangy emulsion
\$28.00

Scallop and salmon Duo, crustacean jus
 Salmon stuffed with crab, eggplant multigrain risotto and fine herbs sauce
\$28.00

Grouper fillet with marinated fennel and red onion, basmati rice, orange and ginger sauce
\$29.00

POULTRY

Chicken breast boneless and no skin, wild mushroom cream sauce
 or
 tarragon cream sauce
 or
 stuffed with chorizo, red wine sauce
\$29.00

Chicken supreme with potato au gratin, smoked bacon sauce
\$29.00

Chicken supreme from Saveurs des Monts Farm, potato au gratin with boletus mushrooms and foie gras sauce
\$34.00

Duo of duck (leg confit and breast), spiced caramel sauce
\$39.00

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À la Carte Dinner – Main courses

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BEEF

Grilled strip loin, 240g (8 oz), Manhattan cut
\$36.75

Grilled beef tenderloin, 240g (8oz)
\$38.75

Grilled beef tenderloin, 300g (10 oz)
\$48.00

DUO

Sea-land duo with a marinated herb shrimp brochette and Angus beef filet mignon, lightly peppered Jack Daniel's sauce
\$47.00

CHOICE OF GARNISHES

Mustard and sel de Guérande, Bordelaise sauce
Peppercorn Mignonette, forest mushroom sauce
Shallot confit, black jack sauce
Onion compote, green peppercorn sauce and Jack Daniel's sauce

CHOICE OF POTATO

Gratin dauphinois potatoes
Sweet garlic mashed potatoes
Mashed potatoes with boletus au gratin *(\$1.00 extra)*

EXTRA

Add a shrimp brochette
\$5.75 each
Add a snow crab claw
\$2.95 each
Add a 21/25-size shrimp
\$1.75 each

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À la Carte Dinner – Main courses

All main course selections are served with seasonal vegetables, Chef's selection of potatoes and fresh assorted breads with sweet butter.

VEAL

Pan seared veal medallion with seasonal mushrooms,
 port glazed natural jus
\$41.75

LAMB

New Zealand rack of lamb, spelt and chick pea flatbread,
 apricot jus
\$49.75

PORK

Grilled suckling piglet, sweet and sour apple-cranberry ragout
\$29.00

Pork loin stuffed with chorizo sausage, pan seared
 mushrooms and red wine sauce
\$30.00

WILD GAME

Red deer loin, chocolate sauce,
 fricassée of fingerling potato confit

Medallion of bison, mix of caramelized vegetables,
 sweet garlic Yukon Gold mashed potatoes,
 Southern Comfort sauce

Medallion of white-tailed deer, duck fat mashed potatoes,
 pan-seared of wild mushrooms and cooking jus
 with raspberry vinegar

Wildboar loin with boletus in a prosciutto crust,
 parmesan potato hash browns, fig and Sambuca meat glaze

Subject to availability and market price

**For group of less than 200 guests.
 This menu requires a minimum of 4 courses.
 The main course is selected on site by your guests.**

Pan fried beef filet mignon, root vegetable
 fricassée, confit garlic purée and Foie Gras jus

Or

Grain fed chicken breast, root vegetable fricassée,
 confit garlic purée, port sauce

Or

Grilled Atlantic salmon, shrimp Brandade and chardonnay
 anise sauce
\$41.95

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Vegetarian Menu

Vegetable terrine with shiitake mushrooms, smoked bell pepper coulis

Risotto and onion tian, fried vegetable julienne, red wine and shallot sauce

Wild mushroom strudel, spinach and feta cheese, curry sauce on a lentil risotto

Ricotta cheese ravioli served with grilled tomatoes and pesto sauce

Fettuccini with broccoli tips, red and yellow grilled bell peppers, green olive sauce

Vegetarian lasagna, grilled tomato and basil sauce

Quinoa risotto and grilled tofu, tomato concassé and goat cheese

Grilled eggplant roll stuffed with spelt, pan-seared mushrooms

\$28.00

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Desserts

CHOICE OF ONE DESSERT

Tarte Tatin
 Fresh fruit salad
 Cappuccino cream cake
 Cheese mousse with cherries
 Millefeuille praline flavoured
 Exotic coconut milk jelly with seasonal berries
 Rhubarb and strawberry streusel tart
 Royal chocolate cake with seasonal fruit compote
 Maple syrup pie served with pear jelly and Baileys chantilly cream
 Sugar pie, Hilton style
 White cheesecake with seasonal fruit, strawberry and passion fruit coulis
 Coffee, decaffeinated coffee and a selection of teas included
\$9.00

MIGNARDISES

The Pastry Chef's creation
 Crisp and melting petits fours, tiles, Financiers and Madeleines
 Fine chocolates stuffed with ganache
 Chocolate truffles
\$3.50 for 2 mignardises per person

Chocolate box garnished with truffles *(for 10 guests)*
\$50.00 / box

SALTY DELIGHTS...

Local and imported cheeses
\$11.50

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Special Occasion

All our special occasion menus include a fruit punch, liquor punch and two glasses of wine per person.

MOONLIGHT SONATA

Squash chowder with amaretti slivers
 Smoked duck breast, crispy coleslaw with apple chutney and cider
 Ferme Saveurs des Monts poultry supreme, extra fine green beans bundled with prosciutto,
 wild mushroom fricassée and creamed jus with fresh thyme
 Creamy chocolate cake with pear mousse
 Mignardises
 Coffee, decaffeinated coffee and a selection of teas
\$74.00

FIGARO'S WEDDING

Forest mushroom cappuccino
 Crab and shrimp cake in polenta crust, corn and smoked bell pepper salsa
 Grilled beef tenderloin, Yukon Gold mashed potatoes with bacon bits and grilled Le Douanier cheese,
 shallot confit with port wine and natural meat jus
 Espresso tiramisu with nougatine slivers
 Chocolate truffle duo
 Coffee, decaffeinated coffee and a selection of teas
\$79.00

BARBER OF SEVILLE

Hot and cold canapés
 Potato soup with duck confit
 White tuna tataki and wakame salad with sesame
 Partridge duo, pan seared breast and thigh cannelloni,
 mashed potatoes with porcini mushrooms au gratin and market vegetables
 Breton shortbread cookie, pistachio crème pâtissière and seasonal fruit
 Coffee, decaffeinated coffee and a selection of teas
\$81.00

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Children's Menu

All children will receive crayons and a colouring book.

ELMO

Raw veggies and dip
 Chicken fingers with plum sauce and French fries
 Chocolate mousse
 Soft drink, milk, chocolate milk or fruit juice
\$21.00

TINTIN

Raw veggies and dip
 Grilled chicken breast and mashed potatoes
 Iced chocolate cake
 Soft drink, milk, chocolate milk or fruit juice
\$21.00

NEMO

Lettuce and tomato salad
 Cheeseburger and French fries
 Vanilla ice cream and cookie
 Soft drink, milk, chocolate milk or fruit juice
\$21.00

**For children between the ages of 5 and 12 years old.
 Free for children of less than 4 years old.**

If the regular menu is chosen instead of the children's menu the price will be reduced by 50%.

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Buffet Dinner

Minimum 50 persons. The buffet includes a hot soup, appetizers, salads, a station of entrées and a dessert table. Please note that an additional charge of \$5.00 per person is applicable if the guarantee is between 30 and 49 guests.

Market fresh soup

APPETIZERS

- Raw vegetables and dip
- Homemade terrines
- Cold cuts
- Parisian cold salmon
- Matane shrimps
- Chicken breast marinated with herbs

SALADS

- Cole slaw
- Greek salad
- Baby greens
- Caesar salad
- Traditional potato salad with chives
- Sun dried tomato penne with artichokes

THE WALTZ

- Aiguillettes of chicken with tarragon
 - Mushroom agnolotti
 - Market white fish with leeks
 - Garden vegetables with basil
 - Steamed basmati rice
 - Small new potatoes with thyme
- \$52.95**

THE BALLAD

- Beef Bourguignon style casserole
 - Fillet of tilapia, fruit salsa
 - Cannelloni with ricotta au gratin
 - Garden vegetables
 - Golden potatoes
 - Basmati and wild rice
- \$52.95**

THE NOCTURNE

- Lamb stew with small vegetables
 - Grilled salmon, orange sauce
 - Cheese tortellini in a rosée sauce
 - Ratatouille
 - Gratin Dauphinois
 - Basmati and wild rice
- \$52.95**

DESSERT TABLE

See next page

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Buffet Dinner

Minimum 50 persons. The buffet includes a hot soup, appetizers, salads, a station of entrées and a dessert table. Please note that an additional charge of \$5.00 per person is applicable if the guarantee is between 30 and 49 guests.

Market fresh soup

APPETIZERS

Raw vegetables and dip
Homemade terrines
Cold cuts
Parisian cold salmon
Matane shrimps
Chicken breast marinated with herbs

SALADS

Cole slaw
Greek salad
Baby greens
Caesar salad
Traditional potato salad with chives
Sun dried tomato penne with artichokes

THE SYMPHONY

Roasted Asian pork loin
Seafood lasagna
Shanghai noodles
Sautéed of vegetables with ginger
Basmati rice
\$52.95

THE SONATA

Poultry casserole with Meaux mustard and mushrooms
Roasted beef strip loin, Cabernet Sauvignon sauce
Salmon fillet stuffed with northern shrimps
Sautéed vegetables
Roasted garlic purée
Basmati and wild rice
\$54.95

DESSERT TABLE

Sliced fresh seasonal fruits
Assorted pies
Royal chocolate cake
Pear and caramel cake
Chocolate and cheesecake square
Crème caramel
Bavarian cream cups
Carmen Miranda cake
Coffee, decaffeinated coffee and a selection of teas

Chocolate fountain including fresh cubed fruit, petits fours
and assorted cakes
\$7.75 per person

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Station Menus

Minimum of 3 stations for a group of 50 or more persons.

ITALIAN STATION

Choice of pasta:

- Penne
- Ravioli
- Tortellini
- Manicotti

Choice of sauce:

- Bolognese sauce
- Rosée sauce with Matane shrimps
- Arrabiata Sauce
- Alfredo sauce with smoked salmon

- Carrot and zucchini julienne
- Garlic bread
- \$15.75 per person**

COLD SEAFOOD STATION

- 21/25-size shrimps and garnishes
- Marinated scallops
- Crab claws and garlic mayonnaise
- Seafood salad
- Cucumber and fennel salad with dill
- Green salad with citrus vinaigrette
- \$25.75 per person**

ALL BEEF STATION

- Mini hamburgers
- Fajitas
- Chili con carne and tortillas chips
- Smoked meat on rye with dill pickles
- Small new potato salad
- Coleslaw
- \$15.75 per person**

BBQ STATION

- Pork ribs
- Chicken wings
- Grilled chorizos
- Grilled chicken breast
- Green bean and carrot salad
- Corn and bell pepper salad with coriander
- \$18.75 per person**

ASIAN STATION

- Vietnamese soup
- Steamed Dim Sum
- Imperial rolls and plum sauce
- General Tsao chicken
- Shanghai noodles
- Sautéed vegetables
- \$22.75 per person**

SUSHI STATION *(12 pieces per person)*

- Californian
- Smoked salmon and cream cheese
- Shrimp tempura
- Spicy crab
- Vegetarian
- Wakame salad with sesame seed
- Condiments
- \$17.75 per person**

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