

LUNCH

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



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Working Lunch

THE PAINTING

Minimum 10 persons

Soup of the day
 Roast beef on French baguette with Dijon mustard
 and horseradish
 Marinated chicken on mutigrain bread,
 with tarragon mayonnaise
 Salmon tataki panini with mayonnaise and wasabi
 Croissant with tomato, swiss cheese and guacamole
 Seasonal greens, house dressing
 Penne salad with sun dried tomatoes and artichokes
 Traditional potato salad
 Fresh fruit salad
 Our Pastry Chef's delights
 Coffee, decaffeinated coffee and a selection of teas
\$29.95

THE PORTRAIT

Minimum 20 persons. Choice of 3 sandwiches, 3 salads and 3 desserts

Sandwiches:

Smoked meat on rye bread with dill pickle
 Prosciutto and brie cheese on multigrain croissant
 Marinated chicken on mutigrain bread,
 with tarragon mayonnaise
 Open faced sandwich with smoked salmon on Austrian bread
 Ham and Swiss cheese sandwich
 Escalope of herb and citrus salmon on a bagel
 Mexican style turkey fajitas
 Focaccia topped with shiitake mushrooms
 Club sandwich with smoked herring and tzatziki
 Atlantic Panini with seafood salad
 Pan bagnat with grilled bell peppers
 and sun dried tomato cream cheese

Salads:

Traditional potato salad
 Raw vegetables and dip
 String beans and tuna salad
 Penne salad with sun dried tomatoes and artichokes
 Caesar salad with Cambozola cheese croutons

Desserts:

Fresh fruit salad
 Seasonal fruit tart
 Royal chocolate cake
 Paris-Brest
 Coffee, decaffeinated coffee and a selection of teas
\$29.95

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

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 lunch
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 wine list
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Working Lunch

ARTIST'S BUFFET

Minimum 25 persons

Soup of the day
 Raw vegetables and dip
 Greek salad
 Traditional potato salad
 Caesar salad
 Vegetarian lasagna or meat lasagna
 Cold salmon medallion Vincent Paris style

Choice of one dish:

Beef Bourguignon style casserole
 or
 Chicken Aiguillettes with Meaux mustard
 or
 Pork medallions with caramelized apple sauce
 or
 Veal Blanquette

Roasted potatoes with fine herbs
 Market garnishes
 Basmati rice

Sliced fresh fruit
 Fruit pie
 Double chocolate cake
 Fruit cream Bavaois
 Coffee, decaffeinated coffee and a selection of teas
\$36.00

ASIAN BUFFET

Minimum 25 persons

Sweet & sour soup
 Raw vegetables and dip
 Noodle salad with sesame oil dressing
 Chicken and mango salad
 Green salad, miso vinaigrette
 Cold salmon, wasabi mayonnaise

Choice of two dishes:

Chicken sautéed with bok choy
 or
 General Tsao chicken
 or
 Steamed tilapia with soy, green onions and ginger
 or
 Sweet & sour sautéed pork

Sautéed vegetables
 Fried rice
 Shanghai noodles with curry

Fresh sliced fruit
 Passion fruit cake
 Assortment of mini pastries

\$36.00

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ITALIAN BUFFET

Minimum 25 persons

Minestrone soup
 Raw vegetables and sun dried tomato dip
 Bocconcini and tomatoes
 Artichoke and olive salad
 Green salad, balsamic vinaigrette
 Cold cut platter (salami, rosemary ham, mortadella)

Choice of two dishes:

Pork loin with sage
 or
 Penne Alfredo with roasted chicken au gratin
 or
 Filet of grouper with tomatoes, black olives and capers
 or
 Manicotti with grilled vegetables

Small new potatoes with rosemary
 Sautéed rapini with garlic
 Eggplant parmigiana

Cannoli
 Tiramisu
 Biscotti and amaretti
 Panna cotta
 Fresh sliced fruit
\$36.00

SIDE CHOICES

Add an extra salad
\$3.00 / person

Add an extra soup
\$2.50 / person

Platter of Canadian cheeses
\$7.50 / person

Special occasion cake
\$5.50 / person

Mignardises (2 pieces)
\$3.50 / person

Assorted soft drinks
\$3.50 / can

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Plated Lunch

Minimum 20 persons. Choose one appetizer, one main course and one dessert to create your own personalized lunch.

APPETIZERS

Market salad with balsamic dressing
 Asian salad with sesame dressing
 Mushroom and spinach salad, creamy goat cheese dressing
 Tomato and cucumber salad, fresh herb vinaigrette
 Green bean, heart of palm and artichoke salad,
 caper dressing
 Cold cuts platter and garnishes
 Soup of the day
 Vegetable soup
 Mulligatawny curried cream soup

MAIN COURSES

Fettucine with seafood and rosée sauce
 Spinach and cheese tortellini, grilled bell pepper sauce
 Cannelloni arrabiata
\$29.95

Roasted pork loin, apple and cranberry sauce
 Chicken stir-fry on rice noodles and bok choy
 Turkey scallop parmigiana and whole wheat linguini
\$33.95

Confit turkey Brick, crispy greens with honey and ginger
 Poached Atlantic salmon, cauliflower curry
 Breast of chicken, apple and brandy sauce
 Seafood stuffed pancakes, leek sauce
\$34.95

DESSERTS

Fresh fruit salad
 Lemon pie and red berry coulis
 Frothy coconut bar and Gianduja chocolate
 Raspberry millefeuille, strawberry coulis
 Crème caramel
 White chocolate cake, citrus and pineapple
 Triple chocolate cake
 Chocolate and cheesecake square

Coffee, decaffeinated coffee and a selection of teas included

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Executive Lunch

Minimum 20 persons and maximum 50 persons. Choice of 6 items for the price of \$29.95 per person – Available from 11:00 am to 2:00 pm. Also available for evening at the price of \$49.95 per person for a choice of 10 items.

SMALL COLD PORTIONS

21/25-size shrimp and spicy mango sauce (3 pieces)
 Smoked salmon blinis (3 pieces)
 Vegetarian sushi (3 pieces)
 Beef tartare and croutons
 Salmon tartare with marinated ginger
 Grilled scallop and fruit salsa (1 piece)
 Calamari and bell pepper salad
 Tuna tataki and wakame salad
 Beef tataki, daikon and carrot salad
 Prosciutto, fig compote and croutons
 Duck confit and goat cheese tian, apple chutney
 Salami and stuffed queen olives

SMALL HOT PORTIONS

Escargot fricassée with mushrooms
 Oyster mushrooms grilled with olive oil and parsley
 Grilled lamb chop and hummus
 Grilled pork tenderloin Portuguese style
 BBQ chicken wings (5 pieces)
 Spring roll with plum sauce (5 pieces)
 Crab cake and garlic mayonnaise
 Grilled Chorizo (5 pieces)
 Saffron risotto croquette (suppli'al téléphono) (5 pieces)
 Shrimp tempura brochette with sweet & sour sauce
 Fried Dim Sum and hoisin sauce, pork or shrimp (3 pieces)
 Chicken medallion stuffed with merguez sausage, (75g)
 apricot sauce
 Filet of salmon glazed with red miso served on spinach

DESSERTS IN SMALL PORTIONS

Chocolate and cheesecake square
 Mini chocolate éclair (2 pieces)
 Manjari chocolate Dome
 Mini vanilla crème brûlée
 Royal chocolate cake
 Biscotti (5 pieces)
 Chocolate truffles (3 pieces)
 Fresh fruits au gratin

Coffee, decaffeinated coffee and a selection of teas included

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Tourelle Menu

\$29.95 / person - minimum 20 persons. Available from 11:00 am to 2:00 pm.

Choice of one salad, one appetizer and one main course to create your personalized tower.

SALADS

Mesclun and dressing
Spinach, nuts and goat cheese, apple cider dressing
Tortellini salad with grilled chicken and sun dried tomatoes
Smoked duck and onion chutney
Hilton Caesar salad
Seafood salad

COLD APPETIZERS

Raw vegetables and home made dressing
Cold cuts and terrine
Variety of Canadian cheeses
Mascarpone and smoked salmon roll
Thai shrimp brochette
Sesame tuna tataki
Tilapia fillet and exotic fruit salsa
Shrimp and Asian vegetable julienne
Scallops and smoked salmon ceviche
Sautéed Asian vegetables and crispy wasabi

MAIN COURSES

Variety of sandwiches
Texan pork sandwich
Chicken fajitas
Beef fajitas
Smoked meat sandwich
Grilled chicken breast Portuguese style
Chicken brochette with bell pepper and BBQ sauce
Turkey roll with goat cheese and sun dried tomatoes,
fresh herb sauce
Roasted turkey with Kalamata olives and rosemary sauce
Garlic and rosemary pork loin
Turkey roll with red miso and bok choy

DESSERTS ON TOURELLE

Two choices, one fruit platter is included

Chocolate and peanut bar
Lemon pie
Sugar pie
Manjari chocolate Dome
Chocolate Decadent
Variety of French pastries
Chocolate and cheesecake square

Coffee, decaffeinated coffee and a selection of teas included

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