



L'EXÉCUTIF

Last update : October, 2008



### **Dear customer,**

The executive chef and the banquet director of the Casino de Montréal present set menus bringing together courses in perfect harmony. You may also create your own menu to personalize your reception. In order to guarantee that our service meets your specific needs, only one menu choice must be made for all members of your group.

### **Food Allergies**

Please let us know if any of your guests have food allergies or special dietary needs.

### **Reservation Policy**

To obtain the menu of your choice, our banquet department should receive complete details of your event at least four weeks in advance. Current prices are subject to change and **do not include tax and gratuity.**

### **Deposit and Payment**

A 50% deposit of the estimated cost is required upon signature of the contract. Cash, company cheque, or credit cards are accepted. Balance must be paid in full on receipt of the invoice.

### **Rental Fees**

Rental fees apply to cocktail receptions and meetings.

### **Parking and Coat Check**

Parking and coat check at the *Casino de Montréal* are offered **free of charge.**

### **Food and Beverage**

Food and beverage originating from outside the *Casino de Montréal* are prohibited.

## Cold canapés

Foie gras mousse tartlet

Diced fruit and lobster "à l'orange"

Tuna tartare served in a spoon

Smoked salmon spring roll

St Agur cheese and onion confit served over brioche

Tuna and olive roll

\$ 30.00 / dz.

## Hot canapés

Shrimp tempura

Foie gras Cromesqui

Bass and garlic croquettes

Fried vegetables in a herb tempura

Pissaladiere tartlet

\$ 30.00 / dz.

## Three course menu

Lobster and blue potato salad, vanilla-flavoured shellfish cream with herb salad

Roasted veal tenderloin in an almond crust,  
potatoes served three ways, Arabica coffee and bourbon sauce

Warm chocolate cake, creamy vanilla centre, maple ice cream

Coffee, tea or herbal tea

\$ 85.00 / person



Foie gras terrine with wine tannins, poached pear in Banyuls, gingerbread tuile

Roasted loin of deer, caramelized quince, mashed potatoes, and game sauce with elderberries

Roasted pineapple infused with ginger served over Genoa cake and pistachio cream,  
crème brûlée ice cream

Coffee, tea or herbal tea

\$ 85.00 / person

### Also available:

Assortment of our finest regional cheeses  
served with baby watercress and virgin olive oil

\$ 15.00 / person

## Four course menu

Organic salmon from our smokehouse and jellified lemon juice,  
caper popcorn and seaweed salad

Mushroom cream emulsion, sautéed wild mushrooms,  
and root vegetable purée

Quebec lamb loin rubbed with Syrian spices, lamb jus and spicy carrot reduction,  
winter vegetable quinoa

Tarte tatin with apple quintessence syrup, cassia bud ice cream

Coffee, tea or herbal tea

\$ 107.00 / person



Lobster and blue potato salad, vanilla-flavoured shellfish cream with herb salad

Pan-fried foie gras, sweet potato terrine, apple nectar, and Szechwan salt

Beef tenderloin, braised oxtail cannelloni, Port wine shallot confit and Bordelaise sauce

Maple syrup crème brûlée served with madeleines

Coffee, tea or herbal tea

\$ 116.00 / person

### Also available:

Assortment of our finest regional cheeses  
served with baby watercress and virgin olive oil

\$ 15.00 / person

You may also create your own menu to personalize your reception.  
Please note that in order to ensure a service that meets your needs,  
**only one menu choice** must be selected for all members of your group.

### Cold appetizers

Foie gras terrine with wine tannins, poached pear in Banyuls, gingerbread tuile	\$ 23.00 / pers.
Organic salmon from our smokehouse and jellified lemon juice, caper popcorn and seaweed salad	\$ 24.00 / pers.
Lobster and blue potato salad, vanilla-flavoured shellfish cream with herb salad	\$ 24.00 / pers.

### Hot appetizers

Pan-fried foie gras, sweet potato terrine, apple nectar, and Szechwan salt	\$ 29.00 / pers.
Stuffed tuna with caponata, Parmesan froth, and sun dried tomato coulis	\$ 24.00 / pers.
Mushroom cream emulsion, sautéed wild mushrooms, and root vegetable purée	\$ 23.00 / pers.
Pastilla of game, crispy vegetables and truffle oil	\$ 23.00 / pers.

<b>Main courses</b>	
Roasted loin of deer, caramelized quince, mashed potatoes, and game sauce with elderberries	\$ 45.00 / pers.
Roasted veal tenderloin in an almond crust, potatoes served three ways, Arabica coffee and bourbon sauce	\$ 44.00 / pers.
Beef tenderloin, braised oxtail cannelloni, Port wine shallot confit and Bordelaise sauce	\$ 46.00 / pers.
Quebec lamb loin rubbed with Syrian spices, lamb jus and spicy carrot reduction, winter vegetable quinoa	\$ 43.00 / pers.
Chilean sea bass, yellow wine emulsion and forbidden rice	\$ 44.00 / pers.
Roasted scallops, Gewürztraminer sabayon, braised cauliflower purée	\$ 44.00 / pers.
Black Alaskan cod in a saffron crust, Tandoori emulsion and koshi hikari rice	\$ 41.00 / pers.
Lobster poached in butter, lobster ravioli, verjus sauce and liquorice froth	\$ 46.00 / pers.
<b>Desserts</b>	
Roasted pineapple infused with ginger served over Genoa cake and pistachio cream, crème brûlée ice cream	\$ 17.00/ pers.
White chocolate crémeux, Manjari chocolate cake, raspberry compote, dark chocolat ice cream	\$ 17.00/ pers.
Warm chocolate cake, creamy vanilla centre, maple ice cream	\$ 17.00/ pers.
Tarte tatin with apple quintessence syrup, cassia bud ice cream	\$ 17.00/ pers.
Maple syrup crème brûlée served with madeleines	\$ 17.00/ pers.