



2018

Calendar 2018

WEEKLY MENUS

JANUARY

Week	M	T	W	T	F	S	S
#2	1	2	3	4	5	6	7
#3	8	9	10	11	12	13	14
#4	15	16	17	18	19	20	21
#5	22	23	24	25	26	27	28
#1	29	30	31				

FEBRUARY

Week	M	T	W	T	F	S	S
#1				1	2	3	4
#2	5	6	7	8	9	10	11
#3	12	13	14	15	16	17	18
#4	19	20	21	22	23	24	25
#5	26	27	28				

MARCH

Week	M	T	W	T	F	S	S
#5				1	2	3	5
#1	5	6	7	8	9	10	12
#2	12	13	14	15	16	17	19
#3	19	20	21	22	23	24	26
#4	26	27	28	29	30	31	

APRIL

Week	M	T	W	T	F	S	S
#4							1
#5	2	3	4	5	6	7	8
#1	9	10	11	12	13	14	15
#2	16	17	18	19	20	21	22
#3	23	24	25	26	27	28	29
#4	30						

MAY

Week	M	T	W	T	F	S	S
#4		1	2	3	4	5	6
#5	7	8	9	10	11	12	13
#1	14	15	16	17	18	19	20
#2	21	22	23	24	25	26	27
#3	28	29	30	31			

JUNE

Week	M	T	W	T	F	S	S
#3					1	2	3
#4	4	5	6	7	8	9	10
#5	11	12	13	14	15	16	17
#1	18	19	20	21	22	23	24
#2	25	26	27	28	29	30	

JULY

Week	M	T	W	T	F	S	S
#2							1
#3	2	3	4	5	6	7	8
#4	9	10	11	12	13	14	15
#5	16	17	18	19	20	21	22
#1	23	24	25	26	27	28	29
#2	30	31					

AUGUST

Week	M	T	W	T	F	S	S
#2			1	2	3	4	5
#3	6	7	8	9	10	11	12
#4	13	14	15	16	17	18	19
#5	20	21	22	23	24	25	26
#1	27	28	29	30	31		

SEPTEMBER

Week	M	T	W	T	F	S	S
#1						1	2
#2	3	4	5	6	7	8	9
#3	10	11	12	13	14	15	16
#4	17	18	19	20	21	22	23
#5	24	25	26	27	28	29	30

OCTOBER

Week	M	T	W	T	F	S	S
#1	1	2	3	4	5	6	7
#2	8	9	10	11	12	13	14
#3	15	16	17	18	19	20	21
#4	22	23	24	25	26	27	28
#5	29	30	31				
#3	30	31					

NOVEMBER

Week	M	T	W	T	F	S	S
#5				1	2	3	4
#1	5	6	7	8	9	10	11
#2	12	13	14	15	16	17	18
#3	19	20	21	22	23	24	25
#4	26	27	28	29	30		

DECEMBER

Week	M	T	W	T	F	S	S
#4						1	2
#5	3	4	5	6	7	8	9
#1	10	11	12	13	14	15	16
#2	17	18	19	20	21	22	23
#3	24	25	26	27	28	29	30
#4	31						



2018

Buffet

8 PEOPLE AND MORE

<p>BUFFET NO 1</p> <p>STARTER</p> <p>ASSORTED SANDWICHES (CHOICE OF THREE)</p> <p>SALAD</p> <p>DESSERT</p>	<p>14,95\$</p>	<p>BUFFET NO 5</p> <p>COLD MAIN COURSE (SELECTION FROM OUR WEEKLY MENU)</p> <p>BREAD AND BUTTER</p> <p>TWO SALADS</p> <p>CHEESE AND DRIED FRUIT BROCHETTE</p> <p>DESSERT</p>	<p>20,95\$</p>
<p>BUFFET NO 2</p> <p>STARTER</p> <p>ASSORTED SANDWICHES (CHOICE OF THREE)</p> <p>TWO SALADS</p> <p>DESSERT</p>	<p>16,95\$</p>	<p>BUFFET NO 6</p> <p>COLD MAIN COURSE (SELECTION FROM OUR WEEKLY MENU)</p> <p>ASSORTED SANDWICHES (CHOICE OF TWO)</p> <p>TWO SALADS</p> <p>DESSERT</p>	<p>21,95\$</p>
<p>BUFFET NO 3</p> <p>TWO STARTERS</p> <p>ASSORTED SANDWICHES (CHOICE OF THREE)</p> <p>TWO SALADS</p> <p>DESSERT</p>	<p>18,95\$</p>	<p>BUFFET NO 7</p> <p>STARTER</p> <p>COLD MAIN COURSE (PAGE 11-12)</p> <p>BREAD AND BUTTER</p> <p>TWO SALADS</p> <p>DESSERT</p>	<p>STARTING AT 19,00\$</p>
<p>BUFFET NO 4</p> <p>TWO STARTERS</p> <p>ASSORTED SANDWICHES (CHOICE OF THREE)</p> <p>TWO SALADS</p> <p>CHEESE AND DRIED FRUIT BROCHETTE</p> <p>DESSERT</p>	<p>20,95\$</p>	<p>BUFFET NO 8</p> <p>HOT MAIN COURSE (PAGE 13-14)</p> <p>VEGETABLES AND STARCH</p> <p>BREAD AND BUTTER</p> <p>TWO SALADS</p> <p>DESSERT</p>	<p>STARTING AT 20,00\$</p>

CRUDITÉS AND WEEKLY DIP: 3.00\$/PERSON

CHEESE AND DRIED FRUIT BROCHETTE: 2.75\$/PERSON

CHEESE PLATTER, CROUTONS AND GARNISHES: STARTING AT 4.50\$/PERSON

BIODEGRADABLE DINNERWARE IS AVAILABLE STARTING AT AN ADDITIONAL 1,50\$/PERSON



2018

Lunch box

8 PEOPLE AND MORE

LUNCH BOX NO 1	16,50\$	LUNCH BOX NO 3	18,50\$
STARTER		STARTER	
ASSORTED SANDWICHES (CHOICE OF THREE)		ASSORTED SANDWICHES (CHOICE OF THREE)	
SALAD		SALAD	
DESSERT		CHEESE AND DRIED FRUIT BROCHETTE	
BIODEGRADABLE DINNERWARE		DESSERT	
		BIODEGRADABLE DINNERWARE	
LUNCH BOX NO 2	18,50\$	LUNCH BOX NO 4	22,50\$
STARTER		COLD MAIN COURSE (SELECTION FROM OUR WEEKLY MENU)	
ASSORTED SANDWICHES (CHOICE OF THREE)		BREAD AND BUTTER	
TWO SALADS		TWO SALADS	
DESSERT		CHEESE AND DRIED FRUIT BROCHETTE	
BIODEGRADABLE DINNERWARE		DESSERT	
		BIODEGRADABLE DINNERWARE	

BEVERAGES

- JUICE, SOFT DRINKS, MINERAL WATER, SPRING WATER (PER UNIT): 2,00 \$
- FAIR TRADE COFFEE (PER PERSON): 2.25\$/PERSON
- FAIR TRADE COFFEE, TEA AND ORGANIC HERBAL TEA (PER PERSON): 3.00 \$/PERSON



2018

Week 1

DIP

CHICKPEAS AND CITRUS ALMOND BUTTER

STARTERS OR COLD MAIN COURSES

TANDOORI CHICKEN BROCHETTE, CREAMY GARAM MASALA SAUCE

BEEF TATAKI MARINATED IN TERIYAKI AND LEMONGRASS SAUCE

GINGER, SMOKED PAPRIKA AND ANCHO CHILI PEPPER SALMON

SCALLOPS AND *GRECQUE DE LÉGUMES*, PUFFED RICE CRUMBLE, SQUASH FLAN

SANDWICHES (CHOICE OF THREE)

SALMON GRAVLAX, ROASTED FENNEL, NORWEGIAN SAUCE AND NUTS ON BRIOCHE

ANTIPASTO OF GRILLED VEGETABLES, TOMATOES AND MOZZARELLA, PAIN DE MÉNAGE

ROAST TURKEY, HAVARTI AND MAPLE DIJONNAISE ON POPPY SEED BAGEL

DUCK, APRICOT AND ORANGE ZEST PUREE, CARROTS AND PEA SHOOTS ON TORTILLA

DATE SPREAD, BAKED BRIE, ALFALFA, HONEYCRISP ON BEET BREAD

BRESAOLA, ARTICHOKE AND *HERBES SALÉES DU BAS-DU-FLEUVE* SEASONING ON VIENNESE BAGUETTE

ROAST VEAL, CAPER MAYONNAISE, PICKLES, HARD-BOILED EGGS AND FRESH HERBS ON MULTIGRAIN BREAD

COLD MAIN DISHES (BUFFET NO.7) – SEE OUR SELECTION ON PAGE 11 AND 12

HOT MAIN DISHES (BUFFET NO.8) – SEE OUR SELECTION ON PAGE 13 AND 14

SALADS

BABY SPINACH, DRIED CRANBERRIES AND SHAVED CHEDDAR WITH FRESH CRANBERRY DRESSING

BROCCOLI, GREEN LENTILS, OLIVE TAPENADE, SUNFLOWER SEEDS, YOGURT AND RED WINE VINEGAR

SAUTÉED MUSHROOMS, SUN-DRIED TOMATOES, PECANS AND PENNINE WITH SHERRY VINEGAR

RED CABBAGE, GREEN APPLES, SESAME, EDAMAME, RICE VINEGAR

CUCUMBER, MANGO, HEARTS OF PALM, BASIL VINAIGRETTE, MANGO PUREE AND LEMON CONFIT

DESSERTS

3 MINI PASTRIES

FRESH FRUIT PLATTER

OUR BAKER USES THE FINEST ORGANIC FLOUR IN ALL OUR HOUSE BREADS.



2018

Week 3

DIP

RED BELL PEPPERS WITH COCONUT MILK

STARTERS OR COLD MAIN COURSES

GRAIN-FED CHICKEN STRIPS WITH SOY CARAMEL SAUCE AND ROASTED SESAME

BEEF SASHIMI MARINATED WITH VANILLA AND BALSAMIC

SALMON TATAKI, CITRUS JELLY, DAIKON

WHITE SHRIMP RILLETTES, AVOCADO MOUSSE, GRAPEFRUIT CHUTNEY

SANDWICHES (CHOICE OF THREE)

SMOKED SALMON, SOUR CREAM, DILL AND SPINACH ON BRIOCHE

VEAL, GRUYÈRE CHEESE AND CRISPY LETTUCE ON MULTIGRAIN BREAD

CHICKEN, TOMATO, GREENS AND RANCH DRESSING ON TORTILLA

LEEK AND HAVARTI FRITTATA, VIDALIA AND ARUGULA ON SEMOLINA BREAD

PORK LOIN, DUKKAH, APPLE MOLASSES AND MINT MAYONNAISE ON LEBANESE BREAD

MARINATED PIQUILLOS AND CAPER FOCACCIA

ROAST BEEF, GREEN PEPPERCORN SAUCE, SMOKED GOUDA AND HEARTS OF ROMAINE ON CROISSANT

COLD MAIN DISHES (BUFFET NO.7) – SEE OUR SELECTION ON PAGE 11 AND 12

HOT MAIN DISHES (BUFFET NO.8) – SEE OUR SELECTION ON PAGE 12 AND 13

SALADS

ARUGULA AND NIÇOISE LETTUCE, FENNEL, WALNUTS AND POMEGRANATE WITH MANDARIN VINAIGRETTE

PASTA SALAD, BOCCONCINI, GREEN ZUCCHINI, PESTO, LIME ZEST

JULIENNED CARROTS, RADISH, GOLDEN RAISINS, HERB VINAIGRETTE

BEEF, CHIPOTLE, PUMPKIN SEEDS, CREAMY RASPBERRY VINAIGRETTE

ISRAELI COUSCOUS, BELL PEPPERS, JALAPENO, EGGPLANT, RED ONIONS, CILANTRO VINAIGRETTE

DESSERTS

3 MINI PASTRIES

FRESH FRUIT PLATTER

OUR BAKER USES THE FINEST ORGANIC FLOUR IN ALL OUR HOUSE BREADS.



2018

Week 4

DIP

COLOMBO, ORANGE ZEST AND HONEY

STARTERS OR COLD MAIN COURSES

SATAY MARINATED SHRIMP

GRAIN-FED CHICKEN STRIPS WITH CAJUN SPICES, CITRUS CREAM

SMOKED SALMON AND PINK TURBOT RILLETES WITH HORSE RADISH

MINI SWEET PEPPER STUFFED WITH CRUMBLE, ZUCCHINI, PEPPERONATA, BOCCONCINI AND ROSEMARY

SANDWICHES (CHOICE OF THREE)

TUNA, HARD-BOILED EGGS, OLIVE TAPENADE AND SUN-DRIED TOMATO SPREAD ON MULTIGRAIN BREAD

VEAL, VIDALIA COMPOTE WITH SPICES AND BRIE ON FOCACCIA

JAPANESE STYLE PORK, MARINATED CABBAGE AND TONKATSU SAUCE ON PANINI

ROAST BEEF, PROVOLONE, ROMAINE, FRUIT MUSTARD ON VIENNESE BAGUETTE

CHICKEN, PARMESAN CHEESE, CARAMELIZED ONION YOGURT ON SEMOLINA BREAD

CRUSHED CHICKPEAS, PICKLES, ALFALFA, DILL AND TURMERIC ON CROISSANT

EGGPLANT AND TOMATO CONFIT BRUSCHETTA, GRANA PADANO CHEESE

COLD MAIN DISHES (BUFFET NO.7) – SEE OUR SELECTION ON PAGE 11 AND 12

HOT MAIN DISHES (BUFFET NO.8) – SEE OUR SELECTION ON PAGE 12 AND 13

SALADS

ARUGULA, BABY SPINACH, EGGPLANT WITH ZAAATAR, PITA CROUTONS, POMEGRANATE VINAIGRETTE

CHERRY TOMATOES, BELL PEPPERS, LETTUCE, LARDON AND SHALLOT VINAIGRETTE

BARLEY, BROCCOFLOWER AND SAUTÉED MUSHROOMS WITH GREEK VINAIGRETTE

QUINOA, RADISH, BEET, FETA, SUNFLOWER SEEDS, GRAPEFRUIT VINAIGRETTE

GRILLED VEGETABLE ANTIPASTO À LA SICILIENNE, MOZZARELLA AND KALAMATA OLIVES

DESSERTS

3 MINI PASTRIES

FRESH FRUIT PLATTER

OUR BAKER USES THE FINEST ORGANIC FLOUR IN ALL OUR HOUSE BREADS.



2018

Week 5

DIP

CHEESE, ARTICHOKE AND SAMBAL OLEK

STARTERS OR COLD MAIN COURSES

SPICE MARINATED BEEF, MESQUITE MAYONNAISE

CRUNCHY VEGETABLES AND MISO OMELETTE SPRING ROLL

GLAZED SALMON FILLET WITH MIRIN AND 7 SPICE

ALEPPO PEPPER SPICED TIGER SHRIMP, PICO DE GALLO

SANDWICHES (CHOICE OF THREE)

ROAST VEAL, TONNATO SAUCE AND ROMAINE ON MULTIGRAIN BREAD AND BALSAMIC REDUCTION

TUNA, CUCUMBER, RED ONIONS, CELERY EMULSION ON PANINI

LABNEH, CARAMELIZED BROCCOFLOWER, ZAAATAR AND TURMERIC ON LEBANESE BREAD

PINK PEPPERCORN BEEF, MUSHROOM DUXELLES AND OKA CHEESE ON VIENNESE BAGUETTE

THREE CHEESE BRUSCHETTA

TANDOORI CHICKEN, HERBS AND ROASTED ALMOND PUREE, CITRUS ZEST AND GREENS ON TORTILLA

ROASTED PORK LOIN, GOCHUJANG SAUCE, PICKLED VEGETABLES, BEET BREAD

COLD MAIN DISHES (BUFFET NO.7) – SEE OUR SELECTION ON PAGE 11 AND 12

HOT MAIN DISHES (BUFFET NO.8) – SEE OUR SELECTION ON PAGE 12 AND 13

SALADS

HEARTS OF ROMAINE AND RUCOLA, SESAME CROUTONS, SESAME AND SOY VINAIGRETTE

YELLOW BEETS, GREEN APPLES, GOAT CHEESE, SUNFLOWER SEEDS, MAPLE VINAIGRETTE

LIMA BEANS, PINK RADISH, SHALLOTS, PARSLEY, ACIDULATED TAHINI VINAIGRETTE

ORECCHIETTE, GRILLED BELL PEPPERS, BROCCOLI, LEMON CONFIT AND HERB VINAIGRETTE

CAULIFLOWER WITH SPRING ONION OIL, CHERRY TOMATOES, SPINACH, DILL AND CAPERS

DESSERTS

3 MINI PASTRIES

FRESH FRUIT PLATTER

OUR BAKER USES THE FINEST ORGANIC FLOUR IN ALL OUR HOUSE BREADS.



2018

Selection of cold dishes

BUFFET STYLE - 8 PEOPLE AND MORE

(48 HOURS NOTICE IS REQUIRED)

COLD STARTER

CHOSEN FROM THE WEEKLY MENU

POULTRY

GRAIN-FED CHICKEN FILLET, CARAMELIZED SOY AND ROASTED SESAME	22,50\$
GRAIN-FED CHICKEN KORMA WITH LIME AND MINT SAUCE	22,50\$
GRAIN-FED CHICKEN FILLET, GUAJILLO CHILI, SALSA AND SOUR CREAM	22,50\$
CHICKEN BREAST STUFFED WITH BELL PEPPER CONFIT AND PARMESAN	24,00\$
CHICKEN ROSACE WITH EGGPLANT CAVIAR, BLACK OLIVES AND SUN-DRIED TOMATOES	24,00\$
CHICKEN BREAST STUFFED WITH CORINTHIAN RAISINS, WALNUT CREAM	25,00\$

BEEF, VEAL AND PORK

GRAIN-FED PORK FILLET, BRIE, VANILLA-FLAVOURED PEARS AND PUMPKIN SEEDS	24,00\$
SHREDDED VEAL WITH ROSEMARY, CAPERS AND FINE HERB SAUCE	25,00\$
SZECHUAN BEEF ROLL AND HONEY-GLAZED VEGETABLES	25,00\$
GREEN PEPPER MUSTARD BEEF ROULADE WITH LEEK AND FENNEL	25,00\$

DUCK AND LAMB

DUCK AND SEASONAL FRUIT SPRING ROLL	23,00\$
SHREDDED LAMB WITH RAS EL HANOUT, PISTACHIOS AND GRAPES	24,00\$
FOIE GRAS FLAVORED DUCK BREAST STUFFED WITH MUSHROOMS AND CASHEWS	27,00\$
MAPLE-GLAZED DUCK, CRANBERRIES, ROASTED PECANS	27,00\$



2018

Selection of cold dishes

BUFFET STYLE - 8 PEOPLE AND MORE

(48 HOURS NOTICE IS REQUIRED)

- CONTINUED -

VEGETERIAN

CLASSIC ANTIPASTO (ROASTED VEGETABLES AND MARINATED BOCCONCINI)	19,00\$
VEGETABLE ROLL (NORI, MARINATED VEGETABLES AND RICE VERMICELLI)	21,00\$

FISH AND SEAFOOD

SHRIMP AND SCALLOP BROCHETTE WITH MARINATED CHERRY TOMATOES, CILANTRO	24,00\$
SALMON GRAVLAX MARINATED WITH VODKA AND PINK PEPPERCORN, NORWEGIAN SAUCE	24,00\$
NORDIC SHRIMP, DILL AND WASABI SOUR CREAM, CUCUMBER AND HERBS	24,00\$
HONEY AND CURRY-GLAZED SALMON FILLET WITH JULIENNE DRIED APRICOTS	24,00\$
SHRIMP BROCHETTE WITH LIME AND GINGER	24,00\$
SALMON TATAKI MARINATED WITH SPICES, POMEGRANATE MOLASSES	24,00\$
SOY AND MAPLE SYRUP ROASTED BOBINES' TROUT WITH SHIITAKE AND MISO SAUCE	27,00\$
BAKED CANADIAN WALLEYE WITH CITRUS-SHALLOT EMULSION, ROASTED ALMONDS	27,00\$

INCLUDES

BREAD AND BUTTER

TWO SALADS--SELECTION FROM OUR WEEKLY MENU

DESSERT

A CHEESE PLATE WITH CROUTONS AND GARNISHES IS AVAILABLE STARTING AT 4.50\$/PERSON.



2018

Selection of hot dishes

BUFFET STYLE - 8 PEOPLE AND MORE

(48 HOURS NOTICE IS REQUIRED)

POULTRY

CHICKEN FRICASSÉE WITH CHERRY TOMATOES, ROSEMARY AND KALAMATA OLIVES	22,00\$
CHICKEN BALLOTINE STUFFED WITH PORCINI, FRESH THYME SAUCE	23,00\$
CHICKEN ÉMINCÉ, MUSTARD AND SAGE	23,00\$
SZECHUAN SAUTÉED CHICKEN (GINGER, LIME, EGGPLANT)	23,00\$
GRAIN-FED CHICKEN STRIPS CHASSEUR (OYSTER MUSHROOMS, PEARL ONIONS, GRAPE TOMATOES)	23,00\$

BEEF

BEEF CHUCK SHORT RIBS, PRUNE AND RED WINE SAUCE	23,00\$
BEER-BRAISED BEEF, TARRAGON AND CRANBERRIES	23,00\$
BEEF STEW WITH VINCOTTO AND SEASONAL HERBS	23,00\$

VEAL

VEAL ÉMINCÉ WITH CIDER, OREGANO AND CARAMELIZED CIPOLLINI ONIONS	24,00\$
VEAL, APRICOTS, PISTACHIOS AND CORIANDER	24,00\$
VEAL SAUTÉED WITH WILD MUSHROOMS, MOREL SAUCE	24,00\$

PORK

BRAISED PORK SHOULDER WITH MAPLE AND CORTLAND APPLE	23,00\$
SLOW COOKED PORK WITH LA CARMINÉE SYRUP	25,00\$



2018

Selection of hot dishes

BUFFET STYLE – 8 PEOPLE AND MORE

(48 HOURS NOTICE IS REQUIRED)

-CONTINUED-

LAMB AND DUCK

LAMB SHOULDER, FENNEL, HONEY, LEMON CONFIT	23,00\$
LAMB WITH SUMAC, ARTICHOKE HEARTS, VIDALIA ONION JUS	23,00\$
APICIUS DUCK STEW	23,00\$
DUCK STUFFED WITH FIGS, WALNUTS AND CAMBOZOLA	25,00\$

FISH, SEAFOOD AND SHELLFISH

GRILLED SALMON, PONZU MARINATED DAIKON, TERIYAKI SAUCE	23,00\$
POACHED SALMON, GRAPEFRUIT BUTTER, PEAS AND EDAMAME	23,00\$
CLOVER HONEY GLAZED SALMON STEAK, ESPELETTE PEPPER MUSTARD	23,00\$
WALLEYE À LA GRENOBLOISE (CITRUS, CAPERS, BEURRE NOISETTE)	23,00\$
ALMOND CRUSTED HADDOCK FILLET, GREEN BEANS, CREAMY FUMET	23,00\$

PASTA AND VEGETARIAN (NO SIDE DISHES)

CHILI WITH RED BEANS, TOFU, TOMATO, BELL PEPPERS, ZUCCHINI, FENNEL, GUAJILLO CHILE	20,00\$
SPINACH AND RICOTTA CANNELLONI, TOMATO SAUCE	20,00\$
RAVIOLIS STUFFED WITH PORTOBELLINI AND PORCINI, PINK PEPPERCORN SAUCE	20,00\$

INCLUDES

MARKET VEGETABLES AND STARCH
 BREAD AND BUTTER
 TWO SALADS -- SELECTION FROM OUR WEEKLY MENU
 DESSERT

A CHEESE PLATE WITH CROUTONS AND GARNISHES IS AVAILABLE STARTING AT \$4.50/PERSON.



2018

Some suggestions to accompany your meal

SAVORY

TORTILLA CHIPS AND DIP - ACCORDING TO THE WEEKLY MENU	3,00\$
CRUDITÉS AND DIP - ACCORDING TO THE WEEKLY MENU	3,00\$
CHEESE STRAWS (50 G/PERSON)	4,00\$
ASSORTED CHEESES (50 G/PERSON) WITH BREAD, NUTS, FRESH AND DRIED FRUIT STARTING AT	6,00\$

SWEET

HAZELNUT NOUGAT (PER PIECE; MINIMUM ORDER 25 PCS.)	2,00\$
CHOCOLATE TREATS (PER PIECE; MINIMUM ORDER 25 PCS.)	2,00\$
ASSORTED COOKIES (2/PERSON; 15 OR MORE PEOPLE)	2,50\$
MINI BROCHETTE OF FRESH FRUIT	2,50\$
FRESH FRUIT PLATTER OR BROCHETTE	3,50\$
FINANCIER, PISTACHIO MOELLEUX AND SABLÉ (4/PERSON) 15 PEOPLE AND MORE	4,00\$
MINI PASTRIES (3/PERSON)	5,00\$

BEVERAGES

JUICE, SOFT DRINKS, MINERAL WATER, SPRING WATER (PER UNIT)	2,00\$
FAIR TRADE COFFEE (PER PERSON)	2,25\$
FAIR TRADE COFFEE, TEA AND ORGANIC HERBAL TEA (PER PERSON)	3,00\$



2018

Breakfast

2/PERSON : 5,00 \$ (CHOICE OF 3) - 3 / PERSON . : 7,00 \$ (CHOICE OF 3)

MINIMAL ORDER OF 150\$ - DELIVERY AND TAXES EXTRA

VIENNESE PASTRIES

VIENNESE PASTRIES MADE WITH PURE BUTTER AND ORGANIC FLOUR
(BUTTER AND JAMS INCLUDED)

- | | |
|--|---|
| DATE AND OAT BREAD | ZUCCHINI, CHOCOLATE AND ROASTED ALMOND CAKE |
| ASSORTED SCONES | GREEK YOGURT AND ESPRESSO MOELLEUX |
| MAPLE GLAZED BANANA BREAD | APPLE CRUMBLE AND CRUNCHY CEREALS |
| BUTTER CROISSANT | PISTACHIO AND BLACK CHERRY FINANCIER |
| LEMON CONFIT AND SOUR CREAM POUND CAKE | DRIED FRUIT AND ORANGE ZEST CRUNCHY GRANOLA BAR |
| CHOCOLATE CROISSANT | MADELEINE WITH MANGO CONFIT |
| PEANUT CREAM AND APRICOT BRIOCHE | CREAM CHEESE, NUT AND FRUIT CAKE (GLUTEN FREE) |

C O L D

- | | |
|---|--------|
| SEASONAL FRESH FRUIT PLATTER | 3,50\$ |
| FRESH FRUIT SALAD IN A SPICED SYRUP | 3,50\$ |
| FRUIT PARFAIT (GREEK YOGURT, HONEY, FRESH FRUITS AND GRANOLA) (VERRINE) | 3,75\$ |
| WATER BUFFALO MILK YOGURT, MANGO AND VANILLA | 3,75\$ |
| HALF A FAIRMOUNT BAGEL, SMOKED SALMON AND CREAM CHEESE | 4,00\$ |
| MILD QUEBEC CHEESE PLATTER (50 G/PERSON) | 4,50\$ |

H O T

- | | |
|---|--------|
| PAN-FRIED POTATOES WITH FINE HERBS AND SEA SALT | 2,25\$ |
| HAM | 2,50\$ |
| SAUSAGE OR BACON | 2,50\$ |
| COCONUT MILK FRENCH TOAST, FIVE SPICE AND GARNISHES | 3,50\$ |
| SCRAMBLED EGGS WITH FINE HERBS | 3,75\$ |
| ALEXANDRE'S CRÊPE, BERRIES, PISTACHIO AND HONEY | 4,75\$ |

B E V E R A G E S

- | | |
|--|--------|
| ORANGE, APPLE OR PINK GRAPEFRUIT JUICE | 2,00\$ |
| FAIR TRADE COFFEE (PER PERSON) | 2,25\$ |
| FAIR TRADE COFFEE, TEA AND ORGANIC HERBAL TEA (PER PERSON) | 3,00\$ |



2018

Cold appetizers

20 PEOPLE AND MORE

UNDER THE DIRECTION OF OUR CHEF, THE KITCHEN TEAM HAS CREATED A SELECTION OF SOPHISTICATED COLD APPETIZERS THAT WILL ENHANCE YOUR PRESTIGIOUS RECEPTIONS. IT WILL BE A PLEASURE FOR OUR CONSULTANTS TO SUGGEST ALTERNATIVE APPETIZERS THAT DO NOT APPEAR ON THESE MENUS.

NO. 1

8/PERSON – \$18 - 10/PERSON – \$22

SALMON MI-CUIT
SUMAC AND POMEGRANATE MOLASSES

SHRIMP BROCHETTE
CILANTRO, MANGO AND YUZU PUREE

ROAST CHICKEN, ONION AND OYSTER MUSHROOM
COMPOTE
MOREL MUSHROOMS AND SHERRY REDUCTION

DUCK RILLETTES
COCOA AND COFFEE BRIOCHE, FENNEL MUSTARD

PROSCIUTTO CRÊPE
FIG PUREE, BABY SPINACH AND ARUGULA

KOKUHO RICE AND SHALLOT CONFIT WITH SAKÉ
BOSTON LETTUCE, GRILLED SESAME AND MISO SAUCE

CRUNCHY BEET AND GOAT CHEESE
HONEY AND ORANGE MARINATED PARSNIP

GRILLED EGGPLANT
FETA, THAI BASIL AND PISTACHIOS

NO. 2

8/PERSON \$20 - 10/PERSON – \$25

SEARED TUNA
ZAATAR, HONEY AND CUCUMBER

MARINATED SCALLOP
QUINOA ROLL AND HOMEMADE RELISH

SMOKED DUCK AND ARTICHOKE CREAM
CIPOLLINI BRÛLÉE AND RAISIN PUREE

RABBIT AND HERB TERRINE
QUAIL EGG AND CHERVIL MAYONNAISE

MARINATED BEEF YAKINIKU
FLEUR DE SEL CRACKER, SPICY EMULSION, SWEET AND SOUR
SCALLION

FOIE GRAS MOUSSE
RAISIN AND SPICE CAKE, SAVORY SUNFLOWER SEED GRANOLA

WILD MUSHROOMS CLAFOUTIS
CHANTERELLE MUSHROOM INFUSION AND ROASTED HAZELNUT

CREAMY SQUASH AND MAPLE JELLY
SHERRY AND CANDIED PECANS



2018

Miscellaneous

THERE IS AN ADDITIONAL CHARGE OF \$1.50/PERSON FOR BIODEGRADABLE DISHES AND UTENSIL.

EQUIPMENT RENTAL (CHINA, GLASSES, LINENS, TABLES, CHAIRS, ETC.) AVAILABLE BY REQUEST
AND FOR AN EXTRA CHARGE.

ADDITIONAL CHARGES FOR STAFFED MEAL SERVICE APPLY, WHEN REQUIRED.

MINIMUM DELIVERY CHARGE - \$25.00

MINIMUM DELIVERY CHARGE FOR HOT MEALS - \$40.00

PLEASE INQUIRE ABOUT OUR BAR SERVICE RATES.

PRICES AND MENUS MAY BE MODIFIED WITHOUT NOTICE.

PRICES ARE SUBJECT TO APPLICABLE TAXES.