



Banquet Menus

Samples

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BREAKFAST

The Hot Gourmand

Orange juice
Assorted Danish pastries
Fruit muffins
Assorted local cheeses with crackers
Bread basket
Fresh fruit salad
Cereals and yogurt
Scrambled eggs with fine herbs
Bacon and sausage
Roasted potatoes
Butter and assorted jams
Coffee, tea and herbal tea

The Montrealer

Orange juice
Assorted Danish pastries
Fruit muffins
Assorted local cheeses with crackers
Fresh cut fruit platter
Smoked salmon, bagel and cream cheese
Baked beans with maple syrup
Bacon and sausage
Roasted potatoes
Pancakes and syrup
Butter and assorted jams
Coffee, tea and herbal tea

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COFFEE BREAKS

Energy

Red Bull
Energy bar
Green apple and dates
Coffee, tea and herbal tea

Chocolate

Orange juice
White chocolate and mango coulis, served in a shooter
Chocolate petits fours
Coffee, tea and herbal tea

Sweet health break

Exotic fruit velouté
Orange juice
Mineral water
Spiced Banana bread
Coffee, tea, herbal tea

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LUNCHS

Menu # 1

Soup of English peas, coconut crème fraîche
Salmon supreme with greens salad, black olive tapenade and quail egg
Pistachio cake with roasted strawberries and fruit sorbet
Bread and butter
Coffee, tea or herbal tea

Menu # 2

Shredded confit duck salad, spinach, watermelon, pineapple, cashew
Yellow fin tuna, Asian greens, noodles, wakame salad
Vanilla cheese-cake, berry compote
Bread and butter
Coffee, tea, herbal tea

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WORKING LUNCH BUFFET (available)

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BUFFET

Choice of two salads

Mixed Leaves, seasonal vegetables, extra virgin olive oil, lemon dressing
Calamari and chick pea salad, chilli, garlic, parsley and roasted bell pepper
Poached asparagus, prosciutto, soft boiled eggs, truffle vinaigrette
Tomatoes & Mozzarella, aragula, apple and white balsamic, basil Grissini

Choice of two

Roasted fingerling potatoes, rosemary and sea salt
Mango Couscous
Seasonal vegetables and tarragon butter
Indian style basmati rice, dried fruits, coconut milk and coriander

Choice of one soup

Carrots and orange velouté
Sweet potato and ginger
Asparagus and leek velouté with truffle oil
Moroccan split pea soup

Choice of two main courses

Osso Bucco 'alla Milanaisa' eggplant and tomato fricassee
Chicken supreme with fines herbs, Orzo pasta with sun dried tomatoes and spinach
Wild salmon, fava bean, artichokes and mushrooms fricassee
Mediterranean marinated flat iron steak, Israeli couscous with olives & oranges
Pork loin with maple and grainy mustard, cider and Granny Smith juice
Parpadelle with spinach, cherry tomatoes and parmesan shavings
Tilapia fillet, capers, red onions and citrus zests

Choice of two desserts

Chocolate cream
Cheese cake
Lavender Crème Brûlée with tuile
Pistachio cake, roasted strawberries
Fresh fruit platter
Coffee or tea

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DINNER

Menu #1

Scallop and citrus ceviche, parmesan shavings
Confit duck with Moroccan spices, coriander couscous
Pistachio cake, roasted strawberries and fruit sorbet
Coffee or tea

Menu #2

Lobster bisque, orange cream
Half rack of lamb, beluga lentils and Asian sautéed greens
Banana parfait with coconut biscuits
Coffee or tea

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Create your own menu

Soups

Asparagus and leek velouté
Cream of wild mushrooms with truffle oil

Entrées

Mesclun with roasted almonds, warm grapefruit vinaigrette
Antipasto of grilled vegetables, with feta cheese and olives
Tiger shrimp cocktail with Wasabi cocktail sauce
Duck confit and spinach salad with a raspberry vinaigrette

Main courses

Moroccan spices marinated chicken, couscous with coriander, yogurt sauce
Breast of pheasant with a Port sauce, fresh market vegetables
Fillet of sea bass with citrus, wild rice galette and saffron sauce
Poached halibut fillet on a spinach bed with a citrus sauce
Breast of duck with Szechuan pepper, warm salad of green beans and Port sauce
Veal medallion and polenta, Gorgonzola sauce

Desserts & cheese

Lemon-grass crème brûlée
Raspberry Dôme, white chocolate mousse, vanilla cookie
Fruit Opera with raspberry and mango
Pastry chef trio

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CANAPÉS / DINING COCKTAILS

Tiger shrimp en cocktail with Wasabi sauce

Sushi and Maki selection with garnish and sauce

Fresh salmon with Fleur de sel served on a garlic croustille

Strawberry wrapped with Parma ham

Vegetarian spring roll with honey ginger and sweet soy dressing

Pan fried tuna with pepper, micro mesclun with ginger and soya sauce

Lamb fillet Gramalata skewer with baby vegetables

Pan fried veal fillet on Yukon Gold puree with truffles

Tempura black tiger shrimp, black bean aioli and jalapeño dip

Tandoori chicken breast, wild rice and sautéed bock choy

Pan fried beef fillet on a Yukon gold puree with truffles, natural juice

Mignardises desserts

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