







BUFFET & CATERING

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 = nut  = dairy  = shellfish  = Vegan
** Please contact us for any other allergies **

BRUNCH BUFFET

**** 25ppl and more ** ** Cutlery to add ****

Light meal



SHERBROOKE BUFFET (COLD) - 18.95\$/PPL

- Frittata with sun-dried tomatoes, spinach and goat cheese. **(125g/ppl)**
- Assorted mini viennoiseries. **(1.5/ppl)**
- Cheese platter (Cheddar, Swiss cheese, walnuts, dried cranberries, dried apricots and crackers). **(20g/ppl)**
- Fresh fruit platter.
- Fresh bread, butter and assorted jams. **(1/ppl)**

Full meal



TREMBLANT BUFFET (COLD AND HOT) - 24.50\$/PPL

Hot

- Frittata with sun-dried tomatoes, spinach and goat cheese (cold or warm). **(125g/ppl)**
- Beef sausage 90g. **(2/ppl)**
- Maple bacon 30g. **(2/ppl)**

Cold

- Assorted mini viennoiseries. **(1.5/ppl)**
- Pork creton served with croutons. **(25g/ppl)**
- Cheese platter (Cheddar, Swiss cheese, walnuts, dried cranberries, dried apricots and crackers). **(10g/ppl)**
- Fresh fruit platter
- Fresh bread, butter and assorted jams. **(1/ppl)**



À LA CARTE



- Overnight French toast with maple syrup and berries. **(2/ppl) - 9.50\$/ppl (min 10 ppl)**
- Mini savory pastries. **(2/ppl) - 4.75\$/ppl**
- Egg Benedict breakfast casserole with English muffin, ham and Hollandaise sauce **(250g/ppl) - 15.95\$/ppl (min 10ppl)**

BUFFETS

**** 25ppl and more ****

**** Cutlery to add ****

Light meal



LIGHT BUFFET - 15.00\$/PPL

- Assorted mini sandwiches (chicken, egg, ham). **(2.5/ppl)** *Tuna upon request.*
- Mediterranean pasta salad: Orzo pasta, peppers, cucumbers, cherry tomatoes, red onions, oregano and feta served with a Greek vinaigrette.
- Deep Dutch chocolate brownie with toasted walnuts. **(1/ppl)**

Light meal

LAURENTIDES BUFFET - 23.95\$/PPL

- Crudités with homemade dip.
- Dolmas **(0.8/ppl)**, olives, feta cheese, roasted artichokes, roasted a la Zaatar cauliflower and spanakopita **(0.8/ppl)** with herbed pita chips and tzatziki.
- Assorted mini sandwiches (chicken, egg and ham). **(2.5/ppl)** *Tuna upon request.*
- Autumn Pasta salad; Pasta, Shredded carrot dried cranberries, toasted pumpkin seeds, celery, pears, greens, served with a mulled mandarin vinaigrette.
- Desserts : Deep Dutch chocolate brownie with toasted walnuts and assorted petits fours. **(1/ppl)**

Full meal

CHARLEVOIX BUFFET- 26.95\$/PPL

- Swiss cheese and Cheddar cubes with grapes and dried fruits served with crackers. **(15g/ppl)**
- Pita chips and beet hummus. **(40g/ppl)**
- Kale salad; Kale mix, Julienned apples, cranberries, sunflower seeds and couscous tossed with an maple syrup and apple cider vinegar vinaigrette.
- Nuts and fruity salad; Mesclun mix, feta, pear slices, cranberries, toasted walnuts and pecans served with a balsamic vinaigrette.
- Assorted mini sandwiches (chicken, egg and ham). **(2.5/ppl)** *Tuna upon request.*
- Croissant sandwich with turkey, brie, apple, arugula and honey dijonaise **(0.5/ppl)** **** vegetarian option : veggie pâté ****
- Platter of assorted fruits garnished with fresh berries.

BUFFETS

**** 25ppl and more ****

**** Cutlery to add****

Full meal



OKA BUFFET - 29.95\$/PPL

- Swiss cheese and Cheddar cubes with grapes and dried fruits served with crackers. **(15g/ppl)**
- Assortment of charcuteries (rosette de Lyon, Hungarian salami, prosciutto) served with herbed croutons. **(15g/ppl)**
- Dolmas **(0.8/ppl)**, olives, feta cheese, roasted artichokes, roasted à la Zaatar cauliflower and spanakopita **(0.8/ppl)** with pita chips and tzatziki.
- Nuts and fruity salad; Mesclun mix, feta, pear slices, cranberries, toasted walnuts and pecans served with a balsamic vinaigrette.
- Mediterranean pasta salad: Orzo pasta, peppers, cucumbers, cherry tomatoes, red onions, oregano and feta, served with a Greek vinaigrette.
- Assorted mini sandwiches (chicken, egg and ham). **(2.5/ppl)** Tuna upon request.
- AAA roast beef sandwich marinated in grainy dijon mustard and garlic, with caramelized onions, tomato, Romaine lettuce and roasted garlic aioli. **(0.5/ppl)**
- Veggie pâté croissant sandwich, brie, apple, arugula and honey dijonnaise. **(0.5/ppl)**
- Carrot Cake OR Fruit Crumble. **(1/ppl)**

LUNCH BOX

**** 25 ppl or more ****

**** Disposable Cutlery included ****



BOITE À LUNCH - LA SIMPLE - 22.95\$/PPL

- 4 Assorted mini sandwiches (2 chicken, egg and Ham).
- Orzo pasta, bell peppers, cucumbers, cherry tomatoes, red onions, oregano, arugula and feta served with a Greek vinaigrette.
- Deep Dutch chocolate brownie with toasted walnuts.
- Fresh mozzarella and tomato Focaccia.



BOITE À LUNCH - SUTTON - 29,95\$/PPL

- Cheddar cheese cubes, swiss cheese cubes, walnuts, dried cranberries and crackers.
- Gemelli pasta with chef's choice mixed greens, shredded carrots, edamame, mixed seeds, chickpeas, tossed with a pesto aioli.
- Nuts and fruity salad; Mesclun mix, feta, pear slices, cranberries, toasted walnuts and pecans served with a balsamic vinaigrette.
- 2 Assorted mini sandwiches (chef's choice between: chicken, egg, ham).
- 1/2 Croissant sandwich with turkey, brie, apple, arugula and honey dijonnaise.
- **** vegetarian option upon request: veggie pâté ****
- Deep Dutch chocolate brownie with toasted walnuts.



VEGAN - LUNCH BOX - 21.95\$/PPL

- Banh Mi sandwich with grilled tofu: Marinated soy and lemongrass tofu, cilantro, pickled carrots, cucumbers, vegan Sriracha aioli and Romaine lettuce, on panini.
- Garden salad with lettuce, cucumber, tomato, carrot and maple balsamic vinaigrette
- Vegan brownie.

ALLERGIES - LUNCH BOX - 21.95\$/PPL

- Lemon-herb grilled chicken breast on a bed of greens, cucumber, carrots, cherry tomatoes and a maple balsamic vinaigrette.** Vegan option upon request - Lemon and herb grilled tofu**
 - Fresh fruit salad. (Cantaloupe, honey melon, berries, pineapple, mint and agave.)
- ** No Dairy - No Nut - No Gluten **



PLATEAUX

**** Cutlery to add ****



BREAKFAST PLATTER - 259.95\$/PLATTER FOR 10 PPPL

Copious snack

- Assortment of mini sweet viennoiseries. **(1/ppl)**
- Assortment of mini savory pastries: spinach & feta cheese | olive & tomato | leek & parmesan. **(0.8/ppl)**
- Fresh bagels and salmon mousse. **(0.5/ppl)**
- Assorted jams.
- Cheese platter. (Cheddar, Swiss cheese, walnuts, dried cranberries, dried apricots and crackers.) **(10g/ppl)**
- Assorted mini muffins. **(0.8/ppl)**
- Fresh fruit platter.



GOURMET PLATTER - 274.95\$/PLATTER FOR 10 PPL

Copious snack

- Cheese, charcuterie and crudité combo: Chef's assortment of 3 gourmet cheeses **(60g/ppl)**, Lyon rosette, Hungarian salami, prosciutto **(20g/ppl)**, grapes and dried fruit served with vegetables, house dip and crackers.
- Grilled lemon-herb chicken breast slices. **(85g/ppl)**
- Assorted breads (baguette, pumpernickel, country, nuts, 9 grains) **(2 slices/ppl)**
- Mix of assorted olives. **(6g/ppl)**
- Chef's assortment of squares and cakes. **(1/ppl)**



MEDITERRANEAN PLATTER - 395.95\$/PLATTER FOR 10PPL

Copious snack

- Chef's assortment of 3 gourmet cheeses with grapes and dried fruits. **(100g/ppl)**
- Assortment of charcuteries (rosette de Lyon, Hungarian salami, prosciutto). **(40g/ppl)**
- Assortment of various breads (baguette, pumpernickel, country, nuts, 9 grains), butter, assorted jams and mustards. **(2 slices/ppl)**
- Artisanal focaccia pizza. **(1.5/ppl)**
- Mix of assorted olives.
- Crudités with homemade dip.
- Assortment of gourmet sweet bites: chocolate mousse lollipop, macaroons, mini cupcakes, mini Matcha financiers and cookies. **(1.5/ppl)**



SWEET PLATTER - 124.95/PLATTER FOR 10 PPL

Snack

- Assortment of gourmet sweet bites: chocolate mousse lollipop, macaroons, mini cupcakes, mini Matcha financiers and cookies. **(1.5/pers)**
- Platter of assorted fruits, garnished with fresh berries.

COCKTAIL

5à7 - snack

6 canapés/ppl

24.95\$/ppl

meal

10 canapés/ppl

44.95\$/ppl

full meal

15 canapés/ppl

59.95\$/ppl

For any menu changes, additional charges may apply.

**** 25 people and more ****

**** Cutlery to add ****



VEGETARIAN / VEGAN (V) HORS D'OEUVRES

- Grape Goat Cheese Balls (VG)

Green grapes coated in goat cheese and rolled in goat cheese and crusted with pistachio crumble .

- Tomato bocconcini skewers (VG)

Cherry tomatoes, bocconcini, fresh basil leaf and pesto on a skewer.

- (V) Mini falafel with beet hummus.

- (V) Vegan Pumpkin Seed & Matcha crusted cashew Cheese Grape Balls

Grape balls covered with vegan cashew cheese and coated crushed pumpkin seeds and matcha powder.

- (V) Vegan Spinach & Artichoke Dip with GF crackers

Spinach, grilled artichoke and vegan parmesan cheese served with vegan GF multigrain crackers .

- (V) Vegan Tomato Caprese Skewer

Cherry tomato with vegan cheese marinated in basil oil .

- (V) Vegan spring roll

Cilantro, carrots, celery, sesame seeds, Hoisin Sauce in rice paper roll.

COCKTAIL

MEAT HORS D'OEUVRES

- Mini AAA Roastbeef Sandwich with horseradish aioli, caramelized onions and Boston lettuce in a mini sesame brioche bun.
- Prosciutto, Kalamata olives, shaved Reggiano cheese with arugula micro-greens served on a fork.
- Thai coleslaw salad with marinated beef, mango and carrot.
- Pulled duck confit tartelette with honey and thyme .
- Grilled Asparagus Roll with Prosciutto.

SEAFOOD HORS D'OEUVRES

- Black Tiger shrimps sautéed with tandoori spices and sprinkled with toasted coconut.
- Jumbo shrimps with homemade cocktail sauce.
- Thai rice roll, spicy Matane shrimp, mango, Napa cabbage, carrots and celery, served with cilantro-lime aioli.
- Smoked Salmon Blini with dill infused cream cheese.
- Grilled Octopus Salad with cherry tomatoes, red onions and micro greens in a spoon .
- Cube of soy and maple salmon and toasted sesame seed served on a spoon.





À LA CARTE










**** Cutlery to add ****

1 platter = 1 snack

CHEESES

-  • Gourmet Quebec cheese platter **(100g/ppl)** : 5 Gourmet chef's choice cheeses with smoked almonds, grapes, strawberries, honey, dried fruits, assorted compotes, crackers and baguette. - 139.95\$/platter for 10 ppl
-  • International cheese platter **(100g/ppl)** : Ripened Goat Cheese | Parmigiano Reggiano | Roquefort | Brie | Smoked Gouda with pistachios, walnuts, dried fruits , grapes, honey, fig jam, crackers and baguette. - 179.95\$/platter for 10 ppl

PLATTERS

-  • Platter of Black Tiger shrimps with cocktail sauce, lemon and giant capers. **(2/ppl)** - 79.95\$/platter for 10 ppl
-  • Smoked salmon platter, cream cheese, giant capers, tomatoes, lemon wedges, red onions and homemade toasts. **(80g/ppl)** - 135.95\$/platter for 10 ppl
-  • Charcuterie platter: Rosette de Lyon, Hungarian salami, prosciutto, pâté, grilled red peppers and artichokes, baguette bread and assortment of mustards. **(80g/ppl)** - 124.95\$/platter for 10 ppl
- Crudités with homemade dip: seasonal vegetables, carrots, celery, cherry tomatoes and cucumbers with homemade dip. - 79.95\$/platter for 10 ppl
-  • Seafood platter: smoked scallops, smoked mussels, tiger shrimp, salmon mousse, salmon caviar and tuna tataki with crackers and fresh bread. - 164.95\$/platter for 10 ppl
-  • Assorted cold pizza platter: Prosciutto and arugula | Zucchini, goat cheese and lemon zest | Tomato sauce, Mozzarella di buffala and fresh basil. **(3 slices/ppl)** - 74.95\$/platter for 10 ppl
-  • Vegan cheese board: variety of vegan "cheeses" served with grapes and fresh figs, smoked almonds, dried fruits, crackers and croutons. **(100g/ppl)** - 299.95\$/platter for 10 ppl
-  • Assorted Dips: Beet hummus | Greek yogurt tzatziki | black bean dip | tahini and white bean dip and pita chips. - 64.95\$/platter for 10 ppl
-  • Kids platter : Pizza with tomato sauce and cheese **(1/ppl)** | Crispy Chicken Fingers **(2/ppl)** | Carrot and celery sticks | Cheese cubes. **(1/ppl)** - 64.95\$/platter for 10 ppl
-  • Fresh fruits Platter - seasonal fresh fruits, Chef's selection. - 64.95\$/platter for 10 ppl

SERVICES

BEVERAGES

- White, red and sparkling wine: private imports (see list) - with wine bucket and ice.
- Soft drinks :
 - Perrier / petit format : 2.95\$/ each
 - soft drinks, juice, iced tea, spring water : 2.50\$/individual
 - Sparkling water : 6.49\$/750ml bottle
 - Coffee and tea : included.

RENTALS

- Rectangle black tablecloth(72"x120") - 23.25\$/unit
- Rectangle white tablecloth (72"x120") - 23.25\$/unit
- Round white tablecloths (120") - 23.25\$/unit
- White cloth napkin - 1.40\$/unit
- Black cloth napkin - 1.40\$/unit
- Rental of dishware and utensils (large and small plate, fork, knife and spoon) - 7.00\$/ppl
- Disposable dishes and utensils (plates, fork, knife, spoon and napkins) - 1.95\$/ppl
- Rental of wine glasses (box of 25) - 35,00\$/box
- Rental of champagne flutes (case of 36) - 55.00\$/box

SERVICE

- Maitre D: included in the room fees for a period of 2 hours.
- Extra hour of service : 45\$/ h.
- Additional server may be required depending on the menu selected and the number of guests. See the establish charter with your counselor.

DELIVERY

- Delivery fees included.
- Delivery only : 45\$.

** For orders less than the minimum quantity : delivery fees are 45\$ **

