







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 ****



SHERBROOKE BUFFET (COLD) - 22.75\$/PPL

Light meal

- 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)**



TREMBLANT BUFFET (COLD AND HOT) - 29.50\$/PPL

Full meal

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)**



With the exception of allergies, the first modification is free, then a fee of \$1.50/person will be charged for additional modification requests.

A fee of \$3.50/person will be charged on the lowest price for mixed buffets.

BUFFETS

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

**** ** Choice of cutlery not included. For individual boxes, please allow a fee of \$4.50/pers **.**

Light meal



LIGHT BUFFET - 17.50\$/PPL

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

Light meal



LAURENTIDES BUFFET - 28.95\$/PPL

- Crudités with house dip
- Antipasti platter: Dolmas, olives, feta cheese, tzatziki, seasonal bruschetta, eggplant, red peppers, cherry tomatoes and spanakopita served with lemon wedges and mini naan bread.
- Assorted mini sandwiches (chicken, egg and ham) **(2.5/ppl)**
- Summer pasta salad; orecchiette pasta, shredded carrots, roasted almonds
- Desserts: deep Dutch chocolate brownie with toasted walnuts and assorted petits fours **(1/ppl)**

Full meal



CHARLEVOIX BUFFET- 32.50\$/PPL

- Swiss cheese and cheddar cubes with grapes, dried fruits and walnuts, served with crackers **(15g/ppl)**
- Pita chips and hummus **(40g/ppl)**
- Kale salad: kale, red cabbage, carrots, julienned apples, cranberries, sunflower seeds and couscous tossed with a maple syrup and apple cider vinaigrette
- Seasonal berries salad: Mesclun mix, berries, shredded carrots and roasted almond served with a raspberry vinaigrette.
- Assorted mini sandwiches (chicken, egg and ham) **(2.5/ppl)** *Tuna upon request.*
- Multigrain croissant sandwich with turkey, brie, apple, arugula and honey dijonnaise **(0.5/ppl)**
- Platter of assorted fruits garnished with fresh berries.

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A fee of \$3.50/person will be charged on the lowest price for mixed buffets.

BUFFETS

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

**** Choice of cutlery not included. For individual boxes, please allow a fee of \$4.50/pers **.**

Full meal

OKA BUFFET - 35.95\$/PPL

- Swiss cheese and cheddar cubes, grapes, dried fruits, walnuts, served with crackers **(15g/ppl)**
- Assortment of charcuteries (rosette de Lyon, Hungarian salami, mortadella, and prosciutto) and cornichons served with herbed croutons **(15g/ppl)**
- Antipasti platter: dolmas, olives, feta cheese, seasonal bruschetta, roasted eggplants and peppers, spanakopita served with lemon wedges and mini naan bread and tzatziki
- Seasonal berries salad: Mesclun mix, berries, shredded carrots and roasted almond served with a raspberry vinaigrette.
- Mediterranean pasta salad: orzo pasta, peppers, cucumbers, cherry tomatoes, red onions, olives, oregano, feta, served with a Greek vinaigrette
- Assorted mini sandwiches (chicken, egg and ham) **(2.5/ppl)** *Tuna upon request*
- Roast Beef Sandwich: AAA roast beef (marinated in grainy dijon mustard, garlic and montreal spice mix), caramelized onions, tomato, romaine lettuce, horseradish aioli, served on an herbed foccacia bun **(0.5/ppl)**
- Veggie pâté sandwich: brie, apples, arugula, honey dijonnaise, served on a multigrain croissant **(0.5/ppl)**
- Carrot cake and fruit crumble **(1/ppl)**

ITALIAN BUFFET - 29.95\$/PPL

- Italian baguette sandwich : Sopressata, prosciutto, Hungarian salami, provolone, roasted red peppers, arugula and pesto aioli.
- Assorted cold pizza : Prosciutto and arugula | Zucchini, goat cheese and lemon zest | Tomato sauce, Mozzarella di buffala and fresh basil.
- Cesar salad: Romaine lettuce, pancetta and croutons served with a creamy parmesan and capers vinaigrette.
- Sundried tomato pasta salad : Penne pasta mixed with sundried tomatoes, roasted red peppers, Reggiano parmesan, spinach, roasted artichokes and a black olive tapenade.
- Assorted italian butter cookies, biscottis and almonds cake.



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LUNCH BOX

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

**** Disposable cutlery included ****



VEGAN - LUNCH BOX - 24.95\$/PPL

- Banh Mi sandwich with grilled tofu: marinated soy and lemongrass tofu, cilantro, pickled carrots, cucumbers, vegan sriracha aioli and romaine lettuce, on herbed panini
- Garden salad with lettuce, cucumber, tomato, carrot and maple balsamic vinaigrette
- Vegan chocolate brownie with toasted walnuts

ALLERGIES - LUNCH BOX - 24.95\$/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, honeydew melon, berries, pineapple, mint and agave)
- ** No Dairy - No Nuts - No Gluten **

**** We would like to inform you that our facilities are not gluten-free, nut-free or dairy-free.**

We are able to provide menu items that are low in percentage of these allergens. For those with severe allergies or intolerances, please note that cross-contamination may occur despite our best efforts to prevent it. **

PLATEAUX

**** Cutlery to add ****



BREAKFAST PLATTER - 299.95\$/PLATTER FOR 10 PPPL

Copious snack

- Assortment of mini sweet viennoiseries **(1/ppl)**
- Assortment of mini savory pastries: spinach & feta cheese | olive & sundried tomato | leek & parmesan **(1/ppl)**
- Fresh bagels and salmon mousse **(0.5/ppl)**
- Assorted jams
- Cheese platter: (cheddar & swiss cubes, walnuts, dried fruits and crackers) **(10g/ppl)**
- Assorted freshly baked muffins **(1/ppl)**
- Fresh fruit platter



GOURMET PLATTER - 329.95\$/PLATTER FOR 10 PPL

Copious snack

- Cheese, charcuterie and crudité combo: chef's assortment of 3 gourmet Quebec cheeses **(60g/ppl)**, with rosette do Lyon, Hungarian salami, and prosciutto **(20g/ppl)**, grapes, dried fruit and nuts, served with crackers
- Crudité platter of seasonal vegetables, served with house dip
- Grilled sliced lemon-herb chicken breasts **(70g/ppl)**
- Assorted breads (chef's choice from: baguette, pumpernickel, country) **(2 slices/ppl)**
- Mix of assorted olives **(15g/ppl)**
- Chef's assortment of squares and cakes **(1/ppl)**



MEDITERRANEAN PLATTER - 399.50\$/PLATTER FOR 10PPL

Copious snack

- Mezze platter: prosciutto & rosette bergamo , bocconcini & feta cheeses, dolmas, olives, grilled zucchini, cherry tomatoes, falafel and spanakopita served with a sweet red pepper bruschetta, tzatziki, lemon wedges and mini naans **(1.2/ppl)**
- Assorted breads (chef's choice from: baguette, pumpernickel, country) **(2 slices/ppl)**
- Assorted jams and mustards
- Artisanal focaccia pizza **(1.5/ppl)**
- Crudité platter of seasonal vegetables, served with house dip
- Assortment of gourmet sweet bites: chocolate mousse lollipops, macarons, mini cupcakes, millionaire bars and cookies, garnished with fresh berries **(1.5/ppl)**



SWEET PLATTER - 149.95/PLATTER FOR 10 PPL

Snack

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

COCKTAIL

5à7 - snack

6 canapés/ppl

29.95\$/ppl

meal

10 canapés/ppl

49.95\$/ppl

full meal

15 canapés/ppl

69.95\$/ppl

For any menu changes, additional charges may apply.

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

**** Cutlery to add ****

- Goat cheese ball with crushed pistachio and cranberries (GF) - *Vegan option available*
- Tomato bocconcini skewers (VG) cherry tomatoes, bocconcini, fresh basil and pesto on a skewer
- (V) Mini falafel with roasted red pepper hummus
- (V) Vegan tomato caprese skewer: cherry tomato with vegan "feta" cheese marinated in vegan pesto

- AAA Roastbeef with horseradish aioli and caramelized onions served on an herbed crostini
- Prosciutto, kalamata olives, shaved reggiano cheese with arugula served on a fork
- Thai lemongrass marinated steak with coleslaw and carrot in mango sauce
- Pulled duck confit tartelette with caramelized onions and hoisin
- Grilled asparagus roll with prosciutto

- Black Tiger shrimps sautéed with tandoori spices and sprinkled with toasted coconut
- Jumbo shrimps with house cocktail sauce
- Smoked salmon blini with dill infused cream cheese
- Cube of soy and maple salmon and toasted sesame seed served on a spoon

À LA CARTE

**** Cutlery to add ****

1 platter = 1 snack



- Gourmet Quebec cheese platter (**100g/ppl**) : Chef's choice of 5 gourmet Quebec cheeses with praline almonds, grapes, strawberries, honey, dried fruit, assorted compotes, crackers and baguette - 159.95\$/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 - 199.95\$/platter for 10 ppl



- Black Tiger shrimps served with house cocktail sauce, lemons and giant capers (**2/ppl**) - 95.95\$/platter for 10 ppl



- Black Tiger shrimps sautéed with tandoori spices and lemon, sprinkled with toasted coconut (**2/ppl**) 89.95\$/platter for 10 ppl

- Generous portion of smoked salmon, dill cream cheese, capers, tomatoes, red onions, arugula, served with lemon wedges and homemade toasts (**80g/ppl**) - 159.95\$/platter for 10 ppl

- Gourmet charcuterie (Rosette de Lyon, Hungarian salami, mortadella, prosciutto, and pâté) | grilled & marinated red peppers, eggplant and artichoke and dijon served with herbed crostini (**80g/ppl**) - 149.95\$/platter for 10 ppl



- Crudités with house dip: seasonal vegetables, carrots, celery, cherry tomatoes and cucumbers with homemade dip - 95.95\$/platter for 10 ppl



- Seafood platter: smoked mussels, tiger shrimp, salmon mousse, salmon caviar, tuna tataki served with crackers and fresh bread - 197.95\$/platter for 10 ppl



- Assorted cold pizza platter: Prosciutto and arugula | Zucchini, goat cheese and lemon zest | Tomato sauce, Fresh bocconcini and fresh basil (**3 slices/ppl**) - 89.95\$/platter for 10 ppl



- Vegan cheese board: variety of vegan "cheeses", grapes, roasted red peppers, smoked almonds, dried fruits, fig compote served with crackers and croutons (**100g/ppl**) - 359.95\$/platter for 10 ppl



- Assorted Dips: Roasted red pepper hummus | Greek tzatziki | black bean salsa | caramelized onion and cream cheese, served with pita chips - 77.95\$/platter for 10 ppl



- Kids platter : Pizza with tomato sauce and cheese (**2/ppl**), Crispy Chicken Fingers (**1/ppl**), Carrots and celery sticks, Cheese cubes (**1/ppl**) - 77.95\$/platter for 10 ppl



- Fresh fruits platter - seasonal fresh fruits, Chef's selection - 77.95\$/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\$ **

