







# BUFFET & CATERING

## TABLE OF CONTENTS

Brunch Buffets .....	1
Buffets .....	2
Lunch Boxes .....	4
Platters .....	5
Cocktail .....	6
À la carte items .....	7
Services .....	9

 = 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. \*\***

**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, tzatzíki, 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)**
- 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- 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
- Pear and nuts salad: green salad with fresh pear, feta cheese, dry cranberries, toasted walnuts served with house balsamic.
- 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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# BUFFETS

**\*\* 25ppl and more \*\***  
**\*\* Choice of cutlery not included.**

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
- Pear and nuts salad: green salad with fresh pear, feta cheese, dry cranberries, toasted walnuts served with house balsamic.
- 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 dijonaise, served on a multigrain croissant **(0.5/ppl)**
- Carrot cake and fruit crumble **(1/ppl)**

## ITALIAN BUFFET - 32.95\$/PPL

- Italian baguette sandwich : Sopressata, prosciutto, Hungarian salami, provolone, roasted red peppers, arugula and pesto aioli.
- Assorted cold pizza : Prosciutto and arugula | Tomato sauce, Mozzarella di buffala and fresh basil.
- Grazing platter: Giardiniera pickles, bocconcini, tomato slices, olives, marinated artichokes, eggplant, mushrooms, bruschetta, anchovies served with herb crostini.
- 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.



# BUIL YOUR OWN BUFFET

**\*\* 25ppl and more \*\***  
**\*\* Choice of cutlery not included.**

**Full meal**  
**39.95/ PPL**

## **CHOICE OF 2 SALAD**

- **Kale salad:** kale, red cabbage, carrots, julienned apples, cranberries, sunflower seeds and couscous tossed with a maple syrup and apple cider vinaigrette
- **Mediterranean pasta salad:** orzo pasta, peppers, cucumbers, cherry tomatoes, red onions, olives, oregano, feta, served with a Greek vinaigrette.
- **Pear and nuts salad:** green salad with fresh pear, feta cheese, dry cranberries, toasted walnuts served with house balsamic.
- **Autumn pasta salad;** Pasta, Shredded carrot dried cranberries, toasted pumpkin seeds, celery, pears, greens, served with a mulled mandarin vinaigrette.

## **CHOICE OF 2 SANDWICHS**

- **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.
- **Veggie pâté sandwich:** brie, apples, arugula, honey dijonnaise, served on a multigrain croissant.
- **Smoked turkey croissant:** Multigrain croissant sandwich with turkey, brie, apple, arugula and honey dijonnaise.

## **INCLUDED**

- Mini assorted sandwich (chicken, egg & ham)(**2.5/pers**)

## **CHOICE OF 1 DESSERT**

- Deep Dutch chocolate brownie with toasted walnuts
- Carrot cake
- Fruits crumble
- Assorted petits fours
- fresh fruits

**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.**

# 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, truffled goat cheese 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

# ADDITIONAL PLATTER

**\*\*Cutlery to add .\*\***

- Mini assorted sandwich (chicken, egg & ham)(**2.5/pers**) - *4.50\$ / pers. minimum of 20 ppl.*
- Brownies platter. - *3.50\$/ pers. - 10 ppl minimum.*
- Carrot cake platter- *3.50\$/ pers. - 10 ppl minimum.*
- Fruits crumble platter - *3.50\$/ pers. -10 ppl minimum .*
- Additional salad - *75.00\$/ Bowl of 25 ppl.*
- Plateau de petits fours assorties - *117\$/ Platter for 40 to 45ppl*
- Roasted beef sandwichs platter - *7.95\$/ pers. - 10 ppl minimum.*
- *Smoked turkey OR veggie pate croissant - 7.95\$/ pers. - 10 ppl minimum.*
- *Swiss cheese and cheddar cubes, grapes, dried fruits, walnuts, served with crackers (15g/ppl) - 109.00\$/ 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 or white tablecloth(72"x120") - 25.00\$/unit
- Round white tablecloths (120") - 25.00\$/unit
- White or 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\$ \*\*

