



## BUFFET

Minimum number of people required based on the menu. Service of 2 hours maximum.

### THE CONTINENTAL

20 per person

Fresh Sliced Fruit And Berries  
Croissants, Muffins, Danishes  
Jam, Butter, Honey  
Yogurt  
Fresh Orange Juice And Grapefruit Juice  
Gourmet Coffee And Selection Of Lot 35 Tea

Add eggs and bacon to this breakfast for \$7 per person.

### THE CONTINENTAL DELUXE

25 per person

Fresh Sliced Fruit And Berries  
Yogurt  
Croissants, Muffins, Danishes  
Selection Of Bread  
Jam, Butter, Honey  
Birchermüesli  
Cheese And Deli Meats  
Cretons From "Ferme Moreau"  
Cold Cereal, Skim Milk  
Fresh Orange Juice And Grapefruit Juice  
Gourmet Coffee And Selection Of Lot 35 Tea

Add eggs and bacon to this breakfast for \$7 per person.

### HEALTHY WAKE-UP

21 per person

Fresh Sliced Fruit And Berries  
Low-Fat Yogurt  
Cold Cereal, Skim Milk  
Zucchini Bread  
Bran Muffins  
Fresh Orange Juice And Grapefruit Juice  
Gourmet Coffee And Selection Of Lot 35 Tea

Add eggs and bacon to this breakfast for \$7 per person.

### OATMEAL BAR

20 per person

Steel Cut Oats  
Jam, Butter, Honey  
Birchermüesli  
Fresh Fruit Salad  
Croissants, Muffins, Danishes  
Seasonings Brown Sugar, Cinnamon, Honey  
Garnishes Hazelnuts, Pecans, Almonds, Dried Fruit  
Milk Regular And Soy  
Fresh Orange Juice And Grapefruit Juice

**MORNING SANDWICH      28 per person**  
**BUFFET**

Make Your Own Parfait:

- Dried Fruit
- Roasted Nuts
- Deluxe Housemade Granola Mix
- Small Fruit
- Yogurt (Plain and Vanilla)

Pitcher of Smoothies 2 Flavours  
Fresh Sliced Fruit and Berries  
Warm Egg Wrap in Tortilla  
Warm Egg and Sausage Sandwich on English Muffin  
Roasted Potatoes  
Bacon  
Fresh Orange Juice and Grapefruit Juice  
Gourmet Coffee And Selection of Lot 35 Tea

**THE BUFFET BREAKFAST 32 per person**

Cold Cereal, Skim Milk  
Birchermüesli  
Yogurt  
Croissants, Muffins, Danishes  
Fresh Sliced Fruit and Berries  
Jam, Butter, Honey  
Cheese and Deli Meats  
Cretons from “Ferme Moreau”

**Choice Of 2:**

- Scrambled Eggs
- Cheese Omelette
- Maple Crepes
- Waffles Berries, Whipped Cream, Maple Syrup
- French Toast Maple Syrup
- Eggs Benedict | + \$2 Per Person

Roasted Potatoes  
Bacon, Ham, Sausages  
Baked Beans  
Fresh Orange Juice and Grapefruit Juice  
Gourmet Coffee and Selection Of Lot 35 Tea

# PLATED

Minimum of 10 people required.

## **GOOD START BREAKFAST**

**30 per person**

Parfait Fruit, Yogurt, Granola  
Spinach and Black Forest Ham Omelet with  
Cheese  
Potato Rösti And Onions  
Crispy Bacon  
Fresh Sliced Fruit and Berries  
Selection of Bread  
Fresh Orange Juice and Grapefruit Juice  
Gourmet Coffee and Selection of Lot 35 Tea

## **EAST COAST BREAKFAST 36 per person**

Parfait Fruit, Yogurt, Granola  
Egg Benedict English Muffin topped with a  
Poached Egg East Coast Lobster, Grilled  
Tomato, Chipotle Hollandaise Sauce  
Roasted Potatoes  
Fresh Sliced Fruit and Berries  
Fresh Orange Juice and Grapefruit Juice  
Gourmet Coffee and Selection of Lot 35 Tea

# BRUNCH

Minimum of 40 people required. Service of 2 hours maximum.

## THE BUFFET BRUNCH

**50 Per  
Person**

Cold Cereal, Skim Milk  
Birchermüesli  
Yogurt  
Croissants, Muffins, Danishes  
Fresh Sliced Fruit and Berries  
Jam, Butter, Honey

Mixed Greens House and Balsamic Dressings  
Smoked and Marinated Fish  
Cheese and Deli Meats  
Cretons from "Ferme Moreau"

Bacon, Ham, Sausages  
Pasta, Meat, Fish of The Day  
Seasonal Vegetables  
Rice and Potatoes  
Maple Crepes

Housemade Desserts from Our Pastry Chef  
Fresh Fruit Salad

Fresh Orange Juice and Grapefruit Juice  
Gourmet Coffee and Selection of Lot 35 Tea

Add Eggs Benedict To Your Brunch

- Classic | + \$2 Per Person
- Spinach | + \$3 Per Person
- Lobster | + \$8 Per Person



## THE MINI COMBOS

### **MINI MORNING BREAK      11 per person**

Gourmet Coffee And Selection Of Lot 35 Tea  
 Fruit Juice  
 Assorted Breakfast Breads (Or Croissants,  
 Muffins, Danishes | + \$2 Per Person)

### **MINI AFTERNOON BREAK    11 per person**

Gourmet Coffee And Selection Of Lot 35 Tea  
 Soft Drinks  
 Cookies

### **MINI MORNING BREAK      15 per person PLUS**

Gourmet Coffee And Selection Of Lot 35 Tea  
 Fruit Juice  
 Fresh Sliced Fruit  
 Assorted Breakfast Breads (Or Croissants,  
 Muffins, Danishes | + \$2 Per Person)

### **MINI AFTERNOON BREAK    15 per person PLUS**

Gourmet Coffee And Selection Of Lot 35 Tea  
 Soft Drinks  
 Cookies  
 Fresh Sliced Fruit

# À LA CARTE

<b>SCONES</b>	36 per dozen	<b>CROISSANTS, DANISHES, MUFFINS</b>	35 per dozen
Fresh Montebello Cheese and Jams			
<b>CHOCOLATINES</b>	35 per dozen	<b>BREADS</b>	29 per bread
		<ul style="list-style-type: none"> <li>– Banana Bread</li> <li>– Zucchini Bread</li> <li>– Lemon Poppyseed Bread</li> <li>– Carrot Bread</li> </ul>	
<b>BROWNIES</b>	29 per dozen	<b>DATE SQUARES</b>	28 per dozen
<b>COOKIES</b>	28 per dozen	<b>NANAIMO BARS</b>	28 per dozen
<b>MACARONS</b>	38 per dozen	<b>MIGNARDISES</b>	38 per dozen
<b>ASSORTED DESSERTS IN VERRINES</b>	44 per dozen	<b>MAPLE TAFFY ON ICE</b>	10 per person
		Minimum Of 40 People	
<b>BAGEL WITH CREAM CHEESE</b>	5 per unit	<b>SMOKED SALMON &amp; GARNISHES</b>	8 per person
		(50g)	
<b>GRANOLA BARS</b>	4 per unit	<b>TRAIL MIX</b>	4 per unit
		(60g)	
<b>BOWL OF MIXED NUTS</b>	24 per unit	<b>YOGURT CUP</b>	3 per unit
(350g)			
<b>FRESH FRUIT SALAD</b>	5 per person	<b>FRESH SLICED FRUIT</b>	5 per person

<b>FRESH WHOLE FRUIT</b>	<b>3 per unit</b>	<b>FRESH FRUIT BROCHETTE</b>	<b>6 per unit</b>
<b>LOCAL MONTEBELLO CHEESE BOARD</b>	<b>16 per person</b>	<b>BRIE, EMMENTAL, CHEDDAR BOARD</b>	<b>13 per person</b>
<b>KETTLE CHIPS</b>	<b>5 per person</b>	<b>CHOCOLATE BARS</b>	<b>3 per unit</b>
And Herb Dip			
<b>INDIVIDUAL BAGS OF CHIPS</b>	<b>3 per unit</b>	<b>POPCORN BAR</b>	<b>4 per person</b>
		Seasonings	

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# BEVERAGES

**GOURMET COFFEE AND  
SELECTION OF LOT 35  
TEA**

**4.50 per  
person**

**HOT CHOCOLATE**

**4 per person**



# THEMED

Minimum of 10 people required.

## VIENNESE DELIGHT

60 per person

Croissants, Muffins, Danishes  
Jam, Butter, Honey  
Fresh Fruit Basket  
Orange Juice And Grapefruit Juice  
Gourmet Coffee And Selection Of Lot 35 Tea

## HEALTHY BREAK

18 per person

Housemade Granola With Pumpkin Seeds, Oats  
& Coconut  
Low-Fat Yogurt  
Fresh Fruit Brochette  
Basket Of Bananas  
Apple-Cranberry Juice  
Orange Juice  
Gourmet Coffee And Selection Of Lot 35 Tea

## THE FONDUE

20 per person

Semi-Sweet Chocolate Or Maple Sauce  
Pound Cake  
Fresh Fruit  
Pitcher Of Milk  
Gourmet Coffee And Selection Of Lot 35 Tea

## THE CHARCUTERIE BOARD & CHEESE

35 per person

Prosciutto  
Chorizo  
Dry Sausages  
Pork Rillettes  
Oka  
Alexis De Fortneuf  
Papineauville Goat's Cheese With Herbs  
Pickles And Olives  
Selection Of Bread And Crackers  
Chutney

## THE APPETIZER

23 per person

Little Jars:  
– Pork Rillettes  
– Foie Gras Mousse  
– Terrine  
Chutney  
Assorted Mustards  
Selection Of Bread And Crackers

## MONTEBELLO DELIGHTS 40 per person

Beer From "Les Brasseurs De Montebello", "Vie  
De Château" (1 Per Person)  
Truffles From "Chocomotive" (2 Per Person)  
Cheese From "Fromagerie Montebello" (3 Oz  
Per Person)  
Selection Of Bread And Crackers

## THE SOUTHWESTERN

20 per person

Multicolor Corn Tortilla Chips  
Salsa, Sour Cream, Guacamole  
Warm BBQ Pulled Pork Sliders (2 Per Person)  
Fresh Vegetable Display With Smoked Chipotle  
Dip

## THE MARITIMES

25 per person

Smoked Salmon  
Salmon Rillettes  
Hot Smoked Trout  
Soked Mackerel  
Dill Cream Cheese  
Caper Berries, Sliced Cucumbers, Lemon  
Pumpnickel Bread

**SALTY SNACK****18 per person**

Popcorn Bar With Seasoning  
Kettle Chips With Herb Dip  
Mixed Nuts  
Multicolor Corn Tortilla Chips With Salsa And  
Guacamole

**WATER BAR****3 per person**

Selection Of Flavoured Water:  
– Lemon & Lime  
– Cucumber & Mint  
– Mango & Basil  
– Cranberry & Orange

**SMOOTHIE BAR****20 per person**

Selection Of Healthy Smoothie:  
– Raspberry Burst | Raspberries, Greek Yogurt  
Orange Juice, Flax & Chia Seeds  
– Bananaberry | Banana, Strawberries, Greek  
Yogurt, Lime, Flax & Chia Seeds  
– Go Green | Kale, Pineapple, Green Apple,  
Celery, Ginger, Flax & Chia Seeds  
Fresh Whole Fruit  
Housemade Granola Bars

**THE BONFIRE****12**

Choice Of 1:  
– S'mores Graham Cracker, Marshmallows And  
Chocolate (\$12 Per Person)  
– Merguez Sausages (\$15 Per Person)  
– S'mores And Merguez Sausages (\$20 Per  
Person)  
Hot Chocolate, Coffee

**Extras:**

– Bonfire 2 Hours (\$280 Per Fire + \$100 Per  
Additional Hour)  
– Kahlua, Baileys (\$100 Per Bottle Of 26 Oz)  
– Mulled Wine (\$34 Per Liter, 1 Liter = 6 People)  
– Hot Apple Cider (\$34 Per Liter, 1 Liter = 6  
People)



## BUFFET

Minimum of 10 people required. Service of 2 hours maximum, between 11am and 2pm.

### THE CORNER DELI

34 per person

#### Appetizers

- Soup of The Day
- Fresh Vegetables Honey-Mustard Mayonnaise Dip
- Pickles, Olives
- Kettle Chips with Herb Dip

#### Salads (3 Choices)

- Mixed Greens And Garnishes, House and Balsamic Dressings
- Fingerling Potato Salad Two Mustards And Gherkins
- Grilled Vegetable Salad With Herbs And Olives
- Crispy Endives Grapefruit Vinaigrette
- Tomato and Arugula Salad Feta Vinaigrette
- Broccoli, Bacon & Cheddar Creamy Green Onion Vinaigrette

#### Sandwiches (3 Choices)

- Smoked Turkey & Brie Cucumber, Apple, On A Bagel
- Smoked Salmon on Pumpernickel Bread
- Deli Meat on Multigrain Croissant
- Chicken Tex-Mex In a Tortilla
- Warm Beef on Pretzel Bread
- Duck Rillettes and Caramelized Onions on Mini Baguette
- Prosciutto on Mediterranean Focaccia Bread
- Chicken Taco in A Lettuce Leaf (Gluten-Free)
- Grilled Vegetable Sliders

### AT THE MARKET

36 per person

#### Soup Kitchen

- Broth With Chicken And Noodles
- Miso Asian-Scented And Vegetables

#### Deli Counter

- Selection Of Bread
- Meat: Sliced Roast Beef, Sliced Chicken, Tuna Salad, Egg Salad
- Garnishes: Sliced Cheese, Tomato, Lettuce, Cucumber, Bean Sprouts, Red Onion, Hot Pepper
- Seasonings: Pesto Mayonnaise, Horseradish Mayonnaise, Regular and Honey Mustard

#### Sides

- Fresh Vegetables With Herb Dip
- Pickles, Olives
- Kettle Chips With Two-Mustard Dip

#### Pastry Shop

- Housemade Selection of Desserts
- Fresh Sliced Fresh Fruit
- Gourmet Coffee and Selection Of Lot 35 Tea

## **Desserts**

Fresh Fruit Salad

(2 Choices)

– Sugar Pie

– Chocolate Mousse

– Dark Chocolate Tartlet

– Lemon Meringue Cream Cup

Gourmet Coffee and Selection of Lot 35 Tea

## **COUNTRY COMFORT**

**38 per person**

### **Appetizers**

Soup of The Day

Fresh Vegetables Herb Dip

Mixed Greens House and Balsamic Dressings

Fingerling Potato Salad Two Mustards And

Gherkins

Asian Vermicelli Salad With Small Shrimp and Vegetables

Freshly Sliced Deli Meats and Mustards

Potatoes and Vegetables of The Day

### **Main Dishes** (2 Choices)

– Braised Pork À La Bourignonne

– Beef Medallions Cabernet Franc

– Crispy Chicken Diced Tomatoes And Tarragon

– Walleye Amandine

– Cheese Ravioli Aragula Pesto And Pine Nuts

– Lamb Casserole Market Vegetables

– Sautéed Rice Noodles Smoked Ginger Tofu,

Spicy Cashews, Coriander

– Broccoli Quiche Aged Cheddar and Bacon

Additional Dish (\$3 Per Person, Per Dish)

### **Desserts**

Housemade Selection of Desserts

Fresh Sliced Fresh Fruit

Gourmet Coffee and Selection of Lot 35 Tea

## **BBQ LUNCH**

**40 per person**

### **Salads** (3 Choices)

– Fingerling Potato Salad Two Mustards And

Gherkins

– Quinoa Salad Kale, Edamame, Cumin

Vinaigrette

– Cabbage and Apple Salad Creamy Vinaigrette

– Mixed Greens House and Balsamic Dressings

– Caesar Salad Classic Garnishes And

Vinaigrette

– Mediterranean Salad Tomatoes, Olives,

Marinated Feta

## **POKE STATION**

**10 per person**

### **Add-On to Any Buffet Lunch**

Sushi Rice

Proteins: Marinated Salmon, Shrimp, Teriyaki

Chicken

Garnishes: Green Onions, Mixed Lettuce,

Mango, Cucumber, Carrot, Pickled Ginger,

Wasabi, Lima Beans, Red Onion, Cilantro, Nori

Ribbons

Seasonings: Spicy Togarashi Mayonnaise,

Sweet Chili Sauce, Soy Sauce

**Main Dishes**

Grilled Beef Burger  
Grilled Chicken Breast Housemade BBQ Sauce  
Sausages and From "Ferme Moreau"  
VG: Veggie Burger  
V: Black Bean And Harissa Patty

**Extra**

Smoked BBQ Pork Ribs (+ \$5)  
Beef Tenderloin Kabobs (+ \$8)  
Creole Shrimp Skewers (+ \$5)  
Maple Mustard Salmon (+ \$5)

**Sides**

Roasted Potatoes  
Grilled Seasonal Vegetables  
Assorted Condiments

**Desserts**

Fresh Sliced Fruit  
Fresh Garden Berry Pie  
Semi-Sweet Chocolate Pie  
Gourmet Coffee and Selection of Lot 35 Tea

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# PLATED

## 3-COURSE MENU

### **Appetizer** (1 Choice)

- Roasted Carrot Soup
- Honey And Caraway Cream Of Potato Leek And Bacon
- Young Sprouts Goat's Cheese And Pear Vinaigrette
- Heirloom Tomato Salad Fresh Mozzarella, Basil Pesto, Arugula

### **Main Dish** (1 Choice)

- Tuna Steak Served Blue, Sautéed Vegetables, Rice Noodles (\$37 Per Person)
- Chicken Breast Fried Polenta, Creamy Lemon And Basil Sauce (\$35 Per Person)
- Pork Medallion Potato Purée, Coriander And Mushroom Sauce (\$36 Per Person)
- Slow-Cooked Beef Loin Natural Cooking Juice With Horseradish (\$40 Per Person)

### **Dessert** (1 Choice)

- Carrot Cake Maple Icing
  - Raspberry Chocolate Mousse Cake
  - Fresh Fruit Pie On An Almond Cake
  - Sugar Pie
- Gourmet Coffee And Selection Of Lot 35 Tea
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# EXPERIENCE

Minimum of 30 people required. Service of 2 hours maximum.

Live the experience of our ancestors and enjoy this menu served outside as a buffet, around a bonfire or at the shelter of the White Fish Lake at Kenauk Nature!

## **TRAPPER'S LUNCH**      **35 per person**

Pea Soup  
Game Stew  
Warm Bread Pudding  
Gourmet Coffee And Lot 35 Tea

To learn more about the shelter at Kenauk Nature and the bonfire, please [click here](#).

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# LUNCH BOXES

## SNACK PACK

9 per person

Apple  
Granola Bar  
Bottle Of Water

## GREAT WAKE-UP

13 per person

Muffin And Mini Croissants (2)  
Fresh Whole Fruit  
Granola Bar  
Bottle Of Fruit Juice

## THE HIKE

22 per person

### **Sandwich** (1 Choice)

- Turkey, Lettuce And Tomato On Baguette
- Ham And Cheese Croissant

Trail Mix

Bag Of Chips

Cheddar Cheese

Fresh Whole Fruit

Cookies (2)

Soft Drink

Bottle Of Water

Vegetarian sandwiches available upon request.





## CREATE YOUR OWN MENU

Dishes may be modified to accommodate allergies/dietary restrictions.

Offer a choice for the main course on-site: 2 choices + \$10 per person, 3 choices + \$15 per person, 4 choices + \$20 per person.

### Salads

**Endive Salad** 8

Pan-Seared Apples, Dried Cranberries, Walnuts,  
Creamy Cider Vinaigrette

**Romaine Lettuce** 10

Smoked Bacon, Herb Crouton, Fried Anchovies,  
Parmesan Cheese

**Baby Spinach Salad** 10

Caribou Poached Pear, Blue Cheese Vinaigrette

**Artisan Lettuce** 10

Oka Cheese, Roasted Pine Nuts, Crouton,  
Creamy White Balsamic Vinaigrette

**Multicolored Carrot Salad** 10

### Cold Soups

**Melon, Mango & Mint Soup** 7

Spicy Shrimp

**Roasted Butternut Squash  
Soup** 7

Avocado And Cucumber

Mint, Feta, Toasted Almonds, Mixed Greens

**Crispy Vegetable Salad** 11

Fresh Montebello Cheese, Chives

**Hot Soups**

**Potato Chowder** 7

Pancetta

**Cream Of Tomato** 7

Fried Garlic

**Salsifis Velouté** 7

Parsley Oil

**Cream Of Rutabaga** 7

Curry

**Fresh Pea Soup** 7

Cheese Curds

**Mediterranean Bisque** 8

Crouton And Rouille Sauce

**Hot Appetizers**

**Warm Olive Tart** 13

Papineauville Goat's Cheese, Artichoke, Fried

**Cold Appetizers**

**Duck Duo** 16

Rillettes And Smoked Breast, Nut Bread Crouton

**Vegetable Tartar** 15

Sesame Hummus, Balsamic Vinegar Pearls

**Foie Gras Terrine** 20

Grilled Brioche And Roasted Pistachios

**Crab And Citrus Salad** 18

Guacamole And Cucumber Jelly

**Maple-Wood Smoked Trout** 14

Quinoa And Citrus Salad

**Granités**

**Gin, Lime And Basil** 7

Capers

**Mushroom Tartlet** 14

Creamy Brie Cheese

**Escargot In Puffy Pastry** 15

Aged Montebello Cheddar, Pine Nuts, Pesto,  
Bruschetta

**Crab Fritter** 16

Sour Cream And Capers, Artisan Lettuce

**Smoked Salmon  
Shortbread** 15

Cream Cheese, Capers, Lemon Butter Dill Sauce

**WARM PANKO GOAT'S  
CHEESE** 14

Apple Cider Fresh Cream, Cranberry Compote,  
Apple Slaw

## Main Dishes

**Salmon Steak In A Panko  
Crust** 31

Green Pea And Mint Sauce

**Pan-Seared Kenauk Trout  
Filet** 34

Lemon Butter And Capers

**Cranberry And White Wine** 7

**Lime** 7

Alcohol-Free

**Sortilège** 7

**Green Apple And Calvados** 7

## Desserts

**Chocolate Tartlet And  
Hazelnut** 10

**Vanilla Crème Brûlée** 10

With Chocolate And Espresso Sorbet

**Apple Pumpkin Pie** 10

<b>Filet Of Walleye</b>	<b>30</b>	Crème Caramel Ice Cream	
Confied Endive With Orange, Citrus And Herb Cream Sauce			
<b>Grilled Mahi Mahi</b>	<b>31</b>	<b>Dark Chocolate And Raspberry Mousse Cake</b>	<b>10</b>
Creamy Fish Bisque			
<b>Poached Halibut Steak</b>	<b>33</b>	<b>Lemon Meringue Bar</b>	<b>10</b>
Aniseed Fennel Salad And Nordic Shrimp			
<b>Duck Breast</b>	<b>33</b>	<b>Fresh Montebello Cheese Mousse Cake</b>	<b>10</b>
Lemon And Sesame		Grapefruit Sorbet	
<b>Chicken Breast</b>	<b>30</b>	<b>Coffee And Chocolate Mousse Cake</b>	<b>10</b>
Herbs, Creamy Mushroom Sauce		Bailey's Ice Cream	
<b>Slow-Cooked Nagano Pork Loin</b>	<b>30</b>	<b>Cheesecake</b>	<b>10</b>
Grilled Pineapple And Espelette Pepper		Salted Caramel	
<b>Western Canadian Roast Prime Rib Beef</b>	<b>38</b>	<b>"Forêt Boréale" Cake</b>	<b>10</b>
Au Jus, Crispy Onions		Maple Mousse, Chocolate Spongecake, Blackcurrant Sauce	
<b>Veal Medallions</b>	<b>35</b>	<b>Coconut And Vanilla Tapioca</b>	<b>10</b>
Rum Jus		Raspberry Sorbet	
<b>Pan-Seared Beef Filet</b>	<b>40</b>		
Cognac Sauce			

**Rack Of Lamb** 44

Mustard And Tarragon

**Roasted Deer Loin** 43

Semi-Sweet Chocolate

**Vegetable Curry** 29

Coconut Milk And Cashew Nut

**Risotto** 29

Mushrooms And Truffle

**Gnocchi** 29

Roasted Vegetables, Tomato Sauce

**Artichoke Cake** 29

Horseradish Tofu Sauce, Bruschetta

**Cauliflower Steak** 29

Smoked Cherry Tomatoes, Chimichurri Sauce

**Create Your Own  
Surf'N'Turf**

Lobster Tail (+\$15)

Shrimp Brochette, 5 (+\$10)

**Extras**

**Gourmet Coffee And  
Selection Of Lot 35 Tea** 4.50

**Mignardises** 7

2 Per Person

**Quebec Cheese Plate** 18

3 Oz Per Person

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# GALA

## **MANOIR PAPINEAU GALA** 105 per person

Smoked Salmon Tartar Cucumber, Crab Claw,  
Fresh Cream, Lemon Pepper  
Cream Of Corn With Canadian Whiskey  
Cranberry And White Wine Granité  
Roasted Deer Loin And Pan-Seared Arctic Char  
Yukon Gold Potato Mousseline, Roasted  
Vegetables  
Fresh Cheese And Strawberry Verrine  
Semi-Fredo Chocolate And Coffee  
Mignardises  
Gourmet Coffee And Selection Of Lot 35 Tea

## **CHÂTEAU MONTEBELLO GALA** 120 per person

Pan-Seared Foie Gras Ginger Apple Jelly  
Cream Of Black Bean Pan-Seared U10 Scallop,  
Fried Garlic  
Chartreuse Granité  
Grilled Filet Of Beef Morel Mushroom Sauce,  
Potato Mousseline And Roasted Vegetables  
"Tête À Papineau" Cheese Croquette Black  
Cherry Jam  
Champagne Mousse Pistachio And  
Stranwberries  
Mignardises  
Gourmet Coffee And Selection Of Lot 35 Tea

## **OUTAOUAIS GALA** 95 per person

Crispy Vegetable Salad Fresh Montebello  
Cheese, Chives  
Gravlax Salmon Sweet Mustard, Red Onions  
Stewed In Lemon  
Smoked Nagano Pork Loin Au Jus Potato  
Mousseline, Seasonal Vegetables  
Chocolate Crisp Caramel And Pear Mousse  
Gourmet Coffee And Selection Of Lot 35 Tea

# FAMILY STYLE

Maximum of 8 people per table.

## **PAPINEAU FEAST** 90 per person

### **First Course**

Beef Consommé Braised Beef Cheek,  
Vegetables  
Trout In A Crust Fish Sauce  
Crispy Lettuce  
Bread Basket

### **Second Course**

Chicken And Mushroom Balotine Chicken Sauce  
Beer Braised Pork Shank  
Duchesse Potatoes  
Honey Glazed Carrots  
Green Beans

### **Third Course**

Platter Of Montebello Cheese And Crackers  
Apple Chutney With Almonds And Currants

### **Fourth Course**

Fruit Salad  
Macarons And Pastries  
Gourmet Coffee And Selection Of Lot 35 Tea

## **GARDEN PARTY** 90 per person

### **First Course**

Green Tomato Gazpacho Crème Fraîche  
Crab Cakes Stuffed With Red Curry Scented  
Goat's Cheese  
Marinated Heirloom Tomato Salad Fresh Thai  
Basil, Rice Vinegar, Sweet Chili Sauce

### **Second Course**

Creole Style Shrimp  
Red Quinoa And basmati Rice  
Quebec Duck Cooked Sous Vide, Crispy Skin,  
Charcoal Grilled  
Kumquat Compote And Star Anis  
Marinated Quail With Achiote And Guajillo  
Mini Potato Salad Grainy Mustard Vinaigrette,  
Scallions And Herbs  
Platter Of Grilled Vegetables Eggplant, Zucchini,  
Sweet Peppers, Red Onion  
Aragula And Frisée Salad Radish, Lemon Juice  
Vinaigrette, Parmesan Cheese

## **TRADITIONAL TURKEY** 70 per person **DINNER**

### **First Course**

Cream Of Butternut Squash  
Kale Salad Feta And Pumpkin Seeds  
Mushroom Salad

### **Second Course**

Whole Turkey To Slice  
Stuffing And Gravy  
Potato Purée And Vegetables

### **Third Course**

Warm Apple Pie Vanilla Ice Cream  
Gourmet Coffee And Selection Of Lot 35 Tea



### **Third Course**

Dessert Board From Our Pastry Chef

Fairmont Natural Iced Tea

Blueberry Lemonade

Gourmet Coffee And Selection Of Lot 35 Tea

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# BUFFET

Minimum number of people required based on the menu. Service of 2 hours maximum.

## CHÂTEAU BUFFET

62 per person

Soup Of The Day  
Canadian And Quebec Cheese

### Salads (4 Choices)

- Mixed Greens House And Balsamic Dressings
- Brocoli And Sun-Dried Tomato Salad
- Caramelized Nuts
- Potato Salad Truffle Oil, Parmesan
- Calamari And Mango Salad Black Sesame Seeds
- Yellow Beet Salad Raspberry Vinaigrette
- Fingerling Potato Salad Sour Cream, Chives
- Asian Vermicelli Salad With Small Shrimp And Vegetables

### Pasta (1 Choice)

- Butternut Squash Raviolis Roasted Pepper Cream Sauce
- Italian Sausage Stuffed Raviolis Cheese, Tomato Sauce
- Cavatellis Sun-Dried Tomato, Prosciutto, Fine Herbs
- Fettucini Sautéed Mushrooms, Cream Sauce

### Meat (1 Choice)

- Roasted Beef Loin Pepper Sauce
- Bacon-Wrapped Chicken Balotine
- Stuffed With Cheese Curds
- Beef Stroganoff
- Braised Lamb Shoulder Tomato And Mint Fondue
- Breaded Pork Medallions With Confit Lemon

### Fish (1 Choice)

- Poached Atlantic Salmon Sauerkraut, Caraway Sauce
- Striped Bass Roasted Almonds, White Balsamic Sauce
- Pan-Seared Trout Filet Artichoke Salsa

### Sides

Roasted Potatoes, Seasonal Vegetables, Rice Pilaf

### Desserts

Fresh Fruit Salad

## SUGAR SHACK

54 per person

Pitcher Of Maple Syrup  
Back-Country Pickles Beets, Green Tomato Relish,  
Pickled Vegetables, Onions, Pickles  
Habitant Bread  
Cretons And Head Cheese  
Game Terrine  
Quebec Pea Soup  
Chicoutimi Tourtière  
Meatball Stew  
Omelette  
Trapper'S Baked Beans  
Maple Ham  
Pan-Fried Potatoes  
Pork Grills  
Maple Glazed Carrots  
Maple Crêpes  
Maple Bread Pudding  
Gourmet Coffee And Selection Of Lot 35 Tea

(3 Choices)

- Pecan Pie
  - Chocolate Pie And Cookie Crumble
  - Maple Mousse Cake And Raspberry
  - Three-Chocolate Mousse Cake And Frosted Raspberries
  - Crispy Pastry Frangipane And Fresh Fruit
  - Passion Fruit And Mango Mousse Cake
  - Millefeuille
  - White Chocolate Bavarois And Blueberries
- Gourmet Coffee And Selection Of Lot 35 Tea

## **BBQ DINNER**

**56 per person**

### **On The Grill**

- Chicken Breast Jack Daniels BBQ Sauce
- Sausages From “Ferme Moreau”
- Corn On The Cob In Season
- Grilled Vegetables
- Roasted Potato Wedges With Spices
- VG: Veggie Burger
- V: Black Bean And Harissa Patty

### **Extras**

- Pork Ribs (+ \$5 Per Person)
- Striploin Steak (+ \$10 Per Person)
- Salmon Filet (+ \$9 Per Person)
- Shrimp Brochette (5) (+ \$10 Per Brochette)
- Lobster Tail (+ \$15 Per Unit)
- Chicken And Vegetable Kebabs (+ \$4 Per Kebab)

### **Salad Bar**

- Kale Salad Creamy Honey Vinaigrette
- Tubetti Pasta Salad Crab, Green Peas, Tarragon And Lime Mayonnaise
- Tomato And Arugula Salad Feta And Rosemary Vinaigrette
- Romaine Lettuce And Its Classic Garnishes
- Mixed Greens House And Balsamic Dressings

### **Desserts**

- Fresh Fruit Salad
- S'Mores Squares
- Semi-Sweet Chocolate Tart
- Cheesecake
- Lemon Puff Pastry And Fresh Fruit
- Gourmet Coffee And Selection Of Lot 35 Tea

## **SPORTS BUFFET**

**45 per person**

- Soup Of The Day
- Caesar Salad
- Corn Chips Sour Cream, Salsa, Guacamole
- Canadian And Quebec Cheese
- Pizza Cheese And Pepperoni
- BBQ Chicken Wings
- Beef Chili Sour Cream
- Potato Skins With Bacon, Cheddar, Green Onions
- Semi-Sweet Chocolate Fondue Pound Cake, Diced Fresh Fruits
- Gourmet Coffee And Selection Of Lot 35 Tea

### **Poke Station (+ \$12 Per Person)**

- Sushi Rice
- Proteins: Marinated Salmon, Shrimp, Teriyaki Chicken
- Garnishes: Green Onions, Mixed Lettuce, Mango, Cucumber, Carrot, Pickled Ginger, Wasabi, Lima Beans, Red Onion, Cilantro, Nori Ribbons
- Seasonings: Spicy Togarashi Mayonnaise, Sweet Chili Sauce, Soy Sauce

# CHILDREN

Children 12 years old and under. Minimum of 10 children required. Service of 2 hours maximum.

## PLATED

25 per  
children

### **Appetizer** (1 Choice)

- Green Salad French Dressing
- Raw Vegetable Sticks Ranch Dip
- Soup Of The Day

### **Main Dish** (1 Choice)

- Grilled Chicken Breast French Fries And Vegetables
- Spaghetti Meat Sauce
- Pizza Pepperoni And Cheese
- Chicken Fingers French Fries And Vegetables

### **Dessert** (1 Choice)

- Chocolate Mousse
- Fruit Salad
- Chocolate Chip Cookies

One Beverage Included

## BUFFET

25 per  
children

### **Appetizers**

- Carrot And Celery Sticks Ranch Dip
- Green Salad French And Balsamic Dressing
- Pasta Salad

### **Main Dishes** (2 Choices)

- Pizza
- Macaroni And Cheese
- Salmon Lemon Cream Sauce
- Chicken Fingers
- Grilled Cheese Sandwich
- Ham And Cheese Sandwich
- Peanut Butter And Jam Sandwich

### **Sides**

- Carrots French Fries

### **Desserts**

- Fruit Salad
- Jell-O
- Rice Krispies Squares
- Chocolate Mousse
- Milk, Chocolate Milk, Fruit Juice



## CANAPÉS

### Cold Canapés

**Cherry Tomato And  
Smoked Cheddar**

30 per dozen

On A Skewer

**Atlantic Lobster**

36 per dozen

Dill Rémoulade

**Scallop Ceviche**

36 per dozen

Pink Pepper

**Foie Gras Terrine**

38 per dozen

**Tuna Tataki**

34 per dozen

With Black Sesame Seed

**Prosciutto And Fig**

32 per dozen

### Hot Canapés

**Ginger-Marinated Beef**

34 per dozen

On A Skewer

**Artichoke Heart And  
Goat's Cheese Croquette**

34 per dozen

**Crispy Asian Shrimp Purse** 36 per dozen

**Apple And Oka Cheese  
Crisp**

36 per dozen

With Honey

**Bacon-Wrapped Scallop**

36 per dozen

**Vegetable Spring Roll**

32 per dozen

Prune Sauce

**Cucumber And Avocado  
Gazpacho** 30 per dozen

With Coriander

**Chicken Satay** 32 per dozen

Peanut Sauce

**Smoked Salmon And  
Goat's Cheese Crepes** 32 per dozen

**Crisp Mac'N'Cheese  
Croquette** 30 per dozen

**Duck Confit** 32 per dozen

On A Slice Of Dried Pear

**Beet Macaron** 32 per dozen

With Goat's Cheese

**Oysters** 36 per dozen

And Lemon Pearls

# BUFFET

## Bowls

**Bowl Of Chips, Pretzels or Popcorn** 12 per unit

10 People

**Bowl Of Corn and Sesame Mix** 15 per unit

10 People

**Bowl Of Marinated Olives** 35 per unit

(350g)

**Bowl Of Corn Chips** 24 per unit

Salsa, Sour Cream, Guacamole | 10 People

**Bowl Of Mixed Nuts** 24 per unit

(350g)

**Bowl Of Hummus** 53 per unit

Pita Bread | 10 People

**Bowl Of Bruschetta** 53 per unit

Croutons | 10 People

## Platters

**Fresh Vegetables** 70 per platter

## Sandwiches

**Classic Sandwiches** 50 per platter

48 Pieces

- Chicken Salad
- Smoked Turkey
- Ham And Cheese
- Egg Salad

**Deluxe Sandwiches** 68 per platter

- 1 Dozen: 3 Choices
- 2 To 5 Dozen: 4 Choices
- 6 Dozen And More: 8 Choices

- Smoked Turkey, Brie, Cucumber, Apple, On A Bagel
- Smoked Salmon On Pumpernickel Bread
- Deli Meat On Multigrain Croissant
- Chicken Tex-Mex, In A Tortilla
- Warm Beef On Bretzel Bread
- Duck Rillettes And Caramelized Onions On Mini Baguette
- Prosciutto On Mediterranean Focaccia Bread
- Chicken Taco In A Lettuce Leaf
- Grilled Vegetable Sliders

## Under The Lamp

**BBQ Chicken Wings** 30 per dozen

Herb Dip | 10 People

Minimum 2 dozen

**Deli Meats** 110 per platter

Black Forest Ham, Turkey, Salami, Pastrami, Mortadella, Garnishes, Selection Of Bread

**Triple Cream Brie in Pecan Crust** 95 per unit

Toasted Brioche | 15 People

**Québec Cheese** 160 per platter

3 Oz Per Person, Selection Of Bread And Crackers

**Warm Spinach Dip** 90 per unit

Cream Cheese, Pine Nuts, Toasted Bread | 15 People

**Local Montebello Cheese** 200 per platter

3 Oz Per Person, Selection Of Bread And Crackers

**Poutine Bar** 10 per person

Minimum 25 People

**Sushi Rolls** 36 per dozen

Minimum 4 Dozen

**Angus Beef Sliders** 36 per dozen

Caramelized Onions

**Smoked and Marinated Fish** 150 per platter

Garnishes | 15 People

**Warm BBQ Pulled Pork Sliders** 36 per dozen

**Sweet**

**Mini Cheesecakes** 36 per dozen

**Chocolate Truffles** 30 per dozen



**French Pastries** 40 per dozen

**Mignardises** 38 per dozen

**Macarons** 40 per dozen

**Croquembouche** 450 per unit

50 People, One-Hour Display Maximum

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# STATIONS

Minimum number of people required based on the menu. Service of 2 hours maximum.

The Animated Stations and the Raw Bar are prepared by a chef in the room. One chef per group of 75 people is required, at \$200 per chef.

## Animated Stations

### **SAUTÉED CHEESE RAVIOLIS** 17 per person

Prosciutto, Fresh Herbs, Cherry Tomatoes |  
Minimum 25 people

### **SAUTÉED SHRIMPS** 17 per person

Oriental Vegetables And Noodles | Minimum 25  
people

### **ROASTED HIP OF BEEF AU JUS** 900 per unit

Mustard, Horseradish | 75 people

### **ROASTED LEG OF LAMB** 275 per unit

Natural Cooking Juice | 15 people

### **LAMB MÉCHOUI** 700 per unit

30 People

### **PIGLET MÉCHOUI** 600 per unit

20 People

### **SMOKED LAMB LOLLIPOPS** 25 per person

Carved And Smoked In The Room | 20 People

## Other Stations

### **FAJITA STATION** 30 per person

Gaspacho Green Salad, Roasted Corn Salad,  
Cumin Black Bean Salad  
Warm Tortillas  
Chipotle Chicken, Marinated Beef  
Sautéed Red Onions And Bell Peppers, Lettuce,  
Diced Tomatoes, Salsa, Sour Cream,  
Guacamole, Grated Cheese

### **GRILLED CHEESE STATION** 48 per dozen

Braised Beef, Aged Cheddar, Sautéed  
Mushrooms  
Chicken, Brie Cheese, Bacon, Maple  
Swiss Cheese And Caramelized Onions  
On Rustic Bread (Half Sandwiches)

### **RAW BAR** 50 per person

Crab Claws, Spicy Mayonnaise  
Shrimps, Cocktail Sauce  
Oysters, 2 Varieties, With Garnishes  
Tartar, 1 Fish And 1 Meat, With Croutons  
Beet-Marinated Salmon



# COCKTAIL DINNER RECEPTION

The Cocktail Dinner Receptions are stand-up cocktail receptions, therefore the room setup is with cruiser tables. However, if you wish to have round dinner tables and chairs, and additional charge of \$7 per person will apply.

Minimum of 50 people is required. Service of 2 hours maximum. 1 chef per group of 75 people is required for the Chef's Choice, at \$200 per chef. 2 chefs per group of 75 people is required for Coast To Coast, at \$200 per chef.

## CHEF'S CHOICE

60 per person

Cold And Hot Canapés, 6 Pieces Per Person  
Fresh Vegetables With Herb Dip  
Assorted Tartare In Verrines  
Rice Vermicelli And Spicy Shrimp Salad  
Green Bean Salad, Hard Boiled Egg And Bacon,  
Sun-Dried Tomato Vinaigrette  
Iceberg Lettuce Balsamic Vinaigrette  
Hummus Pita Bread  
Marinated Olives  
Bruschetta And Croutons  
Quebec Cheese With Selection Of Bread And Crackers  
Smoked Shallot Beef Loin Mustard And Horseradish (Carving Station With A Chef)  
Dessert Buffet  
Gourmet Coffee And Selection Of Lot 35 Tea

## COAST TO COAST

78 per person

### Maritime Station

Mini Crab Cakes  
Fresh Scallop Ceviche  
Smoked Salmon And Fennel Salad  
Potato Bar Baked Potato, Sour Cream, Green Onions, Bacon Bits, Salsa, Grated Cheddar

### Prairies Station

Roasted Bison Hip Mustard, Horseradish (Carving Station With A Chef)  
Mixed Greens House And Balsamic Dressings  
Barley Salad With Honey And Shallot Vinaigrette  
Fresh Vegetables And Herb Dip

### Little Italy Toronto Station

Platter Of Antipasti  
Platter Of Tomatoes, Balsamic Vinegar, Olive Oil  
Cheese Raviolis, Salami, Kalamata Olives, Fresh Herbs, Diced Tomatoes (Sauté Station With A Chef)  
Caesar Salad With Classic Garnishes And Vinaigrette  
Gourmet Pizza

### Quebec Station

Classic Pea Soup Salted Pork  
Kenauk Trout Tartar On Blinis, Fresh Montebello Cheese  
Platter Of Terrines And Pâtés With Chutney  
Maple Roasted Fall Vegetable Salad  
Quebec Cheese With Selection Of Bread And Crackers

### Dessert

Selection Of Desserts In Verrines  
Mini Sugar Tartlets  
Mini Dark Chocolate Tartlets  
Gourmet Coffee And Selection Of Lot 35 Tea



## STANDARD BAR

### Spirits

#### VODKA

9

Finlandia

#### WHITE RUM

9

Bacardi

#### WHISKY

9

Canadian Club

#### SCOTCH

9

Johnnie Walker Red

#### GIN

9

Beefeater

#### BRANDY

9

Chemineaud

### Liqueure

#### Drambuie

9

#### Amaretto

9

#### Crème de menthe

9

#### Bailey's

12

#### Grand Marnier

12

**TEQUILA** 11

Sauza Blue Silver

**Domestic Beer**

**Alexander Keith's Red** 8

**Bud Light** 8

**Local Beer**

**Brasseurs de Montebello** 12

**Cocktail**

**Caesar** 12

**Imported Beer**

**Stella Artois** 9

**Corona** 9

**Wine**

**Georges Duboeuf, Cuvée exclusive, Côtes-du-Rhône** 10.5

**Non alcoholic**

**Eska Water** 4

Regular 500 ml

**Eska Water** 4

Sparkling 355 ml

**Juice** 4.25

355 ml

# DELUXE BAR

## Spirits

### VODKA

12

Quartz

### WHITE RUM

12

Havana Club 3 years

### SPICED RUM

12

Chic Choc

### WHISKY

12

Maker's Mark

### SCOTCH

12

Glenfidich 12 years

### GIN

12

Madison Park

### COGNAC

12

Hennessy V.S.

### TEQUILA

11

Sauza Blue Silver

## Liqueure

### Drambuie

9

### Amaretto

9

### Crème de menthe

9

### Bailey's

12

### Grand Marnier

12

## Domestic Beer

## Imported Beer

<b>Alexander Keith's Red</b>	<b>8</b>	<b>Stella Artois</b>	<b>9</b>
<b>Bud Light</b>	<b>8</b>	<b>Corona</b>	<b>9</b>
<b>Local Beer</b>		<b>Wine</b>	
<b>Brasseurs de Montebello</b>	<b>12</b>	<b>Columbia Valley, Washington</b>	<b>14</b>
<b>Cocktail</b>		<b>Non alcoholic</b>	
<b>Caesar</b>	<b>12</b>	<b>Soft Drink</b>	<b>3.75</b>
		355 ml	
		<b>Eska Water</b>	<b>4</b>
		Sparkling 355 ml	
		<b>Juice</b>	<b>4.25</b>
		355 ml	

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## **PUNCH**

1 gallon = 25 glasses



<b>Rum Punch</b>	<b>180 per gallon</b>	<b>Bourbon Iced Tea</b>	<b>180 per gallon</b>
Apricot Brandy, Malibu Rum, White Rum, Pineapple And Orange Juice		Wild Turkey Bourbon, Iced Tea, Mint Leaves	
<b>White Sangria</b>	<b>150 per gallon</b>	<b>Red Sangria</b>	<b>150 per gallon</b>
White Wine, Peach Schnapps, Lemonade		Red Wine, Brandy, Triple Sec, Simple Syrup, Orange Juice	
<b>Sparkling Wine Punch</b>	<b>150 per gallon</b>	<b>Non-Alcoholic Fruit Punch</b>	<b>120 per gallon</b>
Sparkling Wine, Apricot Brandy, Pineapple And Orange Juice		Cranberry, Pineapple And Orange Juice, Lemonade	