LUNCH BUFFET



THE EXPRESS

Minimum of 25 persons.

SANDWICHES

3 choices from our selection

SALADS

3 choices from our selection

DESSERT

Variety of mignardises

• 5 per person Coffee, tea or herbal tea

COLD BUFFET

Minimum of 40 persons.

SALADS

3 choices from our selection

COLD MAINS

3 choices from our selection

DESSERT

Variety of mignardises

• 5 per person Coffee, tea or herbal tea

The southern

THE REGULAR HOT/COLD

Minimum of 25 persons.

SALADS

3 choices from our selection

HOTS MAINS

2 choices from our selection Included accompaniments Starch and vegetables of the season

COLD PLATTERS

1 choice from our selection

DESSERT

Variety of mignardises

• 5 per person Coffee, tea or herbal tea





SANDWICHES

Cajun chicken

Smoked Gouda, bacon, arugula and pesto mayo

Beef brisket

Rye bread, Meaux and Dijon mustard

Roast beef sandwich

Horseradish cream cheese, onions and mushrooms

Veggie pâté sandwich

Cream cheese, lettuce and sun dried tomato pesto

Smoked salmon wrap

Fresh herbs and lemon ricotta, pickled onions, spinach

Nordic shrimp roll

Lettuce, celery, bacon and mayonnaise

COLD PLATTERS

The Scandinavean

Homemade smoked salmon, fennel confit, chiogga beets and herb sour cream

The Mediterranean

Tiger prawns, grilled calamari, chorizo, herbed potatoes, marinated red onions, Savoy cabbage and mayonnaise

The Brazilian

Flank steak, spinach, mushrooms, lentils and chimichurri

From Quebec

Pork belly confit, roasted vegetables and fennel relish

The Southern

Grilled chicken supreme with tomato salsa and smoked paprika bell pepper emulsion

The Sicilian

Marinated artichokes, endives, olives, zucchinis and spinach

HOT MAIN DISHES

Salmon fillet

Braised fennel, tomato, capers and lemon salsa

Salmon and shrimp pie

Dill and egg sauce

Beef bourgignon

Mushrooms, onions and bacon

Chicken supreme

Creamy white wine and herb sauce

Thai beef or tofu stir fry

Sweet and sour sauce, sweet peppers, green onions and sesame seeds

Ricotta lasagna

Spinach, tomato sauce and basil

Pork osso buco

Gremolata sauce

SALADS

Garden salad

Cherry tomatoes, cucumbers, artichokes, braised fennel and herb vinaigrette

Macaroni salad

Celery, green onions, cheddar cheese and pulled ham

Mixed beans salad

Sweet peppers, nuts, dried fruit, maple-sherry vinaigrette

Savoy cabbage slaw

Pickled red onions and carrots

Beet salad and «Ciel de charlevoix»

Tarragon sour cream and blue cheese

Caesar salad

Romaine lettuce heart, croutons, parmesan and smoked bacon

Potato salad

Pickles, edamame and pickled cauliflower

Green beans

Prosciutto, corn, pickled onions, red peppers and French dressing