EVENING BUFFET



DINNER BUFFET

COLD

Cold platters (2 of your choice) Salads (3 of your choice)

HOT

Hot main dishes (2 of your choice) Starch and vegetables of the season

THE PLATTER

Cheese selection from Quebec, terrines and cold cuts plate

Assorted breads

DESSERT

Variety of mignardises

• 5 per person

All our dishes are homemade and can vary based on product availability. Known allergies or special requests must be mentioned at least 7 working days before the event in order to be addressed. * Taxes and service not included. All prices are subject to change without notice.

SALADS

Garden salad Cherry tomatoes, cucumbers, artichokes, braised fennel and herb vinegar

Macaroni salad Celery, green onions, cheddar cheese and pulled ham

Mixed beans salad Sweet pepper, nuts, dried fruit, maple-sherry vinaigrette

Savoy cabbage slaw Pickled red onions and carrots

Beet and «Ciel de charlevoix» salad Tarragon sour cream and blue cheese

Caeser 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



COLD PLATTERS

The Scandinavean

House-made smoked salmon, fennel confit, chioggia 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

Cod and shrimps medley puff pastry Béchamel sauce

Braised beef cannelloni Mushroom sauce

Venison stew Port, orange and cranberry sauce

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

Vegetarian cabbage roll Tofu, grilled vegetables, lentils and tomato sauce

Braised pork soulder Turlo farm Two mustards and shallot sauce

Cod filet Grilled red pepper and smoked paprika coulis