CONTINENTAL STYLE
ROOM TEMPERATURE BREAKFAST

Menu

Mini croissants
Chocolatine
Cranberry twists
Banana bread
Fresh fruit kabobs
Cheddar cheese triangles
Grape clusters
Tropicana orange juice
Coffee & tea

“Bon appétit!”
HOT SERVED BREAKFAST

Menu

Cheddar chive frittatas
Western frittatas

Bacon
Breakfast sausages

Hash browned potatoes
Molasses baked beans

Mini croissants
Bran muffins
Banana bread
Sliced melons

Orange and cranberry juice
Coffee & tea

“Bon appétit!”
SANDWICH LUNCHES

Options

Sandwich Buffet I
Assorted tea sandwiches
Platter of crudités and dip
Sliced fresh fruit platter
Squares and cookies

Sandwich Buffet II
Assorted sandwiches on Kaiser rolls
California potato salad
Marinated vegetable salad
Tuscan tomato salad
Mini fruit brochettes
Squares and cookies

Gourmet Sandwich Buffet III
Mini croissants with caramelized apples and Brie
Mini sesame rolls with grilled chicken and cranberry mayo
Mini rustic rolls with shaved rare filet of beef and horseradish cream
Russian black bread with smoked Atlantic salmon and lemon dill butter
Mediterranean 7-grain salad
Persian chick pea salad
Tomato Mozzarella platter, basil infused olive oil
Fruit Salad
Mignardises

"Bon appétit!"
PREMIUM SANDWICH LUNCHES

Options

Premium Sandwich Buffet I
Tomato bocconcini and basil sandwich
Shaved filet of beef on rustic bread, horseradish cream and arugula
Spanakopita
Mediterranean chick peas
Asparagus and mango platter
Daily selection of mignardises

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Premium Sandwich Buffet II
Grilled Portobello and Brie sandwich
Roast turkey breast premium sandwich with cranberry mayo
Smoked salmon platter
Casablanca couscous
Tuscan tomato salad
Daily selection of mignardises

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Premium Sandwich Buffet III
Chèvre and roast red pepper sandwich
Prosciutto arugula and Parmesan sandwich
Giant poached shrimp platter, remoulade sauce
Extra fine green beans amandine
King David salmon salad
Daily selection of mignardises

"Bon appétit!"
BUFFET LUNCHES

Options

**Buffet I**
Grilled supreme of chicken, cranberry sauce
King David salmon salad
Green beans amandine
Mixed baby greens, vinaigrette
Assorted breads and rolls
Squares and cookies

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**Buffet II**
Chicken breasts stuffed with leek & mushroom, roast pepper mayo
Poached Atlantic salmon filets, dill sauce
Tomato artichoke platter
Rotini Florentine
Assorted breads and rolls
Sliced fresh fruit
Squares and cookies

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**Buffet III**
Sliced Black Angus Chateaubriand, Dijon mustard
Giant poached shrimp, cocktail sauce
Tuscan tomato salad
7-grain salad
White balsamic grilled vegetables
Assorted breads and rolls
Chef’s assorted finger sweets

“Bon appétit!”
VEGETARIAN
ROOM TEMPERATURE LUNCH

Menu

Sandwiches
Whole wheat wraps
Hummus, carrot, alfalfa sprouts & marinated artichoke hearts
Whole grain bread
Almond Butter, caramelized apple & honey

Salads
Mediterranean 7-grain salad
Winter kale salad with roasted beets & tamari pumpkin seeds

Dessert
Fruit platter

“Bon appétit!”
VEGAN
BUFFET SANDWICH LUNCH

Menu

Sandwiches
Organic sprouted grain bread
Hummus, carrot, alfalfa sprouts & marinated artichoke hearts
Organic flax seed bread
Creton aux lentils, roast red peppers, daikon radish
Whole grain pumpernickel
Almond butter, caramelized apple & honey

Salads
Melon medley with soy feta & fresh mint
Thai curried quinoa & wheat berry with sprouts & papaya
Winter kale salad with roasted beets & tamari pumpkin seeds

Sweets
Star anise dark chocolate truffles (dairy free)
Dates stuffed with hazelnut butter & rolled in coconut
Soya wild berry pudding

“Bon appétit!”
BOXED LUNCHES

Options

**Boxed Lunch I**
Ham and cheese on Kaiser, honey mustard
Half-size egg salad sandwich on Russian black bread
Assortment of crudités with creamy dip of the day
Pasta Florentine
Date squares

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**Boxed Lunch II**
Grilled chicken on Ciabatta with cranberry mayonnaise
Vegetarian wrap with hummus, marinated artichoke hearts and grilled peppers
Mediterranean style 7-grain salad
Watermelon feta and arugula medley
Brownie

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**Boxed Lunch III**
Shaved filet of beef on rustic bread, horseradish cream and arugula
Half bagel with smoked salmon and cream cheese
California style potato salad
Tuscan tomato salad
Fresh fruit salad
Belgian chocolate

“Bon appétit!”
BOARD MEETING
BUFFET LUNCH

Menu

Turkey breast and Swiss on whole wheat wrap
Egg salad on mini croissants
Smoked meat and mustard on rye bread
Balsamic grilled vegetables
Smoked Salmon platter with capers, lemon and dill
Assortment of Quebec cheeses, grapes and herbed crostini
Fresh fruit platter
House baked cookies

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AFTERNOON SNACK OPTION

Menu

Belgian chocolates
Sweet and spicy nuts
Minted melon brochettes

“Bon appétit!”
SIMPLE COCKTAIL

Menu

Salmon mousse in crispy bread box with lemon zest twist

Havarti chive truffles

Bloody Mary cherry tomatoes with a sweet sesame crunch

Watermelon, mint and feta brochettes

Ginger chicken medallions, wasabi mayo

Poached baby pear with creamed Gorgonzola and crispy prosciutto

“Bon appétit!”
5 À 7

Menu

Cold Canapés
- Havarti chive truffles
- Salmon tartar in cucumber cups
- Mango bars wrapped in smoked duck breast
- Gravlax roses on dilled black Russian bread rounds
- Beet and goat cheese coins
- Spanakopita

Hot Hors D’œuvres
- Red wine marinated beef brochettes
- Mini Peking duck crepes with 5-spice dipping sauce
- Coulibiac of black cod
- Lamb Wellington, raspberry-mint mustard
- Vegetarian samosas
- Coconut shrimp with pineapple-curry dipping sauce
- Goat cheese and pine nut tarts with plum and grape chutney

“Bon appétit!”
COCKTAIL DINATOIRE – I

Menu

Cold Canapés
Poached pear with creamed Gorgonzola and crispy prosciutto
Salmon tartar in cucumber cups
Raspberry foie gras on brioche petit toast
Balsamic figs wrapped in smoked duck breast
Cranberry chicken medallions
Nordic shrimp salad in crispy bread box

Hot Hors D’œuvres
Ancho pork quesadillas
Mushroom Tarte Tatin
Tyropita
Parmesan and pancetta arrancini bites, marinara sauce
Merguez sliders on Moroccan flatbread with pepper apricot chutney
Miso glazed sea bass with crisp fried noodles
7-hour baked lamb and spinach on a flatbread spoon
Mini croissants with caramelized apple and camembert

Carving Station
Chateaubriand of Black Angus beef
Served on small rolls with choice of Dijon or horseradish cream
Garnished with white balsamic grilled vegetables

Touche Finale
House truffles
Strawberries and vanilla sugar

“Bon appétit!”
COCKTAIL DINATOIRE – II

Menu

Cold Canapés
- Watermelon, mint and Feta mini brochettes
- Tuscan chicken medallions with fresh basil pesto
- Ginger-cured salmon with avocado purée on buckwheat blinis
- Portobellini Piedmontaise
- Havarti chive truffles
- Bloody Mary cherry tomatoes with a sweet sesame crunch
- Bocconcini, cantaloupe and strawberry skewers

Hot Hors D’œuvres
- Vegetarian spring rolls, ginger plum sauce
- Jerk chicken and mango kabobs
- Crab and corn fritters, chipotle mayonnaise
- Chimichurri glazed beef brochettes
- Scallops St. Jacques on the half shell
- Potato pancake bites topped with sour cream and sustainable caviar

Passed Mini Plates
- Garlic grilled giant shrimp, heirloom carrot and fennel ribbon salad
- Portobello Florentine, Balsamic glaze & tomato confetti

Carving Station
- Rosemary garlic roast leg of lamb on flatbread
- With choice of tzatziki or raspberry mint mustard
- Accompanied with stuffed vine leaves

Dessert
- Variety of finger sweets ~
- Cheesecake lollipops – Fruit dipped in chocolate – Raspberry amandine
- Key lime tarts – Grand Marnier truffles – Florentine cookies

“Bon appétit!”
HOT SERVED BUFFET

Menu

Soup
- served at table -
Roast butternut squash with orange and ginger
Crème fraîche and crispy shallots

Buffet
Bœuf Bourguignon
Chive rice pilaf
Vichy carrots with melted leeks and dill
Heirloom tomato and caper salad
Florentine pasta
Mixed baby greens with red wine-maple vinaigrette
Assorted breads, rolls and flatbreads

Individual Framboisier
Chantilly cream
Mixed berries

Coffee – Tea – Tisanes

“Bon appétit!“
PREMIUM BUFFET

Menu

Black Angus chateaubriand, Madagascar green peppercorn sauce
Roast fingerling potatoes and shaved fennel with Salsa Verde
Garlic grilled giant shrimp
Poached salmon filets with cucumber dill sauce

Mediterranean 7-grain salad
Tuscan tomato salad
Asparagus and mango platter
Baby spinach with strawberries and candied pecans, champagne vinaigrette
Assorted breads, rolls and flatbreads

Jardinière tarts
Black forest cake verrines
Chocolate cheesecake lollipops
Old fashioned lemon squares
Assorted berries and Chantilly cream

Coffee – Tea – Tisanes

“Bon appétit!”
FORMAL DINNER – I

Menu

Soup
Avocado and roasted corn
Cumin scented crème fraiche
Microshoots of coriander

Main Course
Supreme of chicken stuffed with leek duxelles, mushroom sauce
Basmati and red rice pilaf
Baby Vichy carrot bundles
Assorted breads, rolls and butter

Dessert
Individual Palais Royal
Field berries
Chantilly cream

Coffee – Tea – Tisanes

“Bon appétit!”
FORMAL DINNER – II

Menu

Entrée
Smoked salmon rose
Served with poached asparagus, sautéed capers and dill vinaigrette

Main Course
Semi boneless quail with Muscat grape stuffing, port and currant reduction
Wild and white rice pilaf
Ballot of French beans with hazelnut butter
Assorted breads, rolls and flatbreads

Salad
Boston, spinach and arugula
Figs, chevre and walnuts
Raspberry vinaigrette

Dessert
Individual lemon meringue pie
Blueberries

Coffee – Tea – Tisanes

“Bon appétit!”
VEGAN
HOT BUFFET DINNER

Menu

Grilled summer squash and zucchini "lasagna"
Portobellini florentine
Polenta cakes with fire roasted peppers
Lentil pilaf with broiled eggplant
Heirloom carrot ribbon salad
Tuscan tomato salad
Mixed baby greens with maple raspberry vinaigrette

Fresh fruit kabobs
House truffles
Macaroons
Almond cookies

"Bon appétit!"
BBQ

Menu

Tandoori style chicken legs
Jalapeno cheddar beef burgers
Veggie burgers
Platter of sliced tomatoes and onions
Jumbo all beef hot dogs
Ketchup, mustard, relish
California style potato salad
Mardi gras slaw
Mediterranean spiced chickpea salad

Assorted breads and rolls

Dessert
Grilled pineapple spears with rum & raisin sauce
Carrot cupcakes with molasses cream cheese frosting
Chocolate chunk cookies

“Bon appétit!”