Our catering team will gladly prepare the menu to accommodate your needs.

Buffet 2019





Traditional buffet:

"Hors d'œuvre" served on table: Mohito Salmon Tartar Rillettes of duck confit with cranberry and red wine marinated onion. Green zucchini with sundried tomatoes and Saint-Benoit du Lac mousse. Beef tataki, coriander and caponata

Buffet:

Assorted Salads: pasta salad, Greek salad, pasta salad Marinated onions, pickled beets, mini gherkins Bocconcini & tomato with olive oil and fresh basil Antipasto platter Minestrone soup

Carving station: Turkey with stuffing, gravy and cranberry sauce Roast pork 'au jus" Canadian meatballs stew Vegetarian mushroom Strudel Roasted Garlic mashed potatoes Roasted seasonal root vegetables

Christmas log, served family style (one per table)

Bread, coffee and tea included.



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Buffet 2019





- ✓ Beef bourguignon with red wine, peppers and herbs sauce
- ✓ Chicken marinated with 5 spices, orange and Grand-Marnier sauce
- ✓ Pork meatballs with bacon, whiskey and maple
- ✓ Gratin dauphinois with cheese from Fromagerie de la Station
- ✓ Pilaf rice with grilled vegetables
- ✓ Yellow beet salad with maple, fennel, arugula, green lemon and grilled pineapple
- ✓ Pasta salad with grilled vegetables, parmesan and roasted pepper
- ✓ Potato salad with grilled vegetables, smoked paprika mayo and spinach
- ✓ Wrap with grilled chicken, eggplant puree, sweet pepper and chipotle
- ✓ Shrimps marinated with citrus, yogurt and cilantro sauce
- ✓ Poached salmon served cold with Panzanella (bread, tomatoes, olives arugula and parmesan)
- ✓ Cheese platter, dried fruits and bread
- ✓ Deli platter
- ✓ Christmas homemade desserts
- ✓ If we have to go back for materials, fees of 30\$ will be charged. Si nous devons retourner chercher du matériel, une heure de temps sera facturée au coût de 30\$.

