

BUFFET MENU

55\$ PER PERSON. OFFERED FOR GROUPS OF 20 PERSON AND UP

This package includes 1 choice of soup, 2 choices of salad, 2 choices of proteins,
2 choices of vegetables, 1 side dish et 2 choices of dessert.

SOUPS

VELOUTÉ OF THE MOMENT

Choice of the chef

MINISTRONE

Legumes, tomato, carrot, leek, celery, potatoes

MISO SOUP

Tofu, green onion, chives, daikon, wakame

SALADS

CÆSAR SALAD

Romaine lettuce, garlic croutons, capers, Grana Padano, prosciutto crisps.

GREEN SALAD

Balsamic vinaigrette, crunchy vegetables

KALE SALAD

Green apple, cheddar, hazelnut, maple vinaigrette

ORZO SALAD

Confited tomatoes, Chèvre-des-Neiges, capers, green onion, lemon

MESCLUN SALAD

Maple pecans, goat cheese, cranberries, maple vinaigrette

POTATO SALAD

Ratte potatoes, bacon, green onion, mayonnaise, Meaux mustard

GREEK SALAD

Feta, tomatoes, cucumber, Kalamata olives, origan, basil

SIDES

ROASTED ROOT VEGETABLES

honey and parsley

STEAMED GREEN BEANS

with roasted sesame

ROASTED CAULIFLOWER

Hummus

VEGETABLE RICE

with seasonal vegetables

BARLEY RISOTTO

with cultivated mushrooms

CONFIT POTATOES

Truffled ratte potatoes

POTATO GRATIN

with Noyan cheese

POTATO PURÉE

with butter, cream, and thyme

Monsieur Jean.

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PROTEINS

GRILLED SALMON

with sun-dried tomatoes and herbs

GRILLED CHAR

with lemon, capers, and chives

ROAST CHICKEN BREAST

with lemon and thyme

CONFIT DUCK LEG

with thyme and pepper

BRAISED BEEF CHUCK

with braising jus, red wine, an shallots

SHOULDER FILET

with Chimichurri

DESSERTS

CINNAMON CHURRO

with salted caramel and chocolate sauce

CREAM PUFF

with praline mousseline

LEMON TARTLET

with thyme meringue

PAVLOVA

with lime cream & raspberries

ROASTED PINEAPPLE

with spiced rum

CHOCOLAT MOUSSE

served with chocolate sauce

CRÈME BRÛLÉE

with green tea and lemon zest

PANNA COTTA

with Madagascar vanilla and seasonal jam

EXTRAS

\$7⁵⁰ per person

CHARCUTERIE PLATTER

With Bangard Charcutier products, homemade pork rillettes, grilled baguette, pickled vegetables, salted nuts, and seasonal confit.

LOCAL CHEESE PLATTER

Featuring a selection of Quebec cheeses, grilled baguette, grapes, and pickled vegetables.

POKÉ BOWL STATION

Marinated salmon or tuna, tofu, wafu sauce, assorted vegetables, rice, and lettuce