

# BUFFET MENU



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

This package includes 1 choice of soup, 2 salad choices, 2 proteins, 2 vegetables choices, 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 oignon,  
chives, daïkon, wakame

## SALADS

### CAESAR SALAD

Romaine lettuce, garlic croutons, capers, Grana Pradano,  
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 oignon,  
mayonnaise, Meaux mustard

### GREEK SALAD

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

## GREENS

### ROASTED ROOT VEGETABLES

honey and parsley

### STEAMED GREEN BEANS

with roasted sesame

### ROASTED CAULIFLOWER

Hummus

## FECULENTS

### BARLEY RISOTTO

with cultivated mushrooms

### CONFIT POTATOES

Truffled ratte potatoes

### POTATO GRATIN

with Noyan cheese

### POTATO PURÉE

with butter, cream, and thyme

### VEGETABLE RICE

with seasonal vegetables

# BUFFET MENU (p.2)



## 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

7,50\$ 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