

WEDDING 2012



**APPETIZERS**

Beef Carpaccio / baby arugula / Parmesan curls

Signature smoked salmon / red onions / capers / ocean sprouts

Pink shrimps tian / tomato salpicon / dill infused oil / red onion sprouts

Fine slices of tomatoes / Mozzarina du Buffala / basil / balsamic cream

Duck foie gras mousse / crème brûlée style / apple chutney / cereal & clover honey bread

Pan fried raviolis / candied duck / duck fat vegetables / Parmesan tile

Chorizo gnocchi / candied tomatoes / Iles aux Grues Cheddar cheese / grilled bell pepper emulsion

Soup of the day

or

Small salad / crispy vegetable tartar / olive oil long crouton / Sherry emulsion

**GRANITES \***

Orange zests / Ricard

Champagne / pink grapefruit

Green tea / lemon / Gin

Brown rum / Mango

\* Add a granite / extra 4,00



***MAIN DISHES***

Chicken breast / pan fried tomato & fresh spinach / cheese au gratin / bordelaise sauce	35
Quebec pork tenderloin / lacquered with orange & ginger / basmati rice	37
Grilled piglet & chicken medallions / sweet potato mousse / butter broccoli / smoked duck orzo	38
Grain-fed veal paupiette / garlic cultivated mushroom	40
warm goat cheese / white wine reduction ½ glaze / foie gras chips Yukon Gold	
Red curry jumbo shrimp / baby spinach & pine seeds / grilled lemon / coriander oil	41
Veal tenderloin on maple charcoal / melting Riopelle cheese / Port sauce / mustard seed purée	44
Lamb rack / fine herbs & candied lemon tapenade / risotto / Emilie honey meat glaze	49
* Beef mignon / pleurotus crust / potato cake / green & cubeb peppercorn reduction	52

***SWEET INDULGENCE***

Raspberry crispy strip / passion fruit / white & milk chocolate mousse	
Manhattan style cheese cake / raspberry & fresh cream / pistachio powder	
Mango & chocolate exotic spiral / mango jelly / crispy brown chocolate	
Spicy carrot mellow cake / butter & cheese cream / fleur de sel caramel	
Maple perfumed cone / cranberry compote	
Choco-caramel cake / raspberry coulis / vanilla ice cream	
Individual baked Alaska / flambé with Grand Marnier / extra 3,00	

Coffee / tea / herbal tea

\* *Red meat: medium cooked for all*



CHEF'S SIGNATURE

WHITE GLOVE SERVICE

## APPETIZERS

Gravlax Albacore tuna / tartar shooter / acidulated vinaigrette / ocean sprouts / saffron fresh cream  
 Duck foie gras mousse / crème brûlée style / cranberry candy / apple chutney / brioche bread  
 Lamb mini-shepherd's pie / cumin Yukon Gold purée  
 homemade meat juice / Parmesan arugula salad / corn potato wafer

Scallop chowder / fried spinach / strawberry emulsion / basil

## MAIN DISHES

Maple 7 Whisky lacquered duck section / cipollini onions / black pepper beet mousseline 70  
 lardoons banana potato au gratin / maple crushed ground cherries

Black cod back / candied lemon & coconut milk white butter 73  
 butternut squash creamy risotto / zucchini squash pueér / grilled mini-zucchini squash

\* Royal mix grill / grilled Alberta beef fillet 75  
 clarified butter poached Island's lobster / chanterelles stew / orange & chorizo sauce vierge

Spicy carrot mellow cake / butter & cheese cream  
 chocolate crumble / glazed carrots / caramel & fleur de sel

Coffee / tea / herbal tea

\* Red meat: medium cooked for all



## COCKTAIL RECEPTION

***THE EXPRESS***

1 drink  
6 regular canapés  
Mignardises

***25 PER PERSON***

***THE TRADITIONNAL***

2 drink  
6 regular canapés  
Mignardises

***30 PER PERSON***

***THE ROYAL***

1 drink  
4 regular canapés  
4 signature canapés  
Signature mignardises

***30 PER PERSON***

***THE ULTIMATE***

2 drinks  
4 regular canapés  
4 signature canapés  
Signature mignardises  
Cheese & fruit

***41 PER PERSON***

***MINIMUM OF 50 PEOPLE***

GRATUITIES & TAXES ARE NOT INCLUDED / PRICES MAY VARY WITHOUT NOTICE



## REGULAR CANAPÉS

**COLD**

Rosemary marinated scallop / smoked boar bacon / Sortilège ground cherry compote  
 Tomato brochette / Bocconcini / speck ham / balsamic syrup  
 Chicken liver / Grand-Marnier / orange candied carrot / caraway seed rye crouton  
 Half-smoked salmon piece / wasabi & lemon zests mousseline  
 Raspberry artichoke mousse / crispy vegetable tartar / Feta cheese  
 Riopelle crouton / hazelnut chips / maple cream

**WARM**

Pleurotus arancini / truffle oil / crushed spicy tomatoes  
 Spring roll / candied duck / vegetable juliennes / spicy sweet & sour sauce  
 Montreal spices mini-cheese burger / Cheddar cheese / homemade sauce  
 Shrimp & Chinese scallop / red curry marinade / crispy Panko crust  
 1608 from Charlevoix grilled cheese / Chorizo sausage / yellow potato & shallot bread  
 Beffroi's fish'n'chip / potato cake / aioli / cider vinegar

**28 FOR A DOZEN**

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**COLD**

Avocado purée shooter / acidulated pink shrimps / tomato salpicon / lemon foam  
 Classic beef tartar  
 Fresh scallop Carpaccio / Espelette mango brunoise / parsley oil  
 Homemade bruschetta martini / crostini / Parmesan fine tile  
 Smoked meat bouchée / creamy cheese / Thai basil / corn potato wafer  
 Rosé sparkling wine / strawberry & mint salsa

**WARM**

Albacore tuna tataki in a Chinese box / garlic flower oil / pleurotus & black pepper powder  
 Foie gras mousse / crème brûlée style / cranberry jelly / honey corn mini-bread  
 Baby Back ribs / Jack Daniel's / grilled pineapple  
 Grilled lamb rib / Jalapeños & Cheddar cheese red potato purée / Cubeb peppercorn sauce  
 Veal mini-burger / Mamirolle cheese / dried tomatoes  
 General Tao chicken brochette / basmati rice / spicy teriyaki sauce

**33 FOR A DOZEN**

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## LATE BUFFET

***THE HUNGER***

Beffroi's mini-burger  
 Pita chip  
 Spinach & artichoke dip  
 Verrine dessert

***11 PER PERSON******THE SOUTH INFLUENCE***

Nachos / guacamole / warm cheese  
 Cajun chicken satay  
 Royal hot dog  
 Grilled vegetables / Doré-mi cheese

***15 PER PERSON******THE EXTRAVAGANZA***

Foie gras poutine  
 With Migneron cheese / extra 2,00

***16 PER PERSON******THE IN-BETWEEN***

Homemade chip basket  
 Blue cheese dip  
 Royal grilled cheese / Old Cheddar cheese / pancetta  
 Fine cheese / fresh fruit

***13 PER PERSON******THE SWEET & SALTY***

General Tao Chinese box  
 Scallop or shrimp gourmet spoon  
                   with fleur de sel & Espelette pepper  
 Quebec fine cheese / fresh fruit  
 Maple sugar Rioplle cheese crouton  
 Verrine dessert

***19 PER PERSON***




# KID'S MENU

Soup chosen by the group

Plate with 3 mini-pizza / 3 mini-pogos / 3 chicken nuggets  
 Bolognese or white sauce & vegetable spaghetti  
 Chicken nuggets / French fries  
 Beef burger / French fries

Dessert chosen by the group  
 Juice / milk / soft drink



**0 TO 2 YEARS OLD / NO CHARGE**  
**3 TO 12 YEARS OLD / 14 PER CHILD**  
**13 YEARS OLD AND MORE /**  
**PRICE & ADULT MENU**

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***THE PRINCELY WEDDING***

Red carpet

A glass of Kir Chambord during the cocktail

A glass of house wine during the dinner

Tasting menu at the Restaurant Beffroi Steak House for the bride & groom to be

A garden suite for the wedding night

Engraved Champagne glasses for the bride & groom to be

***ADD 17 TO THE SELECTED MENU***

***THE ROYAL WEDDING***

Red carpet

Two canapés per person during the cocktail

Two glasses of Kir Chambord during the cocktail

Two glasses of house wine during the dinner

Tasting menu at the Restaurant Beffroi Steak House for the bride & groom to be

A garden suite for the wedding night

A bottle of Classico sparkling wine to your suite

Engraved Champagne glasses for the bride & groom to be

***ADD 27 TO THE SELECTED MENU***



## ***THE NUPTIAL WEDDING***

Red carpet

Two canapés per person during the cocktail

Two glasses of Kir Chambord during the cocktail

A half-bottle of wine per person

Tasting menu at the Restaurant Beffroi Steak House for the bride & groom to be

A nuptial suite for the wedding night

A bottle of Veuve Cliquot to your suite

Engraved Champagne glasses for the bride & groom to be

***ADD 48 TO THE SELECTED MENU***

## ***OPTION***

Chair covers (ivory, white, chocolate, black) & chair sashes

Long table cloth, down to the floor (ivory, white)

***16 PER PERSON***

***PERSONALIZED PACKAGES ALSO AVAILABLE***



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RESTRICTIONS & CONDITIONS MAY APPLY

