

2011 Holiday MENU



1 OF 2

DINNER

**APPETIZERS**

Beef Carpaccio / Arugula / Parmesan cheese / Sherry & truffle emulsion  
 Signature smoked salmon / red onions / capers / wakame / balsamic cream  
 Candied calf sweetbread / fresh oyster mushrooms / Marsala demi-glace / fried leeks  
 Rillettes / pear & Espelette pepper chutney / pink radish sprouts  
 Coeur de Boeuf tomato / fried Bocconcini cheese / black olive oil / micro mixed green salad  
 Ricotta & spinach ravioli / portobella & garlic flower fricassée / white wine velouté sauce / basil

Fine velouté according to your taste

or

Small salad / long crouton / Sherry emulsion

**GRANITAS \***

Orange zests / Ricard  
 Champagne / pink grapefruit  
 Green tea / lemon / Gin  
 Brown Rhum / mango

\* Add a granite / 3 extra



***MAIN DISHES***

Poultry loaf / Chorizo meat / baby spinach / Quebec parsnip mousse	34
Grilled chicken breast / Indian style / basmati rice / coriander	35
Chicken medallions stuffed with pork / pear & grilled almond chutney / Port demi-glace	37
Lacquered Nagano pork / soy & ginger / Thai vegetables / shallot mashed potatoes	39
Seared tilefish / grape seed oil / Cognac candied tomatoes / grilled lime / 7 grain rice	40
Grilled veal rack / crispy green asparagus / King mushrooms / rosemary & cream sauce	43
Beffroi's prime rib / spicy flavoured juice / Dijon / hints of horseradish	44
New Zealand lamb / prosciutto crust / maple & balsamic	47
Marked beef mignon / melting Rosenberg cheese / filberts shards / Marsala	50

***SWEET INDULGENCE***

Chocolate fondant cake / caramel explosion / red apples / 5 spices	
Crispy Mascarpone ingot / mint gelato / poppy seed biscuit	
Giant lollipop / mango & passion fruit / butter cookie / kiwi duo tartar	
Manhattan style cheese cake / melted chocolate / raspberry coulis	
Field berry soup / Italian meringue / hint of Grand-Marnier / orange zests	
Individual Alaska bomb / flambé on site	3

Coffee / tea / herbal tea

*\* Red meat: medium cooked for everybody*



## CHEF'S SIGNATURE

WHITE GLOVE SERVICE

***APPETIZERS***

- Leg of quail confit / wild mushroom risotto / quail glaze  
 Giant grilled scallops / yellow beet Carpaccio / dried tomato oil /  
 extra thin green beans  
 Foie gras cutlet au torchon / raisin brioche bread /  
 maple applesauce / fleur de sel / fig caramel
- Lobster bisque / grilled bell peppers / scampies flamed with Cognac

***MAIN DISHES***

- |  |    |
|--|----|
| Fillet of Quebec veal / Szechuan pepper crust / oyster mushrooms / spinach /<br>Migneron cheese / red wine meat juice / candied garlic mashed potatoes | 65 |
| Grilled red tuna "sushi grade" / Meditarreanean prawns polenta style /<br>butternut mousseline / fennel / crispy asparagus                             | 70 |
| Grilled deer medaillons / island lobster tail / light vanilla aroma /<br>roasted root vegetables / white truffle                                       | 75 |

Chef's sweet fantasy  
 Coffee / tea / herbal tea

\* *Red meat: medium cooked for everybody*



## COCKTAIL RECEPTION

***THE EXPRESS***

1 drink  
6 regular canapés  
Petits fours

***24 PER PERSON***

***THE TRADITIONNAL***

2 drinks  
6 regular canapés  
Petits fours

***29 PER PERSON***

***THE ROYAL***

1 drink  
4 regular canapés  
4 deluxe canapés  
Deluxe petits fours

***29 PER PERSON***

***THE ULTIMATE***

2 drinks  
4 regular canapés  
4 deluxe canapés  
Deluxe petits fours  
Cheese & fruits

***39 PER PERSON***

***MINIMUM OF 50 PEOPLE***

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



## REGULAR CANAPÉS

**COLD**

Chicken liver verrine / candied onions / crouton

Beef Carpaccio / Arugula / Grana Padano

Vegetarian bruschetta / marinated Feta cheese / balsamic

Quail egg / smoked duck / parsley oil

Rillettes sphere / Sherry / nut oil leek

Smoked salmon lollipop / goat cheese / basil

**WARM**

Tempura tofu / wakame / Ponzu sauce

Salmon candy / hoisin sauce / nori

Lacquered piglet / shiitake & sesame / basmati

Chicken satay / spicy sweet & sour sauce

Tiger prawns / crispy phyllo / fish sauce

Mini-quiche / apples / melting Brie cheese

**27 FOR A DOZEN**

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**DELUXE CANAPÉS**

***COLD***

Fresh scallop / mango & pineapple salsa / soy & sesame reduction  
 Crispy asparagus / smoked prosciutto / orange emulsion  
 Tilapia ceviche / grilled lime / Espelette  
 Beef tartar / crouton / fleur de sel  
 Brie cheese from Portneuf / maple sugar / hazelnut  
 Shooter / Pink sparkling wine / diced strawberries

***WARM***

Mini-burger / Old Cheddar cheese / tomato chutney  
 Stylish pogo / beer sausage / sauerkraut  
 Salmon tataki / sesame crust / mirin cucumbers  
 Duck Brick / grilled watermelon / smoked paprika  
 Lamb rib / black olives tapenade / Dijon  
 Calf sweetbread / oyster mushrooms / mini-brioche

**32 FOR A DOZEN**

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LIGHT GOURMET BUFFET

Raw vegetables / homemade dip  
 Vegetable juice or Eska carbonated water  
 Platter of pâté & game terrine  
 Smoked turkey wrap / guacamole / Provolone cheese  
 Spring mixed green salad / garnish in bowls  
 Olive ciabatta / smoked duck / cranberry mayo  
 3 varieties of combined salad / chef's selection  
 Canadian Cheddar cheese / fresh fruit / crackers / bread  
 Homemade chips / salsa / Blue cheese dip

***SWEET INDULGENCE***

Symphony of pastries  
 Mirror platter of sliced fruits  
 Assorted cookies

Coffee / tea / herbal tea

- \* Add a velouté / 2 extra
- \*\* Add a hot meal from the Windsor Buffet / 4 extra
- \*\*\* Add 2 hot meals from the Windsor Buffet / 6 extra

***21 PER PERSON***

***MINIMUM OF 30 PEOPLE***

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ROYAL BUFFET 1 OF 2

Seasonal vegetable velouté  
Selection of breads / butter  
Homemade chips / smoked paprika / Blue cheese dip  
Clam chowder / corn / blue potatoes  
Vertical sliced vegetables / pickles / mixed green salad / Arugula  
Platter of pâté & game terrine  
Selection of Italian delicatessen  
Tiger prawn abundance / chilli sauce

***COMBINED SALAD / A CHOICE OF 2***

Red new potatoes / sour cream / chive / smoked lardoons  
Baby spinach / goat cheese crumble / black olives / bean sprouts  
6 beans blend / mini-corn / marinated tofu  
Green beans / pink shrimps / cherry tomato / coriander pesto  
Grilled chicken / lime / avocado pieces / mandarins  
Couscous / fresh grapes / candied orange zests




 ROYAL BUFFET 2 OF 2

### ***HOT MEALS / A CHOICE OF 2***

duBreton pork flank / glazed shallots

Chicken leg / Provence flavour / saffron rice

Guinea fowl sausage / smoked Gouda cheese / sauerkraut / pink peppercorn

Iceland cod ingot / tomato compote / basil

Seared beef shoulder / orange / chipotle / beef juice

Rossini beef tournedos / mushroom duxelle / Port

Duck breast aiguillette / 5 spices / white beer

Chicken cutlet / hot capicollo / melting Provolone cheese

### ***SWEET INDULGENCE***

Selection of fine cheese & fine Quebec cheese / crackers / breads

Variety of gourmet desserts

Mirror platter of sliced fruits

\* Chocolate fountain / fresh fruit / 6 extra

\* Maple fondue / apple quarters / 6 extra

Coffee / tea / herbal tea

\* Add a hot meal / 4 extra

\*\* Add 2 hot meals / 6 extra

***46 PER PERSON***

***MINIMUM OF 50 PEOPLE***

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**WINDSOR BUFFET**

AVAILABLE BETWEEN 11AM &amp; 2PM

Vegetable chowder / served at the table  
 Selection of breads / butter  
 Mix of fresh salad  
 Garnish in bowls  
 Selection of Italian delicatessen

**COMBINED SALADS / A CHOICE OF 2**

Classic Caesar salad / garnish  
 Italian tomatoes / marinated Bocconcini cheese  
 Niçoise salad / mustard seed mayo  
 Artichokes / raspberry & honey emulsion  
 Asian noodles / shiitake mushrooms / sesame dressing  
 Green asparagus / smoked ham juliennes / paprika oil  
 Grilled chicken / pineapple / fresh coriander

**HOT MEALS / A CHOICE OF 2**

Grilled pork chop / mustard & honey sauce  
 Braised chicken / lemon grass / thinly sliced bok-choy  
 Tortellini au gratin / white wine cream / dry tomatoes / pancetta  
 Chicken émincé / daikon juliennes / ginger / thai basil  
 Seared beef shoulder / grilled bell peppers / green peppercorn sauce  
 Fresh salmon inlot / Java pepper white butter  
 Maple lacquered piglet / red apples / balsamic  
 Grilled swordfish satay / grenadine marinade / pink peppercorn

**SWEET INDULGENCE**

Chef's choice pastries  
 Mirror platter of sliced fruits

Coffee / tea / herbal tea



\* Add a hot meal / 4 extra

\*\* Add 2 hot meals / 6 extra

**25 PER PERSON**

**MINIMUM OF 50 PEOPLE**

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## VERSAILLES BUFFET

Vegetable chowder served at the table  
 Selection of breads / butter  
 Raw vegetables / homemade dip  
 Range of tomatoes & Bocconcini cheese  
 Fresh salad / romaine lettuce / 2 dressings  
 Selection of Italian delicatessen  
 Garnish & pickles in bowls

***COMBINED SALADS / A CHOICE OF 2***

Grilled vegetable antipasto  
 Salsa tuna / homemade mayo / dill  
 Greek tomato salad / olive Feta cheese  
 Orange marinated fennel / grilled merguez  
 Creamy orzo rice / Bocconcini cheese / smoked duck & pesto  
 Crab salad / coriander / mint / diced celery & mango

***HOT MEALS / A CHOICE OF 2***

Haunch of duck confit / raspberry demi-glace  
 Grilled chicken breast / black peppercorn citrus chutney  
 Veal cutlet / Parmesan cheese / smoked prosciutto  
 Linguini mix / crispy vegetables / oriental sauce  
 AAA beef satay / bell peppers & red onions fricassée  
 Ricotta cheese tortellini / spinach creamy sauce / roasted pine seeds

***SWEET INDULGENCE***

Assorted fine pastries  
 Variety of Cheddar cheese / croutons / fruit  
 \* Chocolate fountain / fresh fruit / 6 extra

Coffee / tea / herbal tea

\* Add a hot meal / 4 extra

\*\* Add 2 hot meals / 6 extra

**35 PER PERSON**

**MINIMUM OF 50 PEOPLE**

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ITALIAN BUFFET 1 OF 2

Selection of breads / butter  
 Tuscan minestrone  
 Italian wedding soup / spicy beef meatballs  
 Grilled vegetables antipasto / olives  
 Selection of Italian delicatessen  
 Roma tomatoes / marinated Bocconcini cheese / basil  
 Fresh salad / garnish

***COMBINED SALADS / A CHOICE OF 2***

Classic Caesar salad / Parmesan cheese curls  
 Marinated mushrooms / fine herbs / balsamic  
 Artichokes / heart of palm / Blue cheese mayo  
 Orzo rice / Italian pesto / smoked duck / cherry tomatoes  
 Farfalles / prosciutto / dry tomatoes / black olives  
 Radicchio / honey & mustard / fresh parsley  
 Niçoise salad



ITALIAN BUFFET 2 OF 2

***HOT MEALS / A CHOICE OF 3 INCLUDING 2 PASTAS***

Grilled chicken ravioli / lemon butter  
 Chicken cutlet / portobella / goat cheese  
 Veal parmigiana  
 Chicken loaf / chorizo / baby spinach  
 Veal cutlet / Marsala  
 AAA meat cannelloni / Provolone cheese au gratin  
 Linguini / white wine creamy sauce / garlic shrimps  
 Bolognese spaghetti / homemade meatballs  
 Alfredo penne / grilled smoked chicken  
 Potato gnocchis / 4 cheese sauce

***ITALIAN CHEESE TABLE***

Mozzarella cheese  
 Gorgonzola  
 Provolone cheese  
 Italian Fontina cheese  
 Chèvre des Neiges goat cheese  
 Olive oil croutons  
 Fresh fruit

***SWEET INDULGENCE***

Assortment of Italian pastries / biscotti  
 Fruit salad / orange juice / Sambuca

Coffee / tea / herbal tea



- \* Pasta bar option / 5 extra
- \*\* Add a hot meal / 4 extra
- \*\*\* Add 2 hot meals / 6 extra

***37 PER PERSON***

***MINIMUM OF 50 PEOPLE***

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*SIDE DISHES*

*CHOICES OF SIDE DISHES*

*ROYAL BUFFET / WINDSOR BUFFET / VERSAILLES BUFFET*

Fine herbs pilaf rice

Butter basmati rice

New potato quarters / smoked lardoons

Baked potato

Goat cheese sweet potato mousseline

\* 2 choices of side dishes per buffet

\*\* Add a side dish / 3 extra



***THE HUNGER***

Beffroi's mini-burger  
 Pita chip  
 Spinach & artichoke dip  
 Pepperoni & cheese pizza roll  
 Glass dessert

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

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

***15 PER PERSON******L'EXTRAVAGANCE***

Foie gras poutine  
 With Migneron cheese / 2 extra

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

Homemade chip basket  
 Blue cheese dip  
 Royal grilled cheese slice / old Cheddar cheese / pancetta  
 Fine cheese / fresh fruit  
 Glass dessert

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

General Tao Chinese box  
 Teriyaki beef satay  
 Gourmet spoon of scallops or shrimps /  
     fleur de sel / Espelette pepper  
 Fine Quebec cheese / fresh fruit  
 Maple sugar Riopelle cheese crouton  
 Glass dessert

***19 PER PERSON***