

Buffet Number One

\$17 / person.

Veggies and Dip Florentine
 2 choices of salad base
 Mini pita with eggs
 Roast beef on toast house
 Chicken Roulade
 Baguette ham / tomatoes / mozzarella
 Canadian Cheddar
 Assorted desserts

Buffet Number Two

\$17 / person.

Vegetables and Dip Florentine
 2 choices of salad base
 Ham and brie panini topped
 Baguette with roast beef
 Fougassette olives and grilled vegetables
 Canadian Cheddar
 Assorted desserts

Terrines and pates

\$24.50 / person.

Vegetables and Dip Florentine
 2 choices of salad base
 Vegetarian Terrine
 Country pate with pepper
 Pate of pheasant and pistachios
 Duck rillettes and smoked duck
 Baker's basket
 Antipasto of grilled vegetables and pesto
 Caramelized onions
 Marinades
 Fine Cheeses
 Assorted desserts

The countryman

\$19.50 / person.

Vegetables and Dip Florentine
 2 choices of salad base
 Deli platter
 (Smoked ham, smoked turkey, roast beef, grilled chicken)
 Assorted condiments
 (Dijon mustard and pickles)
 Baker's basket
 Cheddar cheese slices
 Assorted desserts

Salads base (includes)

Verdurette Laurentian and house dressing
 Potato and Roasted Garlic
 Carrots (with sesame)
 Chickpeas
 Rice, tuna and vegetables
 Tabbouleh with fresh mint
 Rotini with pesto and fresh tomatoes

Substantial salads (add \$2.50)

Greek salad
 Artichoke heart and heart of palm
 Matane shrimps with orange and basil
 Grilled vegetables and balsamic reduction
 Baby spinach, goat cheese, bacon, almonds and sesame dressing

A la carte

Disposable Cutlery \$1 / person
 Ice \$3 / bag
 Soft drinks \$1.50 / unit
 Perrier \$2 / unit

Select your menu by choosing one plate for each course.

(Minimum 10 people)

Vegetarian buffet

\$18 / person.

Vegetables and Dip Florentine
 2 choices among the salads listed below
 Tabbouleh with fresh mint
 Greek Carrots (with sesame)
 Verdurette Laurentian and house dressing
 Panini herb, olive oil and grilled vegetables
 Capou tofu roast marinated in balsamic vinegar, alfalfa, lettuce
 Pita mashed chickpea (humus)
 Duo of cheddar and nuts
 Assorted desserts

Mountaineer

\$21.50 / person.

Potato salad with garlic toast
 Verdurette Laurentian
 Grilled Vegetable Salad
 Spinach salad / bacon / goat / almonds
 Tuna sandwich, boiled eggs, tomatoes and green salad
 Bagel with Smoked Salmon
 Beef stick
 Assorted cold cuts, pickles and condiments
 Gourmet cheeses and bakery basket
 Assorted desserts

Sunny Buffet

\$19.50 / person.

Vegetables and Dip Florentine
 2 choices among the salads listed below:
 Fennel Citrus (with orange and grapefruit)
 Pasta and pesto
 Verdurette Laurentian and house dressing
 Tabbouleh with fresh mint
 Focaccia with olives, goat cheese and cucumbers
 Pita guacamole
 Grilled Chicken Wrap
 Baguette with roast beef, onions, pickles and lettuce
 Duo of cheddar and brie
 Assorted desserts

Deluxe Cold Buffet

\$27 / person. (Minimum 20 people) Assorted vegetables

Shrimps salad with orange and basil
 Potatoes Salad with Roasted Garlic
 Verdurette Laurentian and house dressing
 Shredded smoked salmon, rich cream and chives
 Mussels Creole
 Assorted cold cuts:
 Smoked turkey, ham, grilled chicken, roast beef, prosciutto
 Tuna wrap
 Focaccia with grilled vegetables
 Panini Ham and Swiss cheese
 Pita crab and limes
 Baker's basket
 Local cheese
 Fruits salad

A la carte

Pasta salad, fresh tomatoes and pesto \$3.25
 Shrimps salad with orange and basil \$3.75
 Rice salad with tuna \$3.25
 Grilled vegetables salad, balsamic vinegar and shaved parmesan \$3.50
 Tabbouleh \$3.25

Soft drinks \$1.50 / unit
 Perrier \$2 / unit
 Mineral water \$1.50 / unit
 Coffee \$1.50 / unit
 San Pellegrino \$6.50 unit
 Ice \$3.00 / bag
 Cutlery \$1 / person

Select your menu by choosing one plate for each course.