



# Canapés and hors-d'œuvres



HÔTEL  
MANOIR VICTORIA  
★★★★  
OLD QUÉBEC

## Cold canapés

(MINIMUM ORDER OF **THREE DOZENS** OF EACH VARIETY)

- Sliced tomatoes on crouton with garlic flower and pine nuts
- Corn gaspacho and pop-corn cream
- Grape, *Emmental* cheese, pear and nuts on brochette
- Salmon rillettes and ginger cream, crunchy vegetables
- Home-made venison terrine, onion jam
- Chicken liver mousse, blackcurrant ketchup
- Nordic shrimp salsa, kohlrabi and pear
- Pulled cod and celery trilogy (root, stalk and wild roots)

**\$24 / dozen**, plus taxes and service

- Cauliflower panna cotta, hazelnuts and mushrooms
- Our bistro's salmon tartare
- Smoked salmon blinis with radish butter
- Trout gravlax with apples
- Nordic beef tartare
- Seared salmon, horseradish and herb marinade

**\$30 / dozen**, plus taxes and service

- Home-made foie gras on toast from the *Canard Goulu*, nordic berry ketchup
- Asparagus and quail egg tartare
- Snow crab and broccoli semoulena with tomme des Joyeux Fromagers cheese
- Marinated goose breast, mushrooms and soya beans
- Oysters, apples and cider vinegar caviar (*seasonal item*)
- Princess scallop with elderberry marinade (*seasonal item*)
- Smooth carrot juice candy, shallots with clay pepper
- Bison tartare, organic canola oil, mushroom seeds crust
- Seared venison with mustard seeds from *Québec* and camelina

**\$36 / dozen**, plus taxes and service





## Hot canapés

(MINIMUM ORDER OF **THREE DOZENS** OF EACH VARIETY)

- Confit pork belly with maple
- *Québec* cheese fondue
- Boreal flambéed tart with boar bacon
- Mushroom and herb pastry
- Chicken stew croquette with parsley
- Pork and red wine croquette
- Butternut squash soup, bacon
- Salmon and leek mini-quiche

**\$24 / dozen**, plus taxes and service

- Cappucino onion soup, crouton with *Hercule* cheese
- Boreal nordic shrimp fritters
- Trout and brown butter pastry
- *Gougère* with *Cantonnier* cheese
- Braised beef and mushroom « candy »
- Lamb stew, cauliflower and hazelnut *purée*
- Crispy tomme de Kamouraska with onion jam
- Braised bison crumble with root vegetables
- Fried smelt, boreal tartare sauce  
(*depending on the season*)

**\$30 / dozen**, plus taxes and service

- Confit duck and cheese pastry
- Mushroom and Parmesan risotto arancini
- Crispy veal sweet breads with swiss chard
- Roasted scallop and bacon tart
- Foie gras *crème brûlée*
- Oxtail crouton, roasted bone marrow with lovage
- Grilled oysters in strawberry wine, sausage chips
- Braised venison ribs in raviole made with spelt flour

**\$36 / dozen**, plus taxes and service

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