



Meeting Packages Menus Meeting Packages Menus

MENU SELECTION - LUNCH

MENU OPTIONS



44, Côte du Palais
Vieux-Québec, QC Canada G1R 4H8
418-692-1030
1 800 463-6283 (Canada and the United States)

- No 1** **Unique menu for \$20.00 per person**, plus taxes and service
(Plated service available for groups no larger than 30 people)
- Includes:**
- Soup of the day and seasonal salad
 - Choice of one main course *(See selection on page 2)*
 - Dessert
 - Coffee or tea
- No 2** **Buffet style menu for \$22.00 per person**, plus taxes and service
(This menu option is available for groups of 30 people or more)
- Includes:**
- Raw vegetables with dip
 - Cold cuts (3)
 - Mixed salads (2)
 - Green salad
 - Soup
 - Choice of three main courses *(See selection on page 2)*
 - A selection of cheeses (3)
 - Choice of desserts (2)
 - Fruit salad
 - Coffee, tea or herbal tea
- No 3** **Light buffet menu for \$18.50 per person**, plus taxes and service
(For a minimum of 20 people)
- Includes:**
- Tomato or vegetable juice
 - Raw vegetable platter
 - Mixed salads (2)
 - Green salad
 - Selection of two sandwiches *(See selection on page 2)*
 - Cheese platter
 - Dessert of the day and fruit salad
 - Coffee, tea or herbal tea or soft drink
- No 4** **Box lunch style menu for \$16.00 per person**, plus taxes and service
(Served on platter in the meeting room for groups from 4 to 20 people)
- Includes :**
- Appetizer of the day or raw vegetables with dip
 - Choice of one type of sandwich for the group *(See selection on page 2)*
 - Fruit, dessert or yoghurt
 - Fruit juice or soft drink



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*Options
No 1
and
No 2*

MAIN COURSES

Served with either rice, pasta or potatoes as well as the vegetable of the day:

- Braised chicken with mushrooms and fresh herbs
- Chicken breast wrapped in a fresh herb and cheese crumble with green beans
- Confit turkey leg and cauliflower Parmentier, thyme sauce
- Confit of pork with Cajun spices, butternut squash purée
- Pork "Filet mignon" in a mustard and spice crust with celery root purée
- Roast of pork with a Bleu cheese sauce, sautéed cabbage and bacon
- Roasted beef shoulder fillet, caramelized parsnips, pepper and shallot sauce
- Red wine and shallot braised beef with ginger glazed carrots
- Lamb "ragoût" with olives and eggplant caviar with cumin
- Lamb roast with fresh herbs and ratatouille
- Oven roasted salmon steak with citrus and pistachio sauce, sautéed fennel and beets
- Pan seared fillet of trout "À la Meunière" with almonds and broccoli
- Poached fillet of sole, shallots with white Vermouth and spinach
- Mushroom and vegetable risotto (*vegetarian*)

*Options
No 3
and
No 4*

THE SANDWICHES

- Chicken and pesto wrap, Feta cream, tomatoes and arugula
- Portobello wrap, bacon mousse and cabbage
- Fish rillettes with curried coconut milk and fresh vegetables
- Tuna salad on baguette
- Chicken liver mousse on baguette with onion confit
- Ham and Brie on baguette with mustard butter
- Braised pork on baguette with artichoke purée
- Rabbit rillettes on baguette with braised vegetables
- Roast beef rillettes on baguette with country-style mayonnaise and lettuce
- Club sandwich with confit duck leg (\$5 extra)
- Smoked salmon bagel with radish and herb cream cheese (\$5 extra)