



# Meeting Packages Menus Meeting Packages Menus

## MENU SELECTION - LUNCHEON

### YOUR OPTIONS



44, Côte du Palais  
Vieux-Québec, QC Canada G1R 4H8  
418-692-1030  
1 800 463-6283 (Canada et États-Unis)

**No 1** **One menu for the group at 18,00 \$ per person**, plus taxes and service  
(Plate service for groups from 15 to 30 people)

**Including:**

- Soup of the day or seasonal salad
- One main dish (See selection of menus on page 2)
- One dessert
- Coffee or tea

**No 2** **Buffet Style Menu at \$ 20.00 per person**, plus taxes and service  
(For groups of 30 people or more – See selection of menus on page 2)  
All garnishings are included – Please, make your selection of:

- Three (3) main dishes

**No 3** **Light menu at \$15.00 per person**, plus taxes and service  
(Served in meeting room) (See menu on page 3) (Minimum 20 people)

**No 4** **Light menu at \$15.00 per person**, plus taxes and service  
(Served in meeting room) (15 people or less)

Cold cuts and cheese plate, vegetable juice, dessert of the day, coffee, tea, herbal tea.

or

Assorted sandwich plate : Ham & Brie cheese, French baguette, wrap with chicken Indian style, vegetable juice, dessert of the day, coffee, tea, herbal tea.



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### OPTIONS 1 & 2



HÔTEL  
MANOIR VICTORIA

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#### No 1 MAIN DISHES

*(Served with rice, pasta or potatoes and vegetables) :*

- Grilled beef tenderloin
- Grilled beef tenderloin skewer
- Slivers of beef with mushrooms
- Sliced breast of poultry, mustard sauce
- Grilled chicken breast with pears and Gouda cheese, asparagus sauce
- Preserved chicken legs and garlic sautéed potatoes
- Roast leg of lamb with fresh herbs
- Lamb stew with prunes
- Roast pork with apples from the island
- Pork escalope with concassé tomatoes, Bleu cheese sauce
- Veal escalope Parmigiana
- Sautéed of veal with grapes
- Grilled or poached salmon, dill sauce
- Panseared or poached fillet of trout with vegetables, lobster sauce
- Fillet of sole stuffed with spinach, white wine and spinach sauce

#### No 2 GARNISHINGS INCLUDED (BUFFET) :

- Vegetables and dip
- Cold cuts (3)
- Pâté (1)
- three salads among
- One green salad
- Assorted cheeses (3 minimum)
- Soup
- Desserts (2)
- Fruit salad
- Coffee, tea or herbal tea



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## MENU SELECTION - LUNCHEON

### OPTION 3



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**No 3** **Light Buffet** (*Served in meeting room*)  
*Minimum of 20 persons*

Tomato or vegetable juice

Vegetables and dip

Spinach and mesclun salad with mushrooms and oranges

Three salads among

**Choix de 2 sortes de sandwiches**  
*(1 1/2 per person)*

- Wrap with chicken Indian style
- Croissant « À la Parisienne » (*Garnished with chicken mousse*)
- Portobello wrap with onions and cheese
- Cheese croissant (*Diced black and green olives, mint jelly*)
- Egg salad sandwich (*Croissant*)
- Tuna salad sandwich (*Focaccia*)
- Ham & Brie cheese (*French baguette*)
- Roastbeef and Swiss cheese (*French baguette*)
- Bagel with smoked salmon and cream cheese (*Extra de 5 \$*)

Cheese platter and crackers

Dessert of the day and fruit salad

Coffee, tea, herbal tea or soft drink