



# Luncheons Selections



HÔTEL  
MANOIR VICTORIA

★★★★  
OLD QUÉBEC



## Fixed Menu for Everyone

(TABLE SERVICE / PEOPLE MIN. 20 / MAX. 30)

- Soup of the day or seasonal salad
- **Selection of one of our main courses**  
*(see selection on page 10)*
- Dessert
- Coffee or tea

**\$24 / person**, plus taxes and service  
 (It is possible to add a second main course from the selection of our daily *Table d'hôte* from *Chez Boulay - Bistro boréal* - **Extra \$3**)

**Inventive** cuisine of **Nordic** inspiration to **savor** at *Chez Boulay-Bistro boréal* or in one of our function rooms for your group events.

## Buffet Menu

(GROUPS / +30 PEOPLE)

- Vegetables and dip
- Cold cuts or **home-made cold cuts served with condiments (extra \$3)**
- Two mixed salads
- Green salad
- Soup of the day
- **Selection of two main courses or three choices**  
*(see selection on page 10)*
- Pasta of the day
- Assortment of seasonal vegetables
- Assorted cheeses or **local cheese platter, served with condiments (extra \$3)**
- Two desserts
- Fruit salad
- Coffee, tea or herbal tea
- Condiment bar: Marinated mushrooms, mixed nuts and dried berries, home-made pickles, marinated onions, croutons **(extra \$2)**

**\$26 / person**, plus taxes and service

## Light Buffet Menu

(SERVED IN A BANQUET ROOM / +20 PEOPLE)

- Tomato or vegetable juice
- Two mixed salads
- Green salad
- **Selection of two varieties of sandwiches**  
*(see selection on page 10)*
- Selection of cheeses or **local cheese platter, served with condiments (extra \$3)**
- Dessert of the day and fruit salad
- Coffee, tea, herbal tea or soft drink
- Soup **(extra \$2 per person)**
- Condiment bar: Marinated mushrooms, mixed nuts and dried berries, home-made pickles, marinated onions, croutons **(extra \$2)**

**\$22 / person**, plus taxes and service

## Take Out Lunch Box

(+10 PEOPLE)

- Salad of the day
- **Choice of one selection of sandwich for all**  
*(see selection on page 10)*
- Dessert, fruit or yogurt
- Fruit juice or soft drink

**\$19 /person**, plus taxes and service



## MAKE YOUR DISHES **SELECTION**

### Main Courses

(SERVED WITH EITHER RICE, PASTAS, POTATOES AS WELL AS SEASONAL VEGETABLES)

- Chicken and mustard ragout, celery duo with herbs
  - *Confit* pork cheek in red wine, mushrooms, onions and bacon
  - Seared beef shoulder fillet, *bordelaise* sauce, caramelized parsnips with shallots
  - Salmon Parmentier shrimps, green cabbage with sunflower seeds
  - Cod from Greenland with a mushroom and garlic flour crust, sautéed vegetables
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### Extras

- Roasted turbot, celeriac **(\$5)**
  - Seared salmon, boreal sauce *vierge* with wild berries, beet roots fennel **(\$5)**
  - *Confit* duck stew, Jerusalem artichokes with shallots **(\$5)**
  - Angus beef flat iron steak, smoked and *confit* red cabbage, shallot butter **(\$6)**
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### Sandwiches

- Chicken wrap with arugula pesto, crispy vegetables (Gluten free available)
  - Cornbread and grilled vegetables with pumpkin seed pesto, arugula salad (Available gluten free)
  - Salmon rilette sandwich, sour cream with juniper
  - Boreal grill cheese served warm with turkey and cheddar cheese
  - Ham and brie cheese baguette, mustard butter
  - Home-made smoked meat sandwich served warm, celery mustard **(\$3)**
  - Pork flank wand baguette and celery remoulade **(\$3)**
  - Smoked salmon sandwich and cream cheese with radish and herbs **(\$5)**
  - Nordic shrimps wrap, lettuce and sunflower seeds
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### Vegetarian Dishes

- Barley risotto with mushrooms and vegetables
  - Vegetarian dish of the day
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