

BANQUET MENU

2017-2018



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RISING SUN MENU

***Only available at the restaurant La Traite**

Aube

Fresh fruits, plain yogurt and granola cereal

Healthy passport

Budwig cream, gluten-free bread and fruit

Classic

Eggs with choice of meat, beans, potatoes, fruit and toasts

Black wheat

Buckweath pancakes, homemade jam, maple syrup and fruit

European

Grilled french baguette, butter croissant, Le Fleurmier cheese, homemade jam and fruit

Akwassan

Partridge eggs, deer jerky, smoked salmon, grilled bannock bread and onion confit

Regular coffee is included

À LA CARTE MENU

Coffee

Espresso

Cappuccino

Latte (cup)

Latte (bowl)

Fruit juice

Fresh fruits

Toasts and jam

Toasts, creton and mustard

Cheddar cheese

BRUNCH

(available on Sunday at La Traite)

BAKER'S SHOP

Bannock bread – Pastries – Muffins – Local jams – Cereals – Mixed nuts

ARTISANAL CHEESES ASSORTMENTS

Fine selection of local cheeses

VEGETARIAN CORNER

Salad bar– Vegetables and dips

DELI CORNER

Terrines and pâtés – Cold cuts – Choices of jams, jellies and mustards - condiments

FIRST NATIONS CORNER

Selection of gravlax and smoked salmon – Citrus salsa and flavored oils

BREAKFAST CORNER

Buckwheat pancakes – Maple flavored ham – Fried eggs à la Maya– Wild game baked beans –
Roasted potatoes – Meat pies

MAIN COURSE

Seafood dish – Braised wapiti – Salmon with cranberry salsa – Buffalo and mushroom stew in puff pastry
with root vegetables

DESSERT PLATTER

Petits fours and macaroons – Variety of desserts – Sliced fruits

Brunch available in the banquet hall from Monday to Saturday (Minimum of 60 guests / \$ per person)

CONTINENTAL BREAKFAST BUFFET

(Cold buffet menu)

Fruit juices and milk

Organic cereals

Pastries

Sliced fresh fruits

Cheddar and cottage cheese

Bannock bread, toasts, fruit bread

Homemade jams

Coffee, tea

Extras

First Nations smoked salmon, northern toppings

Wild game terrine, onion confit and condiments

Maple yogurt, strawberry and blueberry bowl

NORTHERN BREAKFAST

(Buffet menu, unavailable on Sundays)

COLD

Fruit juices – Cereals and milk

Yogurt – Sliced fruits – Pastries

Cheddar cheese – Creton

WARM

Potatoes – Scrambled eggs – Wild game baked beans

Pancakes – Bite-size meat pies – Sausages, ham or bacon (Chef's choice)

Bannock and bread platter with jam

Coffee – tea

Minimum of 25 people

Extras

Extra meat

First Nations smoked fish with Northern toppings

HEALTHY BREAK

THE FIRST

Coffee, tea and Inuit herbal teas

THE BREAK

Homemade cookies
Coffee, tea and Inuit herbal teas

THE ABORIGINAL

Dried fruits bread and maple butter
Coffee, tea and Inuit herbal tea

THE HEALTHY ONE

Vegetables, dip and sliced fruits
Coffee, tea and Inuit herbal tea

TIME OF PEACE

Butterscotch fudge and sliced fruits
Coffee, tea and Inuit herbal tea

THE SECOND

Fruit juice, coffee, tea and Inuit herbal teas

THE WENDAT

Bannock bread, pastries, jams
Fruit juice, coffee, tea and Inuit herbal teas

THE AFTERNOON DELIGHT

Cookies and fruits basket
Coffee, tea and Inuit herbal tea

THE PARISIAN

Chocolate swirl pastry and sliced fruits
Fruit juice, coffee, tea and Inuit herbal tea

NORTHERN DELICACIES

Duck confit with northern spices appetizers
Coffee, tea and Inuit herbal tea

“À LA CARTE” HEALTHY BREAK

THE WELL DESERVED

Peanuts
Pretzel
Homemade chips
Nachos and salsa
Bottle of sparkling rhubarb water (750 ml)
Kwe beer can (473 ml)
Canadian beer
*Bar service available

À LA CARTE ITEMS

Yogurt with fruits
Muffins
Whole fruits
Sliced fruits
Butterscotch fudge
Macaroons
Maple pearls
Vegetables and dip
Northern territories cheeses
Cheddars

BEVERAGES

“Cristalline” water bottle (500 ml)
“Montellier” sparkling water bottle (500 ml)
“Eska” water bottle (1 l)
Soft drink (355 ml)

LUNCH BOX MENU

Please select one (1) box and chose the desired amount,
Please note that orders must be placed one (1) month before your event. Minimum of 5 boxes.

BOX 1

1 fruit smoothie
1 apple
2 butterscotch fudge
Figs and cheddar cheese crackers

BOX 2

Fruit or vegetables juice or bottled water or soft drink
Vegetables, cheddar cheese
Smoked ham sandwich
Chips

BOX 3

Fruit or vegetables juice or bottled water or soft drink
Vegetables, Neptune croissant (crab)
Mixed nuts, fresh fruits
Granola bar

BOX 4

Fruit or vegetables juice or bottled water or soft drink
Vegetables, cheddar cheese
Chips
Beef brisket sandwich
Chef's mini-cake and fresh fruits

BOX 5

Fruit or vegetables juice or bottled water or soft drink
Vegetables, fruit yogurt
Mini baguette, local cheese
Duck pâté, onion caramalized
Rustic brownie

WORKING LUNCH

Please select one (1) menu and choose the desired amount,
Please note that orders must be placed one (1) month before your event. One sandwich per person.

MAYA LUNCH

Salad or soup from the land
Vegetables and marinade
Warm tortillas stuffed with pulled pork
Corn chips with Tex-Mex salsa
Profiterole of the day
Herbal tea and free-trade coffee

HURON-WENDAT LUNCH

The three sisters' soup
Wild game meat pie, Huron ketchup,
rosemary sauce
Vegetables and potatoes of the day
Fruit pudding
Herbal tea and free-trade coffee

MALISEET LUNCH, NATION OF THE BEAUTIFUL RIVER

Soup from the land
Organic roasted salmon, fennel sauce
Wild rice and mixed seasonal vegetables
Carrot cake
Herbal tea and free-trade coffee

CONQUEST LUNCH

Savory salad
Angus beef shoulder, rosemary sauce
Yukon Gold potatoes and mixed greens
Butter pie with chocolate and pears
Herbal tea and free-trade coffee

ABENAKI LUNCH

First Nations smoked salmon
Wild game stew in puff pastry
Roasted sweet potatoes
Vegetable roots and seasonal side dish
Sugar pie
Herbal tea and free-trade coffee

CREE LUNCH, NATION OF HUNTERS

Smoked eel, ginger emulsion
Buffalo steak with wild mushrooms
and grilled potatoes
Vegetable roots and seasonal side dish
Wild berries and maple mousse
Herbal tea and free-trade coffee

Served individually for groups under 30 guests.

Buffet menu for groups over 31 guests.

Extra for adding a 2nd main course choice

RUSH HOUR MENU

Special group menu- 3 courses

CHOICE #1

Soup of the day

Salmon with cattail and lemon confit sauce

or

Deer sausage, Innu chutney, maple cream sauce

or

Vegetarian, roasted mushrooms and honey goat

Dessert of the day

Coffee, tea or Inuit herbal tea

CHOICE #2

Wendat soup with sunflower seeds

Sweet coating panko crust catch of the day with Huron ketchup

or

Northern spices Angus beef shoulder

or

Vegetarian meal made with quinoa and grilled hazelnut, Ballot cheese gratin with arugula

Dessert of the day

Coffee, tea or Inuit herbal tea

Group price without conference room rental or meeting

Possibility to make your selections the same morning

CANAPÉS

WARM CANAPÉS

Crispy grilled vegetables, sour cream with chives

Duck and dried tomato samosas

Mini grilled cheese, grilled red pepper tapenade

Goat cheese ball with clover honey and green peppery alder pearls

Wonton shrimp, wasabi and cucumber sauce

Brie and cranberries stuffed pancake

Mushroom arancini

COLD CANAPÉS

Smoked salmon and arctic shrimps with herbs from the garden

Vegetarian made from quinoa, pecan emulsion, 'diabolical' mesclun salad mix

Smoked salmon, wild berry jelly, ginger confit

Seal rillettes on Aboriginal bannock bread and haskap spread

Wapiti and pheasant terrine, onion and carrot jam

Bite-size seal sausage dipped in elderberry water

Savory duck liver mousse and preserved onion pearls

Trout and fennel tartare, ginger confit and strawberries

Venison steak tartare, fir jelly and wild blueberries, fleur de sel

Smoked eel, yellow beets salad, Kalamisi vinegar

Local cheeses and hazelnut crisp bread

Maple smoked salmon candy bites, cucumber wasabi

Minimum of 6 dozens

COCKTAIL RECEPTION

COCKTAIL PARTY WITHOUT STATION'S FOOD

This cocktail party consists of 16 warm and cold canapés per person, with 3 sweet canapés included

Minimum of 50 guests

COCKTAIL PARTY WITH FOOD STATION

This cocktail party consists of 12 warm and cold canapés per person and station. (selection here below)

Minimum of 50 guests

SPECIAL COOKING STATIONS

Mushroom mix perfumed with black truffles

Grilled vegetables, balsamic vinegar aged for 10 years

Parmesan and cheddar shavings, First Nations olive oil

Seaweed salad, northern calamari and shrimps

Wild game terrine

Three cheeses from the northern territories, hazelnut crisp bread

Homemade smoked salmon, garden vegetables flavored oil and capers

Artichoke stems marinade, pickles and small red peppers

Pastries, sweet canapés and fieldberries

BANQUET MENU

5-COURSES MENU

3 canapés

-and-

Please select one dish per course

Appertizer

Interludes

Main course

Dessert

Including coffee or inuit herbal tea

4-COURSES MENU

Please select one dish per course

Appertizer

Interludes

Main course

Dessert

Including coffee or inuit herbal tea

3-COURSES MENU

Please select one dish per course

Soup or salad

Main course

Dessert

- Extra to change the soup / salad for an appertizer

Minimum of 30 guests

You must determine only (1) choice and tell us how many you want at the coordination time or at least one (1) month before your event.

BANQUET MENU

APPERTIZER (1 choice)

Wild boar terrine with apricots, onion caramalized pearls

Smoked salmon, lemony oil, daisy buds

Duck liver mousse, mushroom tapenade, and small maple poached pear

Poultry liver pâté, elderberry jelly, Algonquin corn bread

Elk and pheasant cold cuts, carrot confit and onions

Calumet cheese fondue, red pepper and artichoke tapenade

Arugula salad mix served on a bed of pears, grilled almonds, blackcurrant dressing

Orzo salad with herbaceous plants, warm goat cheese, hint of honey

Duck foie gras, ground cherry jelly, fleur de sel

The Chef's trilogy: smoked salmon, foie gras, cheese fondue

INTERLUDES (1 choice)

Soup from the land

Traditional soup with sunflower seeds

Warm goat cheese salad with honey from the forest

Rhubarb water granita with mandarin syrup

Red pepper and artichoke tapenade, parmesan shavings

BANQUET MENU

MAIN COURSE

(1 choice)

Grilled beef flank steak, molasses marinated, tomato and garlic, wild game sauce

Roasted organic free-range chicken with spruce cream

Certified organic roasted salmon, tomato, lemon and lime salsa

Duck confit with rosemary and sea buckthorn coulis

Roasted hare with green peppery alder gravy

Grilled Angus beef shoulder with spices and mustards

Roasted free-range guinea fowl supreme, wild game sauce with thyme and honey

Greenland halibut, mango and northern herbs salsa

Grilled buffalo, rosemary sauce and warm Fleurmier brie cheese

Beef rib steak with its two mustards

Duck filet, wild game sauce with small wild berries

Grilled wapiti, green peppery alder demi-glace

Tenderloin AAA beef, pepper sauce with Canadian brandy

Northern red deer, oyster mushrooms with wild garlic stew

Surf and Turf

Addition to the main course- 5 Argentina red shrimps with garlic blossom and lemon

BANQUET MENU

DESSERTS

(including : coffee or Inuit herbal tea)

Chocolate strip

A delicious crunchy dark chocolate, topped with a rich chocolate mousse, covered with chocolate ganache

Blueberry cheesecake

Marbled blueberry cheese cake on a basis of graham crackers.

Layered and creamy chocolate cake

Chocolate genoise, white and dark chocolate mousse, covered with chocolate fondant.

Crunchy strip cake with mascarpone

Chocolate Mousse, coffee sirop & mascarpone mousse on Genoese Cake, topped on a strip of crunchy white chocolate.

Lemon cream puffs

Molten chocolate cake

All-Chocolate Dome with molten & unctuous black chocolate core

BANQUET MENU

THE EXTRAS FOR YOUR GUESTS

Flavour of origin, frosted Granita served into a log

Red pepper and artichoke tapenade, parmesan shavings

Local cheese, apple butter and hazelnut crisp bread

Plate with 2 Northern territories cheeses and side dishes

ALL INCLUSIVE OPTION WITH OUR SOMMELIER

A choice of one drink during the cocktail and ½ bottle of wine during the meal

Minimum of 30 guests

You must determine (1) only choice and tell us how many you want at the coordination time or at least one (1) month before your event.

EVENING BUFFET

COLD MEAL FOOD STATION

Mushroom mix perfumed with black truffles

Grilled vegetables, balsamic vinegar aged for 10 years

Parmesan and cheddar shavings, First Nations olive oil

Seaweed salad, northern calamari and shrimps

Wild game terrine

Wild boar terrine with apricots and fir jelly

Wapiti and pheasant terrine with mustards

Three cheeses from the northern territories, hazelnut crisp bread

Homemade smoked salmon, garden vegetables flavored oil and capers

Artichoke stems marinade, pickles and small red peppers

WARM MEALS FOOD STATION

Wild game stew in puff pastry

Root vegetables and seasonal side dish

Oven baked potato gratin

Certified organic salmon with wild rice and First Nations salsa

Roasted hare with northern spices

DESSERT STATION

Fresh fruits cornucopia

Selection of prestigious cakes

Bite-size candies

Strawberry and maple coulis

Minimum of 50 guests

COCKTAILS

Canadian beer

Glass of wine

Regular Spirits (vodka, gin, rhum)

Kwe beer (Corn-based beer, brewed for us by Archibald)

Wendat Punch

Regular Digestives (baileys, cognac, whiskey)

Cosmopolitan

Bloody Caesar

Martini

Stinger

Wendat Kir

Alcohol free beverages

WINE CARD

WHITE WINES

Sauvignon blanc, 3 grappes, Laroche, France

Albis, Péninsule De Setúbal, Portugal 2015

Sauvignon Blanc, Tormen, Carmen, Chili

Chardonnay, Les Canons de Roquefeuil, France

L'Orpailleur Blanc, Dunham, Québec 2015

Chardonnay, Vénétie, Italie 2016

Chardonnay, Sebastiani, Californie

RED WINES

Castillo De Monséran, Garnacha, Carinera, Espagne 2014

Cabernet Sauvignon, Tormen, Carmen, Chili

Syrah, Les canons de Roquefeuil, France 2015

Cahors, Chatons de Cèdre, France

Norton, Malbec Barel Select, Mendoza, Argentine 2014

Côtes-du-rhône, Héritages, France

Chianti, Riserva, Rocca Della Maciè, Toscane, 2015

Zinfandel, Sebastiani, Californie 2014

Pinot Noir, Bourgogne, Vieilles Vignes, France

ROSÉ WINE

IP- L'Orpailleur Rosé, Dunham, Québec 2014

SPARKLING WINES & CHAMPAGNE

Hungaria, Grande cuvée, Hongrie

Mumm Napa, Brut Prestige, Nappa valley

Mumm Napa Rosé, Napa Valley

Nicolas Feuillatte Brut Reserve, Champagne, France

DESSERT WINE

Cidre de feu, Cidrerie le St-Laurent