

# WEDDING MENU

## 2016-2017



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# WEDDING 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

\* To change the soup / salad for an appertizer, extra \$5

**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.**

# WEDDING 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

Wapiti and pheasant terrine with black cherries, onion and carrot jam

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 (6\$ extra)

The Chef's trilogy: smoked salmon, foie gras, cheese fondue (6\$ extra)

## 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

# WEDDING 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 (\$2 extra)

Greenland halibut, mango and northern herbs salsa (\$5 extra)

Grilled buffalo, rosemary sauce and warm Fleurmier brie cheese (\$5 extra)

Beef rib steak with its two mustards (\$5 extra)

Duck filet, wild game sauce with small wild berries (\$5 extra)

Grilled wapiti, green peppery alder demi-glace (\$5 extra)

Tenderloin AAA beef, pepper sauce with Canadian brandy (\$10 extra)

Northern red deer, oyster mushrooms with wild garlic stew (\$10 extra)

## Surf and Turf

Addition to the main course- 5 Argentina red shrimps with garlic blossom and lemon (\$7 extra)

# WEDDING 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

# WEDDING 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

Glass of sparkling wine during the cocktail party 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..

# KIDS MENU

For children 12 years and under  
(Free for children 5 and under)

## APPERTIZER (1 choice)

Soup from the cauldron  
or  
Vegetables juice

## MAIN COURSES (1 choice)

White meat chicken nuggets with fries, honey and seasonal salad  
or  
From pasta to pasta / Rosé, meat and cheese sauce  
or  
Fresh catch of the day (poached or grilled) with rice and vegetables

## DESERTS (1 choice)

Maple ice cream  
or  
Small cake madness



# 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

# 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

# WINE CARD

## WHITE WINES

Nobella, Viura, Espagne 2014

Albis, Péninsule De Setúbal, Portugal 2014

Baron Philippe De Rothschild, Chardonay, Pays D'Oc 2014

L'Orpailleur Blanc, Dunham, Québec 2014

IP-Backstory, Sauvignon, Californie É-U 2013

## RED WINES

Castillo De Monséran, Garnacha, Carinera, Espagne 2014

Rubizzo, Rocca Della Maciè, Toscana, 2014

Baron Philippe De Rotcshild, Cabernet-Sauvignon, Pays D'Oc 2014

Norton, Malbec Barel Select, Mendoza, Argentine 2014

Tarani, Cabernet Sauvignon, Sud Ouest 2014

IP- Backstory, Merlot, Californie É-U 2013

## 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

Domaine du Tariquet Premières Grives 2014 Côtes de Gascogne, France

# 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

# 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 / \$36 per person)