

CLUB DE GOLF DU PARC
Kingsway
PARK GOLF AND COUNTRY CLUB



MENUS 2011-2012



1461 Chemin de la Montagne, Gatineau (Sector, Aylmer) Québec, J9J 3S5

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www.golfkingsway.ca

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Introduction

WELCOME

Come discover the Kingsway Park Golf and Country Club, where our patrimonial pavilion, dating 1821 is located. Recently renovated, our pavilion is now an enchanting and welcoming place for all. Its unique cachet, which is centred at the foot of the Gatineau Park Mountains as background, makes it a privileged destination.

Our new elegant cathedral style dining room can accommodate up to 280 people. Our installation is climate controlled, includes a fully licensed bar, a dance floor and includes a large outdoor parking area. You may also expect exquisite dining, with our new delicious menus. Whether you are hosting a wedding reception, a holiday party, a business or a family meeting, a conference or an office tournament, whatever the occasion, the Kingsway Park Golf and Country Club is ideal for all your events.

And, under the leadership of our Event Director, Nathalie Fauteux, and our dynamic team, the planning of your event will assure your success.

In addition, our new Executive Chef, Chef Jean-Luc Decoeur will impress and advise you on your options. Prepare yourself for new innovative menus, which will entice your taste buds!

For further details, please contact with us at:

Telephone: (819) 827-1855

E-mail: info@golfkingsway.ca

Fax: (819) 827-0800

It will be our pleasure to serve you.

BREAKFAST

THE CONTINENTAL

Fruit Juice
Sliced Fresh Fruit Tray
Assorted Yogurts
Assorted Cookies and Muffins
Butter and Jam
Tea, Coffee and Herbal Tea

\$9.95

THE CANADIAN

Fruit Juice
Sliced Fresh Fruit Tray
Assorted Yogurts
Assorted Cookie and Muffins
Roasted Potatoes
Scrambled Eggs, Bacon and Sausages
Toast, Butter and Jam
Tea, Coffee and Herbal Tea

\$12.95

THE QUÉBÉCOIS

Fruit Juice
Sliced Fresh Fruit Tray
Canadian Cheese Platter
Assorted Yogurts
Assorted Cookies and Muffins
Roasted Potatoes
Personalized Omelette Station
Scrambled Eggs, Bacon and Sausages
Baked Beans with Back Bacon
Toast, Butter and Jam
Tea, Coffee and Herbal Tea

\$16.95

MINIMUM 15 PEOPLE REQUIRED

TAXES AND SERVICE EXCLUDED
ALL PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE

COFFEE-BREAK MEETING

YOUR CHOICE

*Tea, Coffee and Herbal Tea: \$1.50/pers.
Hot Chocolate or Chocolate Milk: \$2.50/pers.*

*Vegetable Juice: \$2.25/pers.
Assorted Bottled Fruit Juice: \$2.50/pers.
Fruit Juice: \$12.50/Pitcher*

*Bottled Spring Water: \$2.00/pers.
1% or 2% Milk: \$2.25/pers.*

*Perrier: \$2.50/pers.
Soft Drink, Regular or Diet: \$2.50/pers.
Energy Drink: \$4.00/pers.*

*Bagel with Cream Cheese: \$3.25/pers.
Muffin, Croissant or Danish: \$3.50/pers.*

*Banana Loaf: \$17.00 (Serves 10 People)
Apple Turnover: \$2.50/pers.*

*Fruit Yogurt: \$2.25/pers.
Granola Bar: \$2.25/pers.*

*Whole Fresh Fruits: \$2.00/pers.
Sliced Fresh Fruit Platter: \$2.25/pers.*

*Assorted Cookies: \$1.25/pers.
Homemade Brownies: \$1.75/pers.*

*Potato Chip Basket: \$1.50/pers.
Pretzel Basket: \$1.50/pers.
Bits & Bites Basket: \$1.50/pers.
Assorted Mixed Nut Basket: \$3.50/pers.*

*TAXES AND SERVICE EXCLUDED
ALL PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE*

BUSINESS LUNCHEON

THE ADMINISTRATIVE COLD BUFFET

Soup of the Day
Chef's Choice of 2 Fresh Salads
Assorted Sandwiches on Fresh Bread
Chocolate Mousse
Homemade Cookies
Sliced Fresh Fruit Platter
Assorted Soft Drinks
Tea, Coffee and Herbal Tea

\$16.95

THE EXECUTIVE HOT BUFFET

Soup of the Day
Chef's Choice of 2 Fresh Salads
Beef Hamburger
Hot Dog
Grilled Chicken on a Variety of Fresh Buns
French Fries
Chocolate Mousse
Homemade Cookies
Sliced Fresh Fruit Platter
Assorted Soft Drinks
Tea, Coffee and Herbal Tea

\$19.95

THE PRESIDENTIAL HOT BUFFET

Soup of the Day
Chef's Choice of 2 Fresh Salads

(3 Choices of the Following Entrées)
Beef Bourguignon
Olive Oil Pan Seared Tilapia with Melted Tomatoes and Thyme Sauce
Dijon Mustard and Coriander Chicken Supreme
Braised Old Fashion Mustard Pork Tenderloin
Homemade Vegetarian Lasagna
Vegetable Tortellini with Rosée Sauce

Vegetable Rice
Roasted Parisian Potatoes
Seasonal Vegetables
Chocolate Mousse
Homemade Cookies
Sliced Fresh Fruit Platter
Assorted Soft Drinks
Tea, Coffee and Herbal Tea

\$22.95

TAXES AND SERVICE EXCLUDED
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DINNER BUFFET

The Following Menus Include a Variety of Fresh Buns, Butter, Tea, Coffee and Herbal Tea.

MENU #1

Dijon Mustard Roasted Quarter Chicken **OR** B.B.Q. Quarter Chicken
Roasted Parisian Potatoes **OR** Garlic Mashed Potatoes **OR** French Fries

Coleslaw
Chef Salad
Caesar Salad
Sun-dried Tomato and Black Olive Pasta Salad

(2 Choices of the Following Deserts)
Sugar Pie, Apple Pie, Chocolate Mousse, Cream Puff

\$26.95

MENU #2

Dijon Mustard Roasted Half Chicken **OR** B.B.Q. Half Chicken
Roasted Parisian Potatoes **OR** Garlic Mashed Potatoes **OR** French Fries

Coleslaw
Chef Salad
Caesar Salad
Sun-dried Tomato and Black Olive Pasta Salad

(2 Choices of the Following Deserts)
Sugar Pie, Apple Pie, Chocolate Mousse, Cream Puff

\$29.95

MENU #3

Roasted Turkey with Sun-dried Tomato and Wild Berry Stuffing Served with Porto Sauce

Garlic Mashed Potatoes
Mixed Garden Vegetables
Chef Salad
Potato Salad
Sun-dried Tomato and Black Olive Pasta Salad
Matane Shrimp Asian Rice Salad
Homemade Cranberry Sauce

(2 Choices of the Following Deserts)
Sugar Pie, Apple Pie, Chocolate Mousse, Cream Puff

\$32.95

TAXES AND SERVICE EXCLUDED
ALL PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE

DINNER BUFFET

The Following Menus Include a Variety of Fresh Buns, Butter, Tea, Coffee and Herbal Tea.

MENU # 4

Grilled New York Steak 10-12 oz Served with Fresh Pepper Sauce

Roasted Parisian Potatoes OR Garlic Mashed Potatoes

Seasonal Vegetables

Vegetable and Dip

Chef Salad

Caesar Salad

Sun-dried Tomato and Black Olive Pasta Salad

Greek Salad

(2 Choices of the Following Deserts)

Sugar Pie, Apple Pie, Chocolate Mousse, Cream Puff

\$34.95

MENU # 5

(2 Choices of the Following Entrées)

Roast Beef, Red Wine and Shallot au Jus

Dijon Mustard Pan Seared Pork Tenderloin Medallion

Pan Seared Chicken Supreme, White Wine Creamy Sauce

Roasted Parisian Potatoes OR Garlic Mashed Potatoes

Seasonal Vegetables

Vegetable and Dip

Chef Salad

Caesar Salad

Sun-dried Tomato and Black Olive Pasta Salad

Greek Salad

(2 Choices of the Following Deserts)

Sugar Pie, Apple Pie, Chocolate Mousse, Cream Puff

\$36.95

MENU #6

Vegetable Penne Primavera with Tomato Sauce

Cheese Tortellini with Rosée Sauce

Homemade Lasagna Bolognese Sauce

Chicken Parmagiana with a Tomato and Thyme Sauce

Chef Salad

Caesar Salad

Potato Salad

(2 Choices of the Following Deserts)

Sugar Pie, Apple Pie, Chocolate Mousse, Cream Puff

\$38.95

TAXES AND SERVICE EXCLUDED

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DINNER BUFFET

The Following Menus Include a Variety of Fresh Buns, Butter, Tea, Coffee and Herbal Tea.

MENU #7

*Roast Beef, Red Wine and Shallot au Jus
Homemade Lasagna Bolognese Sauce*

*Roasted Parisian Potatoes **OR** Garlic Mashed Potatoes
Mixed Garden Vegetables
Chef Salad
Caesar Salad
Sun-dried Tomato and Black Olive Pasta Salad
Potato Salad*

(2 Choices of the Following Deserts)

Sugar Pie, Apple Pie, Chocolate Mousse, Cream Puff

\$42.95

MENU #8

*Grilled Fillet Mignon 8-10 oz, Béarnaise Sauce **OR** Fresh Pepper Sauce*

Cream of Leek and Potato

*Roasted Parisian Potatoes **OR** Garlic Mashed Potatoes
Mixed Garden Vegetables
Chef Salad
Caesar Salad
Sun-dried Tomato and Black Olive Pasta Salad
Potato Salad*

*Sugar Pie **OR** Apple Pie*

*Shiraz Poached Pear and Anise **OR** Fresh Fruit Salad*

\$42.95

MENU #9

(2 Choices of the Following)

*Roast Beef, Red Wine and Shallot au Jus
Dijon Mustard Pan Seared Pork Tenderloin Medallion
Pan Seared Salmon Filet, Dill and Lemon Creamy Sauce*

(2 Choices of the Following)

*Cheese Tortellini, Rosée Sauce
Vegetarian Lasagna*

Chicken Parmagiana, Tomato and Thyme Sauce

*Roasted Parisian Potatoes **OR** Garlic Mashed Potatoes
Vegetable and Chive Rice*

Seasonal Vegetables

*Chef Salad with Light Raspberry Vinaigrette
Caesar Salad*

*Sun-dried Tomato and Black Olive Pasta Salad
Matane Shrimp Asian Rice Salad*

Greek Salad

Fresh Vegetable Salad

Sugar Pie, Apple Pie, Fresh Fruit Salad, Chocolate Mousse

\$47.95

TAXES AND SERVICE EXCLUDED

ALL PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE

FOUR COURSE DINNER - # 1

The Following Menu Includes a Variety of Fresh Buns, Butter, Tea, Coffee and Herbal Tea.

1ST SERVICE

SOUPS (1 Choice/Group of the Following)

- Cream of Leek and Potato
- Cream of Carrot with a Light Taste of Orange
- Chunky Vegetable Soup
- Cream of Tomato and Basil

2ND SERVICE

APPETIZERS (1 Choice/Group of the Following)

COLD APPETIZERS

- Chef Salad
- Caesar Salad
- Beet Salad
- Homemade Pasta Salad
- Beef Tartar (Extra \$9.95 /pers.)

HOT APPETIZERS

- Wild Mushroom in Puff Pastry with Creamy Tarragon Sauce
- Orange Fennel Salad, Grilled Scallops, Caramelized Orange

3RD SERVICE

ENTRÉES (3 Choice/Group of the Following)

BEEF

- Beef Bourguignon

PORK

- Crusted Old Fashion Mustard Pork Tenderloin Medallion

CHICKEN

- Olive Oil Pan Seared Chicken Supreme with Fresh Herbs, Creamy White Wine and Tarragon Sauce
- Grilled Chicken Supreme Melted Tomato and Thyme Sauce
- Dijon Mustard and Coriander Chicken Supreme

FISH

- Olive Oil Pan Seared Salmon, Creamy Dill Sauce
- Olive Oil Pan Seared Salmon, Citrus Sauce
- Pan Seared Turbot, White Wine and Sun-dried Tomato Creamy Sauce
- Pan Seared Tilapia, Melted Tomato and Thyme Sauce

OTHER – See Page 13

- Vegetarian Menu
- Vegan Menu
- Italian Pasta Menu

MAKE YOUR MEAL A SURF AND TURF BY ADDING :

- Lobster Tail 4 oz: Extra \$8.00/pers.
- Scampi 7-9: Extra \$6.00/pers.
- Giant Shrimps U6: Extra \$7.00/pers.

STARCH (3 Choice/Group of the Following)

- Vegetable Rice
- Pilaf Rice
- Garlic Mashed Potatoes
- Traditional Mashed Potatoes

- Baked Potato Served with Fresh Herb Sour Cream
- Roasted Parisian Potatoes
- Roesti Potatoes with Bacon
- French Fries

4TH SERVICE

DESERT (1 Choice/Group of the Following)

- Sugar Pie
- Sweet Petits-Fours
- Apple Pie
- Cream Puffs

\$36.95

TAXES AND SERVICE EXCLUDED
ALL PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE

FOUR COURSE DINNER ~ # 2

The Following Menu Includes a Variety of Fresh Buns, Butter, Tea, Coffee and Herbal Tea.

1^{IER} SERVICE

SOUPS (1 Choice/Group of the Following)

- Cream of Leek and Potato
- Cream of Carrot with a Light Taste of Orange
- Chunky Vegetable Soup
- Cream of Tomato and Basil

2^{IÈME} SERVICE

APPETIZERS (1 Choice/Group of the Following)

COLD APPETIZERS

- Chef Salad
- Caesar Salad
- Beet Salad
- Homemade Pasta Salad
- Beef Tartar (Extra \$9.95 /pers.)

HOT APPETIZERS

- Wild Mushroom in Puff Pastry with Creamy Tarragon Sauce
- Bundle of Brie Cheese Served with Spicy Raspberry Coulis
- Orange Fennel Salad, Grilled Scallops, Caramelized Orange
- Warm Mushroom Salad, Fresh Herb Goat Cheese with Croutons

3RD SERVICE

ENTRÉES (3 Choice/Group of the Following)

BEEF

- Beef Bourguignon
- Grilled New York Steak Cooked To Perfection 10-12 oz
- Braised Roast Beef, Red Wine au Jus

PORK

- Crusted Old Fashion Mustard Pork Tenderloin Medallion
- Pork Tenderloin Medallion Stuffed with Wild Mushroom Sauce

CHICKEN

- Olive Oil Pan Seared Chicken Supreme with Fresh Herbs, White Wine and Tarragon Creamy Sauce
- Grilled Chicken Supreme Melted Tomato and Thyme Sauce
- Dijon Mustard and Coriander Chicken Supreme
- Chicken Supreme Stuffed with Sun-dried Tomato, Melted Tomato and Thyme

FISH

- Olive Oil Pan Seared Salmon, Creamy Dill Sauce
- Olive Oil Pan Seared Salmon, Citrus Sauce
- Pan Seared Turbot, White Wine and Sun-dried Creamy Tomato Sauce
- Pan Seared Tilapia, Melted Tomato and Thyme Sauce

OTHER – See Page 13

- Vegetarian Menu
- Vegan Menu
- Italian Pasta Menu

MAKE YOUR MEAL A SURF AND TURF BY ADDING :

- Lobster Tail 4 oz: Extra \$8.00/pers.
- Scampi 7-9: Extra \$6.00/pers.
- Giant Shrimps U6: Extra \$7.00/pers.

STARCH (3 Choice/Group of the Following)

- Vegetable Rice
- Pilaf Rice
- Roasted Garlic Mashed Potatoes
- Traditional Mashed Potatoes

- Baked Potato Served with Fresh Herb Sour Cream
- Roasted Parisian Potatoes
- Roesti Potatoes with Bacon
- French Fries

4th SERVICE

DESERT (1 Choice/Group of the Following)

- Sugar Pie
- Sweet Petits-Fours
- Apple Pie
- Cream Puff

\$41.95

TAXES AND SERVICE EXCLUDED

ALL PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE

FOUR COURSE DINNER ~ # 3

The Following Menu Includes a Variety of Fresh Buns, Butter, Tea, Coffee and Herbal Tea.

1ST SERVICE

SOUPS (1 Choice/Group of the Following)

- Cream of Leek and Potato
- Cream of Carrot with a Light Taste of Orange
- Cream of Tomato and Basil
- Cold Melon Soup

2ND SERVICE

APPETIZERS (1 Choice/Group of the Following)

COLD APPETIZERS

- Chef Salad
- Caesar Salad
- Smoked Salmon Rolls
- Beet Salad
- Homemade Pasta Salad
- Beef Tartar (Extra \$9.95 /pers.)

HOT APPETIZERS

- Wild Mushroom in Puff Pastry with Creamy Tarragon Sauce
- Bundle of Brie Cheese Served with Spicy Raspberry Coulis
- Orange Fennel Salad, Grilled Scallops, Caramelized Orange
- Warm Mushroom Salad, Fresh Herb Goat Cheese with Croutons
- Grilled Vegetable Napoléon, Honey Glazed Pears, Lemon Reduction

3RD SERVICE

ENTRÉES (3 Choice/Group of the Following)

BEEF

- Beef Bourguignon
- Grilled New York Steak Cooked To Perfection 10-12 oz
- Braised Roast Beef, Red Wine au Jus

PORK

- Crusted Old Fashion Mustard Pork Tenderloin Medallion
- Pork Tenderloin Medallion Stuffed with Wild Mushroom Sauce
- Pistachio Crusted Pork Tenderloin Medallion

VEAL

- Veal Parmagiana with Tomato and Thyme Sauce

LAMB

- Braised Shank of Lamb, Red Wine Reduction

CHICKEN

- Cordon Bleu Chicken Supreme, White Wine Creamy Sauce
- Chicken Parmagiana, Tomato and Thyme Sauce
- Fresh Herb Chicken Supreme with Tarragon and White Wine Creamy Sauce
- Grilled Chicken Supreme with Customer Selected Sauce
- Dijon Mustard and Coriander Chicken Supreme
- Chicken Supreme Stuffed with Sun-dried Tomatoes, Melted Tomato and Thyme

FISH

- Olive Oil Pan Seared Salmon, Creamy Dill Sauce
- Olive Oil Pan Seared Salmon, Citrus Sauce
- Pan Seared Turbot, White Wine and Sun-dried Tomato Creamy Sauce
- Pan Seared Tilapia, Melted Tomato and Thyme Sauce

OTHER – See Page 13

- Vegetarian Menu
- Vegan Menu
- Italian Pasta Menu

MAKE YOUR MEAL A SURF AND TURF BY ADDING:

- Lobster Tail 4 oz: Extra \$8.00/pers.
- Scampi 7-9: Extra \$6.00/pers.
- Giant Shrimps U6: Extra \$7.00/pers.

STARCH (1 Choice/Group of the Following)

- Vegetable Basmati Rice
- Pilaf Rice
- Roasted Parisian Potatoes
- Roesti Potato with Bacon
- Roasted Garlic Mashed Potato
- Traditional Mashed Potato
- Baked Potato Served with Fresh Herb Sour Cream

4TH SERVICE

DESERT (1 Choice/Group of the Following)

- Sugar Pie
- Sweet Petits-Fours
- Apple Pie
- Cream Puff

\$46.95

TAXES AND SERVICE EXCLUDED

FOUR COURSE DINNER ~ # 4

The Following Menu Includes a Variety of Fresh Buns, Butter, Tea, Coffee and Herbal Tea.

1ST SERVICE

SOUPS (1 Choice/Group of the following)

- | | | |
|--------------------------------|------------------------------------------------|-------------------|
| • Lobster Bisque | • Cream of Parsnip with a Light Taste of Apple | • Gaspacho |
| • Cream of Green Pea and Basil | • Cream of Broccoli | • Cold Melon Soup |
| | • Wellington Cream | |

2ND SERVICE

APPETIZERS (1 Choice/Group of the following)

COLD APPETIZERS

- Chef Salad
- Caesar Salad
- Greek Salad
- Asparagus Salad with Heart of Palm, Grilled Portobello and Truffle Vinaigrette
- Smoked Salmon Rolls
- Beet Salad
- Antipasto Marinated Vegetables
- Duo of Wild Game Terrine, Grape Chutney
- Beef Tartar (Extra \$9.95/pers.)

HOT APPETIZERS

- Escargot and Leek Rolls with a Tomato Coulis
- Escargot in Puff Pastry with Goat Cheese Sauce and Melted Spinach
- Bundle of Brie Cheese Served with Spicy Raspberry Coulis
- Orange Fennel Salad, Grilled Scallops, Caramelized Orange
- Grilled Vegetable Napoléon with Honey Glazed Pears, Lemon Reduction
- Saffron Seafood in Puff Pastry
- Seafood Soufflé with White Wine Creamy Sauce
- Warm Mushroom Salad with Fresh Herb Goat Cheese with Croutons

3RD SERVICE

ENTRÉES (3 Choice/Group of the Following)

BEEF

- Grilled New York Steak Cooked To Perfection 10-12 oz
- Grilled Filet Mignon Cooked To Perfection 8-10 oz
- Braised Roast Beef, Red Wine au Jus

PORK

- Pork Tenderloin Medallion Stuffed with Wild Mushroom Sauce
- Pistachio Crusted Pork Tenderloin Medallion
- Pork Tenderloin Medallion Stuffed with Black Forest Ham and Swiss Cheese

VEAL

- Veal Parmagiana with Tomato and Thyme Sauce

LAMB

- Braised Shank of Lamb, Red Wine Reduction

CHICKEN

- Cordon Bleu Chicken Supreme, White Wine Sauce
- Chicken Parmagiana, Tomato and Thyme Sauce
- Chicken Supreme Stuffed with Sun-dried Tomato, Melted Tomato And Thyme Sauce
- Chicken Supreme Stuffed with Black Olives

FISH

- Olive Oil Pan Seared Salmon with Aigo-Boulido
- Olive Oil Pan Seared Salmon, Creamy Dill Sauce
- Grilled Salmon with Ice Wine Grape Salsa
- Pistachio Crusted Salmon with Lemon and Nut Sauce
- Pan Seared Turbot, White Wine and Sun-dried Tomato Creamy Sauce
- Poached Turbot with Spinach, Creamy Wellington Sauce

DUCK

- Duck Duo, Duck Confit, Duck Breast with Fresh Herbs

OTHER – See Page 13

- Vegetarian Menu
- Vegan Menu
- Italian Pasta Menu

MAKE YOUR MEAL A SURF AND TURF BY ADDING:

- Lobster Tail 4 oz: Extra \$8.00/pers.
- Scampi 7-9: Extra \$6.00/pers.
- Giant Shrimps U6: Extra \$7.00/pers.

STARCH (1 Choice/Group of the Following)

- | | | |
|--------------------------|----------------------------------|-----------------------------|
| • Vegetable Basmati Rice | • Curry Polenta | • Dauphinois Gratin |
| • Pilaf Rice | • Roasted Garlic Mashed Potatoes | • Roasted Parisian Potatoes |
| • Goat Cheese Risotto | • Traditional Mashed Potatoes | • Roasted Château Potatoes |

SAUCE

- | | | | |
|----------------|---------------|------------------|------------------|
| • Pepper Sauce | • Porto Sauce | • Mushroom Sauce | • Red Wine Sauce |
|----------------|---------------|------------------|------------------|

4TH SERVICE

DESERT (1 Choice/Group of the Following)

- | | | | |
|-------------|----------------------|--------------------------------------------|-----------------------------------------|
| • Sugar Pie | • Cream Puffs | • Poached Pears with White Chocolate Sauce | • Vanilla Crème Brûlée |
| • Apple Pie | • Sweet Petits-Fours | | • Fruit Salad Lightly Perfumed with Rum |

\$56.95

TAXES SERVICE EXCLUDED

FOUR COURSE DINNER ~ # 5

The Following Menu Includes a Variety of Fresh Buns, Butter, Tea, Coffee and Herbal Tea.

1ST SERVICE

SOUPS (1 Choice/Group of the following)

- Lobster Bisque
- Cream of Green Pea and Basil
- Cream of Parsnip with a Light Taste of Apple
- Cream of Broccoli
- Wellington Cream
- Gaspacho
- Cold Melon Soup

2ND SERVICE

APPETIZERS (1 Choice/Group of the Following)

COLD APPETIZERS

- Chef Salad
- Caesar Salad
- Greek Salad
- Asparagus Salad with Heart of Palm, Grilled Portobello and Truffle Vinaigrette
- Smoked Salmon Rolls
- Beet Salad
- Antipasto Marinated Vegetables
- Duo of Wild Game Terrine, Grape Chutney
- Beef Tartar (Extra \$9.95/pers.)

HOT APPETIZERS

- Escargot and Leek Rolls with a Tomato Coulis
- Escargot in Puff Pastry with Goat Cheese Sauce and Melted Spinach
- Bundle of Brie Cheese Served with Spicy Raspberry Coulis
- Orange Fennel Salad, Grilled Scallops, Caramelized Orange
- Grilled Vegetable Napoléon with Honey Glazed Pears, Lemon Reduction
- Saffron Seafood in Puff Pastry
- Seafood Soufflé with Cream White Wine Sauce
- Warm Mushroom Salad with Fresh Herb Goat Cheese with Croutons

3RD SERVICE

ENTRÉES (3 Choice/Group of the Following)

BEEF

- Grilled New York Steak Cooked To Perfection 10-12 oz
- Grilled Filet Mignon Cooked to Perfection 8-10 oz
- Braised Roast Beef, Red Wine au Jus

PORK

- Pork Tenderloin Medallion Stuffed with Wild Mushroom Sauce
- Pistachio Crusted Pork Tenderloin Medallion
- Pork Tenderloin Medallion Stuffed with Black Forest Ham and Swiss Cheese

VEAL

- Veal Parmagiana with Tomato and Thyme Sauce

LAMB

- Braised Shank of Lamb, Red Wine Reduction
- Duo of Lamb, Marinated Lamb Chop, Provençal Rack of Lamb

CHICKEN

- Chicken Parmagiana, Tomato and Thyme Sauce
- Chicken Supreme Stuffed with Black Olives

FISH

- Olive Oil Pan Seared Salmon with Aigo-Boulido
- Olive Oil Pan Seared Salmon, Creamy Dill Sauce
- Grilled Salmon with Ice Wine Grape Salsa
- Pistachio Crusted Salmon with Lemon and Nut Sauce
- Pan Seared Turbot, White Wine and Sun-dried Tomato Creamy Sauce

DUCK

- Duck Duo, Duck Confit, Duck Breast with Fresh Herbs

OTHER – See Page 13

- Vegetarian Menu
- Vegan Menu
- Italian Pasta Menu

MAKE YOUR MEAL A SURF AND TURF BY ADDING:

- Lobster Tail 4 oz: Extra \$8.00/pers.
- Scampi 7-9: Extra \$6.00/pers.
- Giant Shrimps U6: Extra \$7.00/pers.

STARCH (1 Choice/Group of the Following)

- Vegetable Basmati Rice
- Pilaf Rice
- Goat Cheese Risotto
- Curry Polenta
- Roasted Garlic Mashed Potatoes
- Traditional Mashed Potatoes
- Dauphinois Gratin
- Roasted Parisian Potatoes
- Roasted Château Potatoes

SAUCE

- Pepper Sauce
- Porto Sauce
- Mushroom Sauce
- Calvados and Apple Sauce
- Truffle Emulsion Sauce
- Red Wine Sauce

4TH SERVICE

DESERT (1 Choice/Group of the Following)

- Sugar Pie
- Cream Puffs
- Tiramisu
- Apple Pie
- Upside-down Rosemary Apple Tart, Caramel Reduction
- Vanilla or Pistachio or Maple Crème Brulée
- Poached Pears with Chocolate Sauce

\$64.95

TAXES AND SERVICE EXCLUDED

ALL PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE

FOUR COURSE DINNER

The Following Menu Includes a Variety of Fresh Buns, Butter, Tea, Coffee and Herbal Tea.

VEGETARIAN MENU

VEGAN MENU

1ST SERVICE

- Chunky Vegetable Soup

2ND SERVICE

APPETIZERS

- Spring Mix Salad with Dried Fruits and Nuts, Raspberry Vinaigrette

3RD SERVICE

ENTRÉES

(1 Choice/Group of the Following)

- Grilled Vegetable Napoléon, Roasted Glazed Pear with Fresh Herb Goat Cheese
- Grilled Portobello, Goat Cheese and Spinach Risotto, Zucchini Tempura and Coriander

4TH SERVICE

DESERT

(1 Choice/Group of the Following)

- Chocolate Mousse
- Cream Puff
- Sugar Pie

\$26.95

1ST SERVICE

- Chunky Vegetable Soup

2ND SERVICE

APPETIZERS

(1 Choice/Group of the Following)

- Spring Mix Salad with Fresh Fruits
- Grilled Vegetable Napoléon, Caramelized Honey Glazed Green Apple

3RD SERVICE

ENTRÉES

(1 Choice/Group of the Following)

- Grilled Portobello, Fresh Vegetable Ratatouille with Tomatoes and Thyme
- Grilled Polenta with Almond and Pecan Served on a Bed of Vegetable Primavera

4TH SERVICE

DESERT

- Fresh Fruit Salad

\$34.95

ITALIAN PASTA MENU

The Following Menu Includes a Variety of Fresh Buns, Butter, Tea, Coffee and Herbal Tea.

1ST SERVICE

SOUPS (1 Choice/Group of the Following)

- Cream of Leek and Potato
- Cream of Carrot and Orange
- Cream of Tomato and Basil
- Melon Soup

2ND SERVICE

APPETIZERS (1 Choice/Group of the following)

COLD APPETIZERS

- Chef Salad
- Caesar Salad
- Smoked Salmon Rolls
- Beet Salad
- Homemade Pasta Salad
- Beef Tartar (Extra \$9.95 /pers.)

HOT APPETIZERS

- Wild Mushroom in Puff Pastry with Creamy Tarragon Sauce
- Bundle of Brie Cheese Served with Spicy Raspberry Coulis
- Orange Fennel Salad, Grilled Scallops, Caramelized Orange
- Warm Mushroom Salad, Fresh Herb Goat Cheese with Croutons
- Grilled Vegetable Napoléon, Honey Glazed Pears, Lemon Reduction

3RD SERVICE

ENTRÉES (3 Choice/Group of the Following)

- Homemade Vegetable Lasagna
- Homemade Lasagna Bolognese Sauce
- Alfredo Linguini
- Fresh Vegetable Penne Primavera with Tomatoes

- Chicken Parmagiana, Thyme and Tomato Sauce
- Vegetable Tortellini, Rosée Sauce
- Cheese Tortellini, Rosée Sauce

4TH SERVICE

DESERT (1 Choice/Group of the Following)

- Sugar Pie
- Sweet Petits-Fours
- Apple Pie
- Cream Puff

\$36.95

TAXES AND SERVICE EXCLUDED

ALL PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE

CHILDREN'S MENU

(Under 12 Years Old)

THOMAS

*Fresh Vegetable and Dip
Chicken Fingers and Plum Sauce
French Fries
Coleslaw
Desert
Choice of Soft Drink, Milk
Or Fruit Juice*

\$17.95

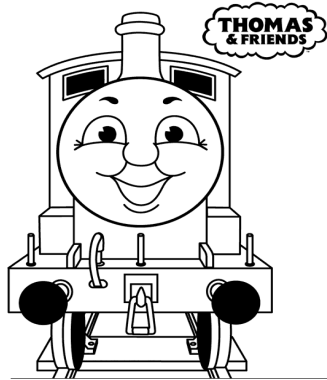


*Will you check the map to see where
to go to get blueberries?*

CARS

*Chef Salad
Hamburger
French Fries
Coleslaw
Desert
Choice of Soft Drink, Milk
Or Fruit Juice*

\$19.95

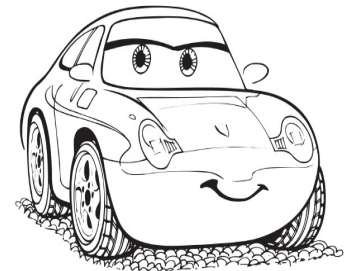


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DORA

*Fresh Vegetable and Dip
Grilled Supreme Chicken and
B.B.Q. Sauce
Roasted Parisian Potatoes
Desert
Choice of Soft Drink, Milk
Or Fruit Juice*

\$19.95



SALLY

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LUIGI

*Chef Salad
Rosée Alfredo Chicken Penne
Bun, Butter
Desert
Choice of Soft Drink, Milk
Or Fruit Juice*

\$19.95



MARIO

*Caesar Salad
Rosée Alfredo Linguini
Bun, Butter
Desert
Choice of Soft Drink, Milk
Or Fruit Juice*

\$19.95

**TAXES AND SERVICE EXCLUDED
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RECEPTION, BANQUET AND WEDDING

COLD CANAPÉS:

- Old Cheddar Served with Grape Chutney on Croutons \$24.95/dz.
- Tomato and Basil Bruschetta \$24.95/dz.
- Wild Game Terrine with Onion Chutney..... \$24.95/dz.
- Devilled Eggs..... \$24.95/dz.
- Sautéed Shrimps with Avocado and Tequila Mousse..... \$29.95/dz.
- Smoked Salmon and Cream Cheese Roll..... \$29.95/dz.
- Avocado Mousse with Matane Shrimps \$29.95/dz.
- Smoked Salmon with Sun-dried Tomato Whipped Cream..... \$29.95/dz.

HOT CANAPÉS:

- Sun-dried Tomato, Olive, Onion and Feta Cheese Pissaladière..... \$24.95/dz.
- Spring Rolls..... \$24.95/dz.
- Spinach and Feta Cheese in Puff Pastry \$24.95/dz.
- Thai Chicken Skewers Served with a Cashew Sauce..... \$29.95/dz.
- Garlic Shrimp Skewers \$29.95/dz.
- Crab and Brie in Puff Pastry \$29.95/dz.
- Honey Garlic Meat Balls \$29.95/dz.
- Breaded Butterfly Shrimps with Cocktail Sauce..... \$34.95/dz.

ASSORTED TRAYS:

- Deli Platter with Condiments and Assorted Crackers..... \$2.25/pers.
- Seasonal Vegetable and Dip..... \$3.60/pers.
- Assorted Pickle Tray..... \$2.25/pers.
- Nacho Chips and Mexican Dip..... \$3.25/pers.
- Seasonal Sliced Fresh Fruits..... \$2.25/pers.
- Domestic and Imported Cheeses with Crackers..... \$5.25/pers.
- Assorted Sandwiches (4 Quarters/pers.)..... \$4.25/pers.
- Assorted Deluxe Sandwiches, Variety of Bread..... \$4.75/pers.
- Smoked Salmon with Cream Cheese, Capers and Assorted Crackers..... \$6.50/pers.
- Assorted Pâtés and Crackers..... \$3.10/pers.
- Fine Herbs Pizza..... \$4.00/pers.

ASSORTED SALADS:

- Creamy Potato and Chive Salad..... \$1.80/pers.
- Mixed Cabbage Coleslaw..... \$1.60/pers.
- Fresh Vegetable Salad..... \$2.25/pers.
- Greek Salad..... \$2.90/pers.
- Sun-dried Tomato and Black Olive Pasta Salad..... \$2.60/pers.
- Caesar Salad..... \$2.90/pers.
- Garden Salad..... \$2.60/pers.
- Mint Couscous Salad..... \$2.50/pers.
- Vegetable Macaroni Salad..... \$1.80/pers.

SWEET SELECTION:

- Assorted Cookies..... \$1.25/pers.
- Homemade Brownies..... \$1.75/pers.

BEVERAGES:

- Fruit Punch..... \$2.00/pers.
- Alcoholic Punch..... \$3.00/pers.
- Spring Bottled Water 1 Litre..... \$3.50/pers.
- Mineral Water 1 Litre..... \$5.00/pers.
- Tea, Coffee and Herbal Tea..... \$1.50/pers.

TAXES AND SERVICE EXCLUDED
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RECEPTION PACKAGE

PACKAGE # 1

*Alcoholic Fruit Punch and Non-Alcoholic Fruit Punch
Two Bottles of Wine per Table during the Meal
Cutting and Service of Wedding Cake
Tea, Coffee and Herbal Tea Station*

\$22.00/pers.

PACKAGE # 2

*Alcoholic Fruit Punch and Non-Alcoholic Fruit Punch
One Hour Open Bar During Cocktail
Two Bottles of Wine per Table during the Meal
Cutting and Service of Wedding Cake
Tea, Coffee and Herbal Tea Station*

\$32.00/pers.

ENGAGEMENT

The wedding cake, the decorations, the table center pieces and the musical entertainment are the sole responsibilities of the clients.

A final guest count is mandatory 14 days prior to the event.

Meal prices include use of the dining room, table linen (white and burgundy) and parking. All other color choices for table linen are subject to additional charges.

OTHER COLOR CHOICES FOR TABLE LINEN

- *Round Table Linen.....\$25.00/ea.*
- *Square Table Linen.....\$12.00/ea.*
- *Napkins.....\$2.00/ea.*

CUTTING AND SERVICE OF WEDDING CAKE \$2.00/pers.

**TAXES AND SERVICE EXCLUDED
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