



## 2019 Menu

To reserve a date, we require a \$300 deposit. The balance is payable the day of the event or before.

Applicable taxes, service charges or server fees are not included.

Exact number of guests should be confirmed 72 hours prior to event.

Prices may vary by region.

**Breakfast**

A good breakfast is a good start to the day. Choose between our Continental breakfast or Breakfast Buffet.

Meals in the **Breakfast** category are served in disposable dishes. Prices are per person. Applicable sales tax and service charge are not included.

**Continental Breakfast**

Quick and easy, a continental breakfast is an excellent choice to greet your guests or partners before an early meeting.

- Variety of muffins
- Butter croissants
- Fresh fruit platter
- Yogurt
- Coffee, juice, water

20 to 49 people	\$8,95
50 to 99 people	\$7.95

**Breakfast Buffet**

- Bacon, ham and sausages
- Scrambled eggs
- Fried potatoes
- La Binerie Plantagenet baked beans
- Toast and butter
- Jam and marmalade
- Coffee, tea, juice

50 to 79 people	\$14.95
80 people and more	\$13.95

\*A 2\$/person charge is added for porcelain dishes



## Menu Breakfast

### Brunch addition (price per person)

Bagels with cream cheese	\$1.00
Muffins	\$1.00
Pancakes and maple syrup	\$1.25
Breakfast beans	\$1.00
Fruit tray	\$1.50
Cucumbers and tomato tray	\$1.00
Croissants	\$1.00
Yogurt	\$1.00
Homemade pastry	\$1.50
Meat pie	\$1.50
Chicken pot pie or turkey pie	\$2.00
Lasagna	\$2.00
Meatballs (3 per person)	\$2.00
Quiche Lorraine or spinach & old cheddar	\$2.00
Cretons and bread	\$2.00
Stuffed eggs	\$2.00
Marinades	\$1.00

Encourage local businesses and producers with our 100% local brunch

**100% local Brunch**

**Breakfast Bean**

From La Binerie Plantagenet

**Sausages**

**Ham**

**Bacon**

**Creton**

from L'Original Packing

**Quiche Lorraine**

Ham from l'Original Packing, eggs from Ferme Laviolette made by La Binerie

**Hash browns**

from Patate Delorme

**Cheese tray**

from fromagerie St-Albert

**French toast**

With maple syrup from Cabane des Gars et bread from Boulangerie Lanthier

Coffee from Café Joyeux

Apple juice from Ferme l'artisan

Disposable dishes  
(add 2\$/person for porcelain dishes)

50-79 personnes                    \$17.95

80 personnes et plus                \$16.95



## Menu All occasions

### All occasions

Served in disposable dishes. An extra fee may apply according to distance.  
Prices are per person. Applicable sales tax and service charge are not included.

	20 - 199 people	200+ people
<b>Buffet No 1</b>  Sandwiches: egg salad, ham, pork Celery and carrot sticks, dip Olives and pickles Coleslaw Cake Tea and coffee Disposable dishes	\$9.00	\$8.45
<b>Buffet No 2</b>  Sandwiches: egg salad, ham, pork Celery and carrot sticks, dip Olives and pickles Coleslaw Mild St-Albert cheese Cake Tea and coffee Disposable dishes	\$10.00	\$ 9.45
<b>Buffet No 3</b>  Sandwiches: egg salad, ham, pork Celery and carrot sticks, dip Olives and pickles Two salads: coleslaw and macaroni Mild St-Albert cheese Cakes and pastries Tea and coffee Disposable dishes	\$10.40	\$10.00
<b>Buffet No 4</b>  Sandwiches: egg salad, ham, pork Celery and carrot sticks, dip Olives and pickles Three salads: coleslaw, macaroni and potato Mild St-Albert cheese Cakes and pastries Tea and coffee Disposable dishes	\$10.90	\$10.40

**Deluxe Cold Buffet**

Sandwiches on croissants, Kaiser buns and wraps: egg salad, ham and cheese, chicken salad

Celery and carrot sticks, dip  
 Olives and pickles

Three salads: vegetable, red potato, beans  
 Mild St-Albert cheese

Cakes and pastries  
 Tea and coffee

20 to 199 people	\$15.95
200 people and more	\$15.50

**Addition to your cold buffet**

Replace your salad with one of the following salads :

Orzo

Bean salad

Fusilli salad

Vegetables salad

Broccoli salad

Green salad

Cesar salad

Tray :

Fruit tray

Fine cheese

Cold meat

Stuffed eggs

Crackers

**Extra per person**

\$0.25

\$0.25

\$0.25

\$0.50

\$0.75

\$1.00

\$1.50

\$2.00

\$3.00

\$3.00

\$2.00

\$0.50

**Hot Buffet**

**Main course dishes – 3 selections:**

Turkey pie  
Chicken à la King  
Sweet meat balls  
Meat balls and gravy  
Lasagna  
Glazed toupee ham  
Baked beans  
Roasted beef slice

**Side dishes**

Mashed potatoes or rice  
Diced vegetables

**Cold items**

Coleslaw  
Macaroni salad  
Potato salad

Mild St-Albert cheese  
Celery and carrots sticks, dip  
Olives and pickles  
Bread, butter

**Dessert – one selection:**

Chocolate cake and white cake  
Homemade style pastries

Tea and coffee  
Disposable dishes

50 to 75 people	\$22.50
76 people and more	\$21.50

Porcelain dishes for main meal, disposable dishes for dessert, coffee and tea = \$1/person extra  
Porcelain dishes for the whole meal = \$3/person extra

**Menu**  
**Hot dishes 'à la carte'**

<b>Hot items</b>	<b>½ pan (for 15 to 20 people as a side dish)</b>
Beef bourguignon	\$45.00
Sweet & Sour meatballs (3/pers.)	\$42.00
Chili (10 lbs pail)	\$45.00
Baked beans	\$25.00
Hot ham	\$35.00
Lasagna	\$33.50
Macaroni and meat sauce	\$22.50
Turkey pie	\$38.50
Chicken pie	\$41.00
Mashed potatoes	\$20.00
Chicken à la King	\$42.00
Meat balls and gravy (3/pers.)	\$42.00
Rice pilaf	\$20.00
Meat pie	\$8.50
Vegetables	\$25.00





## Menu Cocktail party Tapas and canapés

### Wine and Cheese

A classic! A wine and cheese menu is elegant and easy to serve. Other cheese selections available upon request. Served on disposable dishes. Prices are per person. Wine not included.

Mild and medium St-Albert cheese  
Fine cheeses (ex: Havarti, Emmental, Brie, Gouda, Camembert)  
Fresh vegetables and dip  
Country style pâté  
Crackers  
Baguette  
Fresh fruit platter  
Coffee

24 to 49 people	\$17.95
50 to 99 people	\$16.95
100 people and more	\$15.95

**French Canadian Buffet**

**\$20.95 per person + service (80 people and more)**

**\$21.95 per person + service (50 to 79 people)**

Porcelain dishes for main meal  
Disposable dishes for dessert, coffee and tea

**Appetizer:**

Chef's salad  
House dressing

**Main Meal:**

Sliced roasted turkey  
Cranberry  
Meat balls & gravy  
Meat pie  
Ketchup  
Boiled or mashed potatoes  
Vegetable medley  
Marinades  
Buns and butter

Coffee and tea

**Dessert:**

Sugar pie and homemade pastries

**BBQ**

Hot-dog  
Hamburger  
Coleslaw  
Macaroni salad

Condiments:

Relish, ketchup, mustard, tomato, salad, mayonnaise

Disposable dishes

50 to 99 people \$10.50  
100 people and more \$9.50

\*an average of one hot-dog and one hamburger per person

**Pulled pork on hamburger or ciabatta bread**

Baked beans  
Coleslaw  
St-Albert cheese curds  
Porcelain dishes

50 to 99 people \$9.95  
100 people and more 8.95\$

**Add to your menu**

Corn	\$2.00
Fries	\$2.50
Italian sausage	\$3.00
Grilled chicken filet	\$5.00
St-Albert Cheese curds (4oz) & poutine sauce	\$2.75

**Dessert**

Vanilla or Chocolate cake (25 people)	\$35.00
Vanilla or Chocolate cake (60 people)	\$60.00
Carrot cake (25 people)	\$40.00
Carrot cake (60 people)	\$65.00
Homemade pastries & sugar pie <i>(date squares, carrot cake, vanilla cake, lemon/chocolate profiterole, chocolate cupcake)</i>	\$2.25/person



## Menu Cocktail party Tapas and canapés

### Cocktail party

What an elegant way to host a party! Select your favourite canapés to create your cocktail menu, to which you can add attractive platters of cheese, fresh vegetables and fruits.

Served on disposable dishes. The prices of canapés are per person. Applicable sales tax not included.

If servers are required, add \$85.00 per server (maximum of 3 hours).

**Minimum 50 people**

Choice of 4 different canapés

An average of 3 canapés per guest is calculated

**8.00\$/person**

### Cold Canapés

Smoked duck and apricot jam Grilled pepper and vegetable cream cheese wrap Smoked salmon and capers Matane shrimps on seafood mousse Cone of fine deli meats and olive Duo prosciutto and melon Devilled eggs (whole)
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### Hot Canapés

Maple salmon on baguette Ham, pork and beef mini meatballs Mini chicken brochettes Marinated thyme and rosemary sliced beef Tarragon poultry mini terrine Thai vegetable julienne in puffed pastry Chef's Bruschetta on mini baguette
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## Menu Cocktail party Tapas and canapés

### Sandwich platters

	<b>1 pain sandwich</b> 7 to 9 portion
Eggs	\$ 22.00
Ham	\$ 22.00
Pork	\$ 22.00
Chicken	\$ 23.00

### Deluxe sandwich platter

Sandwich on croissant, Kaiser and wrap : eggs, ham & cheese et chicken salad	
Small (10 pieces)	\$28.00
Medium (20 pieces)	\$54.00
Large (30 pieces)	\$80.00

### Fruit, vegetable and cheese platters

	<b>Small</b>	<b>Medium</b>	<b>Large</b>
	10 to 15	25 to 30	40 to 50
	Servings	servings	servings
Fruit	\$32.00	\$50.00	\$70.00
Vegetable and dip	\$24.00	\$39.00	\$55.00
St-Albert cheese	\$32.00	\$49.00	\$64.00
Fine cheese platter	\$51.00	\$78.00	\$118.00
St-Albert Cheese & Brie	\$37.00	\$54.00	\$69.00
Cold meat (3 slice per person)	\$36.00	\$81.00	\$135.00
Pâté & baguette	\$42.00	\$75.00	\$112.50
Crackers & St-Albert Cheese	\$40.00	\$64.00	\$80.00

### Salad (18 people minimum)

Coleslaw	\$1.00/pers
Macaroni salad	\$1.00/pers
Potato	\$1.00/pers
Orzo	\$1.20/pers
Beans	\$1.20/pers
Fusilli	\$1.20/pers
Vegetable	\$1.40/pers
Broccoli	\$1.40/pers
Green salad	\$3.50/pers
Cesar	\$5.00/pers

**Menu**  
**Wedding, gala**  
**and grand occasion**

Your special day deserves a meal suited to the occasion. Treat your guests to a splendid and memorable dinner! Choose between our Table d'hôte menus or our famous Hip of beef Buffet.

All meals in the **Wedding, gala and grand occasion** sections are served on porcelain dishes. Prices are per person. Applicable sales tax and service charge are not included. Tea and coffee are included.

**Cold appetizers**

Garden salad – lettuce, fresh veggies and dressing	\$0.00
Cesar salad – romaine lettuce, mozzarella, croutons and bacon bits	\$2.50
Duck terrine and baguette	\$3.00
Mesclun salad with raspberry vinaigrette and duck confit	\$4.00
Smoked duck and its jelly	\$4.50

**Hot appetizers**

Soup – your choice (porto consommé, beef barley, vegetable)	\$3.00
Velouté – your choice (butternut squash and ginger, leek, vegetable cream)	\$3.50

**Main course**

	<b>80 – 119 people</b>	<b>120 people and more</b>
<b>Chicken</b>		
Quarter Chicken Leg (BBQ or lemon & ginger)	\$20.95	\$19.95
Chicken Filet with Honey Garlic Sauce	\$22.95	\$21.95
Chicken Supreme with Grilled Mushrooms and Mushroom Cream Sauce	\$23.95	\$22.95
Maple glazed Chicken Supreme with Balsamic reduction	\$24.95	\$23.95
Chicken Brochette on Rice Pilaf Chicken breast chunks, peppers and onions, all marinated and grilled, served with garlic and honey garlic sauce	\$24.95	\$23.95
Chicken Cordon Bleu Chicken breast, stuffed with ham and cheese then oven cooked	\$24.95	\$23.95
Chicken Supreme with stuffed sundried tomatoes and artichoke	\$24.95	\$23.95
Florentine Chicken Supreme Boneless chicken breast stuffed with spinach and Swiss cheese, served with hollandaise sauce	\$24.95	\$23.95

<b>Beef</b>		
Rib Roast au jus (250-300 g)	\$31.50	\$30.95
Chateaubriand Oven roasted Canada AAA beef tenderloin, served with bordelaise or mushroom sauce	\$34.95	\$33.95
<b>Pork</b>		
Pork Tenderloin with Maple and Balsamic Reduction	\$25.95	\$24.95
Stuffed Pork Tenderloin : Sundried tomatoes & artichoke Ground cherries & basil Mushroom & spinach Bacon & cheese	\$26.95	\$25.95
<b>Duck</b>		
Duck confit from Mariposa farm with blueberry sauce	\$27.95	\$26.95
<b>Veal</b>		
Veal Blanquette Braised veal cubes with mushrooms and cream sauce	\$27.95	\$26.95
<b>Salmon</b>		
Salmon with Montreal spice and hollandaise sauce	\$25.95	\$24.95

### **Vegetables, potatoes and rice**

Buttered carrots	\$0.00
Mixed root vegetables	\$0.00
Vegetable bouquetière (brocoli, carrots or other seasonal vegetables)	\$1.50
Asparagus with lemon butter	\$2.00
Other choices available upon request	
Rice pilaf	\$0.00
Wild rice	\$0.00
Mashed potatoes	\$0.00
Baked potato and sour cream	\$1.00
Rosemary roasted potatoes	\$1.00
Dauphinoise potatoes	\$2.00
Buns and butter	\$0.00



**Menu**  
**Wedding, gala**  
**and grand occasion**

**Dessert**

Carrot Cake and Cheese Frosting	\$0.00
Black Forest cake	\$0.00
Cream Puff with Caramel Sauce	\$0.00
Strawberry Shortcake (June to August)	\$1.00
Apple Crisp and Caramel Sauce in a Ramekin	\$2.00
Opera cake	\$2.00
Three Chocolate Mousse Cake with Red Berries Coulis	\$3.00
The Trio : chocolate mousse, crème brûlée and lemon profiterole with fruit salsa	\$3.00
Chocolate mousse with pirouline – served in a martini glass	\$3.50

**Vegetarian option**

Curry Tofu with vegetable and rice	\$21.95
Caramelized tofu Skewers with peppers and rice	\$21.95
Vegetables kebab and Haloumi cheese	\$21.95

**Rustic Menu  
Wedding, gala  
and grand occasions**

**Rustic Menu ~ Buffet**

All meals are served in porcelain dishes. Tea, coffee, buns and butter are included. Prices are per person. HST and service charges are extra.

<b>Meat</b>	50 to 80 people	81 people and more
<b>Choose 1 :</b>		
Pig Roast & baked beans	\$20.95	\$19.95
Pig Roast & chicken	\$22.95	\$21.95
Hip of Beef & chicken	\$26.95	\$25.95
Ribs & chicken	\$27.95	\$26.95
Steak Rib eye 10oz	\$33.00	\$32.00

**Side dishes ~ Cold**

Stuffed eggs	\$2.00
Cold meat	\$3.00
St-Albert Cheese	\$1.50

**Salads**

**Choose 3**

Orzo	\$0.00
Coleslaw	\$0.00
Macaroni	\$0.00
Green salad	\$0.00
Potato	\$0.00
Fusilli	\$0.00
Vegetables	\$2.00
Beans	\$2.00
Broccoli	\$2.00
Cesar	\$2.00

**Rustic Menu  
Wedding, gala  
and grand occasions**

**Side dishes ~ Hot**

**Choose 2**

Pilaf rice	\$0.00
Baked beans	\$0.00
Carrot with honey	\$0.00
Meat or vegetarian lasagna	\$0.00
Rosemary or greek roasted potatoes with onions and peppers	\$0.00
Asparagus with lemon butter	\$2.00

**Dessert**

**Choose 1**

Homemade pastries	\$0.00
Carrot Cake and Cheese Frosting	\$0.00
Black Forest cake	\$0.00
Cream puff with Caramel Sauce	\$0.00
Strawberry Shortcake (June to August)	\$1.00
Apple crisp and Caramel Sauce in a Ramekin	\$2.00
Opera Cake	\$2.00
Three Chocolate Mousse Cake with Red Berries Coulis	\$3.00
The trio : chocolate mousse, crème brûlée and lemon profiterol	\$3.00
Chocolate mousse with pirouline – served in a martini glasses	\$3.50

**Poutine**

Fries, sauce (no-gluten) and cheese curds from St-Albert

70 to 99 people	\$8.50
100 people and more	\$7.95

Poutine made on site and prepared in 12oz disposable containers.

\* Service charge is extra

**Taco bar**

Hard and soft taco

Seasoned Beef

Pulled Pork

Salad

Tomato

Onions

Shredded cheese

Salsa

Sour cream

Porcelain dishes

\* average of 1 beef and 1 pulled pork taco per person

50 personnes et plus	\$15.00
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