

George V

QUEBEC'S

— PREMIER EVENT —

CATERER



BANQUET
MENU

Barbecue
Menu



**BARBECUE
MENU
INCLUDES**

COLD STARTER

.....
GRILLED FARE

.....
DESSERT

.....
COFFEE, TEA, HERBAL TEA

.....
Minimum 50 guests

COLD STARTERS

Served on a buffet

Fresh vegetables and dip

Green salad with two house vinaigrettes, bacon bits,
parmesan cheese, croutons, and grated cheese

Vegetable salad, Chef's potato salad, Italian pasta salad

Pickled vegetables and condiments





Inner Court and Four Seasons Garden



MAIN DISHES ON THE BBQ

GOURMET HAMBURGERS & SAUSAGES

Served with toppings, buns, relish, ketchup, mustard, sour pickles, onion slices, sliced tomatoes and home chips

Choice of two from the following items:

- Québec veal with with French shallot, smoked bacon and thyme
- Angus beef with Montreal-style steak spices
- Pork with apple, sage and lovage
- Salmon with lime and green onions
- Charlevoix lamb

Choose one of the following items:

- Italian sausage
 - Merguez
 - Oktoberfest
 - Vienna sausage
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Sliced cheddar and Swiss cheeses

Fine Québec cheeses
(5 varieties, depending on the market)

Extra

SKEWERS

Served with market vegetables and rice

Choice of two from the following items:

- Angus beef tenderloin with sweet peppers and peppercorn sauce
- Tiger shrimps with zucchini, eggplant, and sauce vierge
- Lamb shish kebab with mushrooms and onions, marinated with pepper and garlic
- Tandoori-marinated chicken satay with aigrelette sauce
- Ginger-marinated Atlantic salmon with creamy white wine and maple syrup sauce





MAIN DISHES ON THE BBQ



GRILLED FARE

Served with baked potato and grilled vegetables "en papillote"

Choice of two from the following items:

- Angus beef flank steak with French shallot sauce
- Salmon slice marinated in fresh herbs, white wine, and lemon
- Ribs with homemade barbecue sauce
- Marinated chicken breast, whole-grain mustard sauce
- Rosemary lamb cutlet with fir jelly sauce

DELUXE GRILLED FARE

Served with grilled marinated vegetables and a Parisienne potato brochette

Choice of two from the following items:

- AAA beef sirloin steak with meat glaze emulsion (200 g)
- Lobster tails (90 g) or half-lobster (200 g) with garlic butter (Extra)
- Cajun-style prawn with West Indian-style butter
- Tuna steak (100 g) with pink grapefruit and vanilla beurre blanc
- Bone-in veal chop (220 g) with Madagascar peppercorn sauce
- French-cut rack of lamb (100 g) with mustard and rosemary jus
- Chilean sea bass filet (100 g) marinated in fresh cilantro and lime juice

Cooking
on outdoor grill
if the venue and
weather permit.

DESSERTS

Pastry Chef dessert table

Coffee, tea, herbal tea



Catering is first and foremost an art with its own set of specialized skills.

Since nothing brings people together more than sharing a good meal, offer your guests the George V banquet and catering service. Whether your event is personal or professional, and wherever the venue, our planners will exceed your expectations.

Our team members will impress you with their talent and expertise, making your event simply unforgettable!

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PREMIER EVENT CATERING SERVICE OF



1-866-822-9222

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