

George V

QUEBEC'S

— PREMIER EVENT —

**CATERER**



BANQUET  
**MENU**

Breakfasts



# BUFFET BREAKFASTS

## CONTINENTAL

*Minimum 10 guests*

- Croissants, chocolate croissants, danishes
- Sliced fruit and assorted yogurts
- Québec cheeses, cold cuts, cretons and condiments
- Orange, apple and grapefruit juice
- Butter and homemade jams
- Coffee, tea, herbal tea

## HEALTH-SMART

*Minimum 10 guests*

- Plain yogurt martini with seasonal berries, maple syrup and granola
- Québec cheeses, five-grain crackers, mixed nuts and dried fruits
- Sliced fruit
- Seasonal homemade breakfast bread (banana, pumpkin, cranberry)
- Soft-boiled eggs
- Homemade muslix
- Multigrain toasts
- Butter and homemade jams
- Coffee, tea, herbal tea



The time allotted for a buffet breakfast is 1.5 hour. A surcharge per hour, per server, will be added to your bil for the extra time allocated.





## BUFFET BREAKFASTS

### CHEF

Chef on site to cook  
your eggs or omelet just  
the way you like them!  
(minimum 20 guests)

### GRANDE ALLÉE

*Minimum 30 guests*

#### Cold

- Viennoiseries
- Sliced fruit and assorted yogurts
- Québec fine cheeses
- Cretons and charcuteries
- Homemade muslix and cereals

#### Hot

- Scrambled eggs
- Fried potatoes
- Bacon, sausage and Beauce maple ham
- Toast, butter and homemade jams
- Orange, apple and grapefruit juice
- Coffee, tea, herbal tea

#### Choice of one of the following:

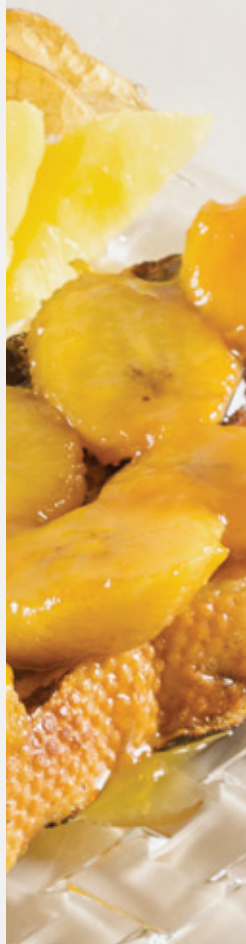
- Benedict egg with asparagus and hollandaise sauce
- Tortilla with smoked salmon, cream cheese, chive, capers, spinach, poached eggs, bechamel sauce
- Western omelet
- Oven-cooked sunny side up eggs
- Potato frittata with onion, Beauce region bacon and Bergeron cheese

#### Choice of one of the following:

- Apple and raisin French toast, cinnamon sugar and apple compote
- Maple butter crepes
- Buttermilk pancakes, maple chunks, apple butter
- Crepes with seasonal fruit, caramel sauce
- Vanilla and maple sugar brioche pudding

#### Beverages

- Orange, apple and grapefruit juice
- Coffee, tea, herbal tea





## BUFFET BREAKFASTS

### BRUNCH FORMULA

Convert your Sugar Shack buffet to a brunch by adding main courses from the « Half and Half » section in the Lunches & Buffets menu.

30-50 pers.: 1 choice  
51-100 pers.: 2 choices  
More than 101 pers.: 3 choices

Click here  
to see  
main courses  
choices

### SUGAR SHACK

*Minimum 30 guests*

*Served as a buffet or in the center of the table*

#### Cold

- Basket of brioches, maple danish and country bread
- Butter, homemade jam and peanut butter
- Sliced fresh fruit with seasonal berries, maple nuggets
- Cretons, rillettes, homemade head cheese and Québec regional cheeses
- Fruit ketchup, mustard and pickled beets
- Maple lacquered house smoked salmon

#### Hot

- Scrambled eggs with vegetables
- Maple syrup poached eggs
- Beauce region smoked bacon, wild game sausage, bone-in cooked ham
- Roasted sliced potatoes with bacon and onions
- Baked beans
- Maple butter crepes
- Maple taffy on maple ice cream

#### Beverages

- Assorted juices
- Coffee, tea, herbal tea

### HEALTH-SMART LAURIER

*Minimum 30 guests*

#### Cold

- Non-fat Greek yogurt assortment
- Sliced fruit
- Homemade muslix and cereals
- Multigrain bagel and Vitalité bread
- Home-smoked salmon
- Chive cream cheese
- Selection of Québec cheeses with 5 grain crackers
- Healthy muffins
- Butter and homemade jam

#### Hot

- Scrambled eggs
- Soft-boiled eggs
- Homemade vegetables and legumes patty
- Roasted potatoes with flaked almonds

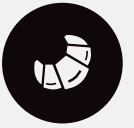
#### Choose one of the following:

- Egg whites frittata on tortilla, fine herbs, light cheese and tomatoes
- Buckwheat crepes, seasonal berries and maple syrup
- Poached egg with spinach and cheese au gratin

#### Beverages

- Homemade smoothie
- Coffee, tea, herbal tea





## PLATED BREAKFASTS

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### TRADITIONAL

*Minimum 10 guests*

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- Bacon, breakfast sausage
- Fried potatoes
- Glass of orange juice

#### On the middle of the table:

- Basket of toasts and viennoiseries
- Butter and homemade jam
- Fresh fruit platter
- Coffee, tea, herbal tea or milk

#### Choose one of the following (extra for 2 choices):

- Poached eggs Benedict
- Poached eggs Florentine
- Scrambled eggs with fine herbs
- Two baked eggs (max 50 guests)
- Verrine of scrambled eggs with spinach, house smoked salmon, tomatoes and fresh goat cheese
- Western style frittata served in a tortilla
- Benedict egg with St-Antoine cheese, bacon and arugula
- Golden brioche with a rhubarb and apple compote, salted caramel
- Buckwheat pancake, scrambled eggs, crème fraîche, smoked salmon
- Maple poached eggs, ham and country bread, maple butter crepes





## PLATED BREAKFASTS

### CONTINENTAL

*Minimum 10 guests*

- 2 Québec cheeses (20 g of each)
- Yogurt with fresh fruit and granola
- Croissants, chocolate croissants
- Butter and homemade jam
- Orange juice
- Coffee, tea, herbal tea or milk

### FEELGOOD BREAKFAST

*Minimum 10 guests*

- Toasted bagel with jam and honey
- Oatmeal with apples, raisins and cinnamon
- Orange juice
- Coffee, tea, herbal tea or milk

### HEALTHY, GLUTEN AND LACTOSE-FREE

- Fresh fruit martini
- Two soft boiled eggs
- Verrine of lactose free yogurt with fruit
- Homemade baked beans
- Grilled gluten and lactose-free bread
- Orange juice
- Coffee, tea, herbal tea or lactose-free milk

### QUÉBEC PLATE

*Minimum 10 guests*

- Smoked bacon and Mamirolle cheese omelet
- Potatoes and baked beans, sliced ham rump
- Maple butter crepe with seasonal fruit
- Toasted country-style bread, cretons and jam
- Apple juice
- Coffee, tea, herbal tea or milk



### BREAKFAST MARTINI

*Minimum 10 guests*

- Seasonal berry smoothie with flax, sunflower and pumpkin seeds
- Multigrain toasts
- Fresh fruit cup
- Orange juice
- Coffee, tea, herbal tea or milk

### Choose one of the following:

- Scrambled eggs with herbs, tomato and basil confit, crispy bacon, seasoned potatoes and Mornay sauce
- Poached egg with rösti, ham, spinach, hollandaise sauce



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

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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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## George V

PREMIER EVENT CATERING SERVICE OF



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