

George V

QUEBEC'S

— PREMIER EVENT —

**CATERER**



BANQUET  
**MENU**

Coffee Breaks



## COLLATIONS

*Minimum 5 people*

### A

Coffee, tea, herbal tea,  
pitcher of fruit juice

### B

Coffee, tea, herbal tea, soft  
drinks and bottled water

### C

Coffee, tea, herbal tea  
and pitcher of fruit juice,  
muffin (1)

### D

Coffee, tea, herbal tea  
and pitcher of fruit juice,  
assorted viennoiseries

### E

Coffee, tea, herbal tea  
and warm homemade  
cookies (2)  
Choice of: pitcher of fruit  
juice or soft drinks

### F

Coffee, tea, herbal tea,  
pitcher of fruit juice  
and sliced fruit platter

### G

Coffee, tea, herbal tea,  
pitcher of fruit juice, sliced  
fruit platter and seasonal  
bread (banana, cranberry,  
zucchini, pumpkin bread)

### H

Coffee, tea, herbal tea  
and our famous seasonal  
cupcakes

### I

Hot chocolate, coffee,  
fruit skewers and dark  
chocolate fondue

### J

Coffee, tea, herbal tea,  
pitcher of fruit juice,  
homemade scones, crème  
fraîche, homemade jam,  
seasonal berries

### K

Soft drinks, bottled water,  
homemade chips and  
spiced nuts

### L

Soft drinks, bottled water  
and homemade chips

### M

Assorted cheeses (40 g),  
5 grains crackers, selection  
of assorted olives

### N

Coffee, tea, herbal tea,  
pitcher of fruit juice,  
fresh fruit platter and  
viennoiseries

### O

Coffee, tea, herbal tea,  
pitcher of fruit juice,  
assorted petits fours





## À LA CARTE ITEMS

Coffee, tea, herbal tea

Soft drink

Mineral or sparkling water 330 ml 750 ml

Fruit juice (300 ml)

Pitcher of fruit juice  
(1 L / 8 glasses)

Fruit smoothie (125 ml)

Yogurt (125 g)

Yogurt martini with La Fourmi  
Bionique granola and fruit

Viennoiserie, muffin

Homemade energy bar  
(Chocolate and almonds, Pistachio  
and coconut, Dried fruit and chocolate)

Chips or pretzels  
(180 g, approx. 5 people)

Peanuts (400 g)

Mixed nuts (300 g)

Nachos (500 g), salsa, guacamole  
and sour cream

Homemade cookies (12)

Homemade biscottis (12)

Homemade petits fours (12)

French pastries (12)

Verrine dessert (12)

Homemade cupcakes (12)





## THEME COFFEE BREAKS

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### MAPLE TIME

*Minimum 20 guests*

- Maple taffy cone
- Maple and Sortilege liqueur truffles
- Maple scone, jam and maple butter
- Coffee, tea, herbal tea

### POWER BREAK

*Minimum 20 guests*

- Spinach, apple and pumpkin seed smoothie
- Dried fruit energy bar and dark chocolate covered nuts
- Energy green tea, herbal tea and coffee

### PARISIAN BREAK

*Minimum 20 guests*

- Homemade brioche and jams
- Salted caramel madeleine
- Fruit financier
- Sparkling apple cider, coffee, tea

### ALL ABOUT FRUIT

*Minimum 20 guests*

- Seasonal berry tart
- Exotic fruit macaron
- Fruit skewer, chocolate sauce
- Coffee, tea, herbal tea

### HEALTH-SMART

*Minimum 20 guests*

- Home yogurt verrine with berries
- Homemade nature granola bar
- 65% dark chocolate, mixed grilled nuts and dried fruit
- Coffee, tea, herbal tea

### G-BEES BREAK

*Minimum 20 guests*

- Homemade nougat with pistachios slivers
- George V's beehive (sponge toffee with urban honey)
- Urban honey cruller
- Coffee, tea, herbal tea

### CHOCOHOLIC

*Minimum 20 guests*

- Mocha (chocolate, coffee and hot milk)
- Homemade chocolate truffle
- 65% dark chocolate and coffee tart
- White and milk chocolate bark with dried fruits and nuts
- Tea and herbal tea



# 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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PREMIER EVENT CATERING SERVICE OF



1-866-822-9222

[www.legeorge-v.com](http://www.legeorge-v.com)

