

George V

QUEBEC'S

— PREMIER EVENT —

CATERER



BANQUET
MENU

Dinner
Receptions



CLASSIC DINNER RECEPTION No.1

Minimum 40 guests

COLD STATION

- Vegetables antipasti platter, olives and mushrooms
- Gulf shrimp pyramid, Marquise de l'Orpailleur sauce
- Panisse and piperade (chickpea cake and fried julienne of pickled vegetables)
- Duck rillettes and foie gras mousse, chokeberry jam on brioche
- King eryngii mushrooms salad, emu tatakai in a spicy nut crust, cranberry emulsion in a Chinese box
- Assorted vegetarian sushis and fresh makis

HOT STATION

- Red deer and wild boar mini burger, caramelized onions, Fleuron cheese and maple mayonnaise
- Chicken Satay with tandoori flavor
- Crab and lobster cake breaded with house chips, cajun spices emulsion
- George V style beef Wellington, morel and armagnac sauce
- Tartiflette with potato, leek, bacon and Pied-de-vent cheese
- George V style coquille St.Jacques

*George V
sushis*

DESSERTS STATION

- Tiramisu
- Tropical shooter (kalamansi, tonka, mango)
- Mini maple liqueur crème brûlée
- Mini Jos.Louis, George V style
- Québec cheeses selection with nuts, grapes, crackers and croutons served on a slate





CLASSIC DINNER RECEPTION No.2

Minimum 40 guests

COLD STATION

- Crunchy garden vegetables with hummus, roasted red peppers and dried black olives
- Lasagna of grilled vegetables and arugula pesto, mozzarina cheese
- Organic poultry liver mousse, Québec currant sauce
- Island-style trout imperial trout on yet ca mein in a Chinese box

HOT STATION

- Mini cheeseburger with three-pepper, Calumet cheese and home sauce
- Haddock fish and chips with dark beer batter
- Vegetables julienne bhajji with Indian flavors
- Pork tenderloin in phyllo crust with hazelnuts and urban honey
- Mussel casserole with fennel and potatoes
- Duck breast lollipop lacquered with Monna & filles blackcurrant

DESSERTS STATION

- Apple tarte tatin with cider cream
- Fresh cheese verrine with local fruit
- Kir Royal rochers (white chocolate, champagne and blackcurrant)
- Four assorted house macarons





LE GEORGE V RECEPTION

Minimum 30 guests

COLD STATION

- Assorted fine Québec cheeses, grapes, apples and nuts
- Croutons and crackers
- Two mixed salads
- Caesar Salad

Assorted sandwiches

- Crispy wrap with pork confit, apples, Blackburn cheddar, spicy mayonnaise and mango chutney
- Open-faced bagelwich with house smoked salmon, cream cheese spread, capers and herbs
- Rye bread, Dijon mustard, dried sausage, Au gré des champs cheese, arugula sprouts
- Bruschetta on crouton, mozzarina cheese

PASSED CANAPÉS

6 per guest

Cold

- Paillot goat, roasted buckwheat, apple jelly Québec on crouton
- Asian flavor tuna tartare on a spoon, sesame crunch
- Beef tataki in Sichuan pepper crust, boletus mushrooms and Dijon mustard emulsion
- Tian of grilled vegetables, eggplant caviar and balsamic

Hot

- Mini beef Wellington, George V style
- Apple and raisin brioche, homemade apple butter, Alfred cheese fondue
- Snail dim sum
- Peruvian chicken satay, chimichurri sauce

DESSERTS STATION

- Pastry Chef dessert table
- Fresh fruit salad
- Coffee, tea, herbal tea





Canapés station



INTERACTIVE BUFFET

Minimum 40 guests

OPTION 1

Cold station with cook

- Bruschette station with croutons, pesto, fresh tomatoes from Québec, mozzarina cheese, assorted vinegars, salt and pepper
- Salmon and beef tartare made to order
- Assorted salads, vegetables, green salad, toppings and condiments

Hot martinis station with cook (2 choices)

- Martini with rack of lamb served on roasted garlic potato purée with honey-glazed carrots, broccoli purée and lamb jus with fine herbs
- Martini with shrimps and scallops brochette on seven-grain rice, citrus sauce vierge
- Martini with foie gras pastry purse served on warm mushrooms, cloudberry demi-glace
- Martini with beef tenderloin skewer, port sauce, scalloped potatoes, peas and cherry tomatoes
- Martini with tuna tataki, rice vermicelli oriental, fruit salsa

Cheeses station

- Québec cheeses selection with nuts, grapes, crackers, croutons and fruit

Desserts station with pastry chef

- Ice cream bar with sorbets made with liquid nitrogen and sundae toppings
- Chocolate fondue with fresh fruit skewers
- Dragon bites

OPTION 2

Cold station

- Antipasto platter with olives and vegetables
- Beef tataki marinated in black garlic, served on soba noodles
- Atlantic halibut ceviche with daisy buds, cicely and sea parsley, samphire salad

Hot station (2 choices)

- Martini with chicken satay plantain on oriental-style rice vermicelli and vegetables
- Martini with salmon marinated with lemongrass and ginger, homemade salsa
- Martini with pork and beef shish kebab, peppers and cumin couscous, homemade tzatziki sauce

Desserts station

- Our pastry chef's tiramisu
- Island-style shooter with calamansi, tonka bean and mango
- Mini maple crème brûlée
- Fruit salad



Hot martinis

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!

George V

PREMIER EVENT CATERING SERVICE OF



HÔTEL CHÂTEAU
LAURIER QUÉBEC

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