



George V

QUEBEC'S

— PREMIER EVENT —

CATERER



BANQUET  
MENU

Lunches  
&  
Buffets



## LUNCHES

*Minimum 10 guests*

AVAILABLE  
IN TWO  
FORMULAS

SERVED IN MEETING ROOM  
OR  
BOX LUNCH TO GO\*

### OPTION 1

*Sandwich served warm (on-site)*

- Soup of the day (in room) or vegetable juice (to go)
- Fresh vegetables and dip
- Homemade chips (in room) or bag of chips (to go)
- Seasonal vegetable salad
- Marinated and grilled chicken sandwich with Fleurmier cheese and caramelized pears
- Seasonal fresh fruit and berry financiers
- Coffee, tea, herbal tea (in room) or bottle water (to go)

### OPTION 2

*Sandwich served warm (on-site)*

- Soup of the day (in room) or vegetable juice (to go)
- Fresh vegetables and dip
- Homemade chips (in room) or bag of chips (to go)
- Chickpeas and Israeli couscous salad
- Artichoke, grilled red pepper, fresh basil and green olive tuna salad wrap
- Brownies with nuts and hazelnut cream
- Coffee, tea, herbal tea (in room) or bottle water (to go)

### OPTION 3

*Sandwich served warm (on-site)*

- Soup of the day (in room) or vegetable juice (to go)
- Fresh vegetables and dip
- Homemade chips (in room) or bag of chips (to go)
- Two cabbage and dried cranberries salad
- Re-invented club sandwich with turkey, tomato, bacon, salad and cheese
- Seasonal fresh fruit and berry financiers
- Coffee, tea, herbal tea (in room) or bottle water (to go)

### OPTION 4

*Sandwich served warm (on-site)*

- Soup of the day (in room) or vegetable juice (to go)
- Fresh vegetables and dip
- Homemade chips (in room) or bag of chips (to go)
- Pasta salad with feta, candied cherry tomatoes, grilled zucchini, fresh herb and capers vinaigrette
- Rye bread, roast beef with Montreal spice, lettuce, onions in balsamic slathered in Ciel de Charlevoix cheese
- Brownies with nuts and hazelnut cream
- Coffee, tea, herbal tea (in room) or bottle water (to go)



# LUNCHES

*Minimum 10 guests*

## OPTION 5

*Sandwich served warm (on-site)*

- Soup of the day (in room) or vegetable juice (to go)
- Fresh vegetables and dip
- Homemade chips (in room) or bag of chips (to go)
- Salad of artichoke, heart of palm, roasted bell pepper with olive oil and white balsamic vinegar dressing
- Croissant with ham, tomatoes, arugula, hard boiled eggs, Dijon and honey mayonnaise
- Pear and pecan tart
- Coffee, tea, herbal tea (in room) or bottle water (to go)

## OPTION 7

*Sandwich served warm (on-site)*

- Soup of the day (in room) or vegetable juice (to go)
- Fresh vegetables and dip
- Homemade chips (in room) or bag of chips (to go)
- Celeriac salad with Dijon mustard, wild leek oil and toasted pecans
- Multigrain croissant with chicken salad, grapefruit, lovage, parsley and chive
- Brownies with nuts and hazelnut cream
- Coffee, tea, herbal tea (in room) or bottle water (to go)

## OPTION 6

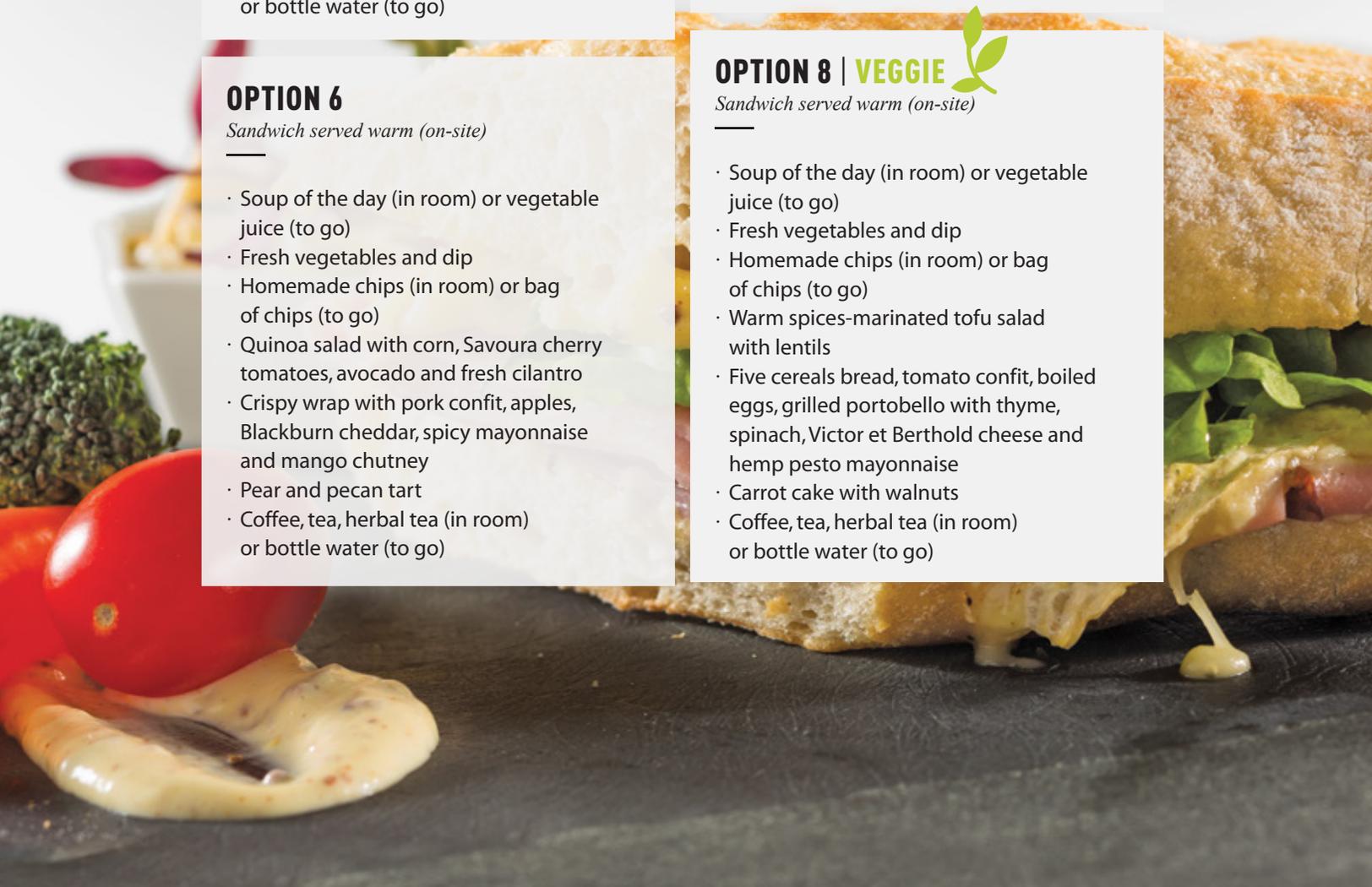
*Sandwich served warm (on-site)*

- Soup of the day (in room) or vegetable juice (to go)
- Fresh vegetables and dip
- Homemade chips (in room) or bag of chips (to go)
- Quinoa salad with corn, Savoura cherry tomatoes, avocado and fresh cilantro
- Crispy wrap with pork confit, apples, Blackburn cheddar, spicy mayonnaise and mango chutney
- Pear and pecan tart
- Coffee, tea, herbal tea (in room) or bottle water (to go)

## OPTION 8 | VEGGIE

*Sandwich served warm (on-site)*

- Soup of the day (in room) or vegetable juice (to go)
- Fresh vegetables and dip
- Homemade chips (in room) or bag of chips (to go)
- Warm spices-marinated tofu salad with lentils
- Five cereals bread, tomato confit, boiled eggs, grilled portobello with thyme, spinach, Victor et Berthold cheese and hemp pesto mayonnaise
- Carrot cake with walnuts
- Coffee, tea, herbal tea (in room) or bottle water (to go)





## LUNCHES

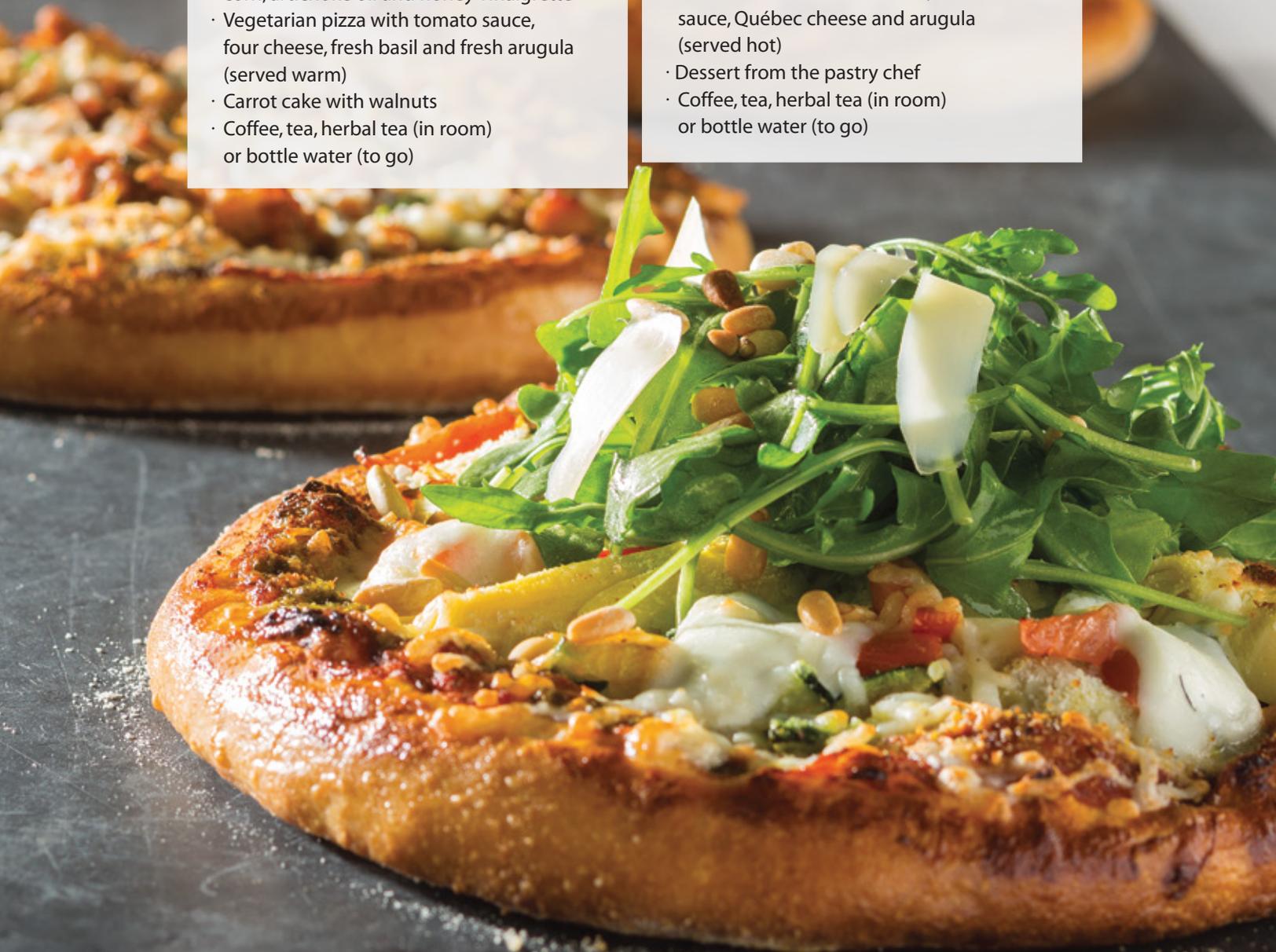
*Minimum 10 guests*

### OPTION 9 | VEGGIE

- Soup of the day (in room) or vegetable juice (to go)
- Fresh vegetables and dip
- Homemade chips (in room) or bag of chips (to go)
- Bean salad with peppers, spring onions, corn, artichoke oil and honey vinaigrette
- Vegetarian pizza with tomato sauce, four cheese, fresh basil and fresh arugula (served warm)
- Carrot cake with walnuts
- Coffee, tea, herbal tea (in room) or bottle water (to go)

### OPTION 10

- Soup of the day (in room) or vegetable juice (to go)
- Fresh vegetables and dip
- Homemade chips (in room) or bag of chips (to go)
- Caesar salad
- Pizza with marinated chicken, homemade sauce, Québec cheese and arugula (served hot)
- Dessert from the pastry chef
- Coffee, tea, herbal tea (in room) or bottle water (to go)





# À LA CARTE LUNCH

*Minimum 20 guests*

## À LA CARTE LUNCH INCLUDES

STARTER

DESSERT

COFFEE, TEA, HERBAL TEA

*Edamame  
salad*



## STARTERS

- Chef's green salad
- Mulligatawny soup with rice, tomato, curry and tandoori chicken, served with naan bread
- Soup with lentils, chickpeas, root vegetables, Swiss chard, mini kefta and organic chorizo
- Soup of the day
- Mix of white, green and red lettuce, cucumber, shredded duck confit, cranberry vinaigrette
- Garden salad, feta, black olives, tomatoes, homemade vinaigrette
- Savoura tomato carpaccio, beluga lentils, green onions, lovage, shredded duck confit and Banyuls vinaigrette\*
- Leek, artichokes, peppers, roasted beets, crunchy chickpeas salad with toasted sesame vinaigrette\*
- Edamame, corn, Jerusalem artichokes and quinoa salad, roasted red pepper coulis, mini bocconcini marinated with cilantro and Espelette pepper\*
- Smoked salmon cheesecake, lemon and fine herb oil
- Napoleon of poultry liver mousse, thyme phyllo pastry, grilled pineapple, arugula and balsamic reduction
- Shrimp roll with Thai basil, citrus, daikon and carrot julienne on bok choy salad and Asian vinaigrette
- Leek, potato, corn and seasonal fresh fish chowder
- Layered coco beans, beluga lentils, edamame, tandoori chicken, grilled peppers and onion crust
- Potato, tomato, egg, celery and tuna tataki, Mediterranean vinaigrette
- George V antipasti with Québec products (extra)

\* These starters can be preserved on the table.



## À LA CARTE LUNCH

*Minimum 20 guests*

### Considering more than one choice?

We offer you the opportunity to choose up to two main courses.

The price of the meal will be the highest of the two selections.

### PASTAS

Amorini pasta, fresh goat cheese, Kalamata olives, grilled zucchini, artichokes, basil and lemon purée

Farfalle with olive oil, mushrooms, caramelized pearl onions and grilled Doré-mi cheese, chicken marinated with smoked paprika, poultry broth with lovage

Rotini with grilled peppers, candied cherry tomatoes, sliced poultry with herbs, nuts, toasted pine nuts, creamy leek sauce

Pulled pork penne, vegetable stir-fry and cheese curds

Orzo risotto with asparagus, fennel, shrimps, scallops, lobster, crab, rosé sauce with chervil and wilted spinach

### MAIN DISHES

Piccata turkey cutlet, linguine with herbs and tomato sauce

St-Urbain organic coq-au-vin  
George V-style, pearl onions and Québec organic black oyster mushrooms

Israeliian couscous, chickpeas, pork goulash, chorizo and crispy pork belly

Sole piccata, basil pesto linguini, creamy lemon sauce

Citrus marinated chicken breast, barley with herbs, creamy leek fondue, spicy tomato sauce

Beef stir-fry with bulgogi sauce (Korean BBQ) served with rice vermicelli and Asian vegetables

Blackened salmon with Louisiana spices, potatoes with thyme, tomato, green onions and okra salsa

Beef steak cooked sous-vide with garlic flower, chimichurri and potato croquettes

Veal casserole, tarragon, honey and mustard, mashed root vegetables, roasted cherry tomatoes

Snapper fillet marinated with lime and ginger, beluga lentils and quinoa, white wine and cilantro sauce

Grilled flank steak, sauteed mushrooms, shallot sauce, seasonal vegetables and julienne potato fries



## À LA CARTE LUNCH

*Minimum 20 guests*

### DESSERTS

- Paris-Québec choux pastry filled with Sortilege maple whipped cream, praline cream with candied hazelnuts
- Nordic berries crumble, Catalan vanilla cream
- George V style brownies, black tea flavoured chocolate, hazelnut crust, caramel sauce
- Warm strudel with apples and dried cranberries, maple cream
- Berry financier, mascarpone cheese vanilla cream
- Fresh seasonal fruit pie
- Fresh fruit salad with chocolate straw





*Chef at work*



## BUFFETS

*Supplement if served after 4 PM*

### LE PETIT GEORGE V

*Minimum 25 guests*

#### Cold

- Fresh vegetables and dip
- Selection of two mixed salads and one green salad with vinaigrette and garnishes
- Plateau of fine meats with marinades and garnishes
- Selection of bread, pastries and bagels
- Plateau of terrines and pâtés, condiments
- Québec cheeses plate with crackers, fruit and nuts

#### Desserts and beverages

- Selection of homemade pies
- Coffee, tea, herbal tea

### THE DELI

*Minimum 25 guests*

- Soup of the day with bread
- Selection of two mixed salads
- Caesar salad with garnishes
- Pickled vegetables and condiments

#### Sandwiches & pizza

*Served warm*

- Crispy wrap with pork confit, apples, old cheddar, spicy mayonnaise and mango chutney
- Rye bread, roast beef with Montreal spice, lettuce, onions in balsamic slathered with Le Fleuron cheese
- Pizza with marinated chicken, homemade sauce, Québec cheese and arugula

#### Desserts and beverages

- Selection of three desserts
- Fruit salad
- Coffee, tea, herbal tea



The time allotted for a buffet lunch or dinner is 1.5 hour. A surcharge of \$25 per hour, per server, will be added to your bill for the extra time allocated.





## BUFFETS

*Supplement if served after 4 PM*

### LE LAURIER

*Minimum 25 guests*

- Soup of the day with bread
- Fresh vegetables and dip
- Selection of two mixed salads
- Mixed salad with herbs and garnishes
- Pickled vegetables and condiments

### Sandwiches

*Served warm*

- Open-faced bagelwich with house smoked salmon, cream cheese spread, capers and herbs
- Re-invented club sandwich with cooked turkey, tomato, bacon, salad and Bergeron cheese
- Duck confit pizza with caramelized onions, arugula, spicy tomato sauce

### Desserts and beverages

- Selection of three desserts
- Fruit salad
- Coffee, tea, herbal tea

### LE GEORGE V

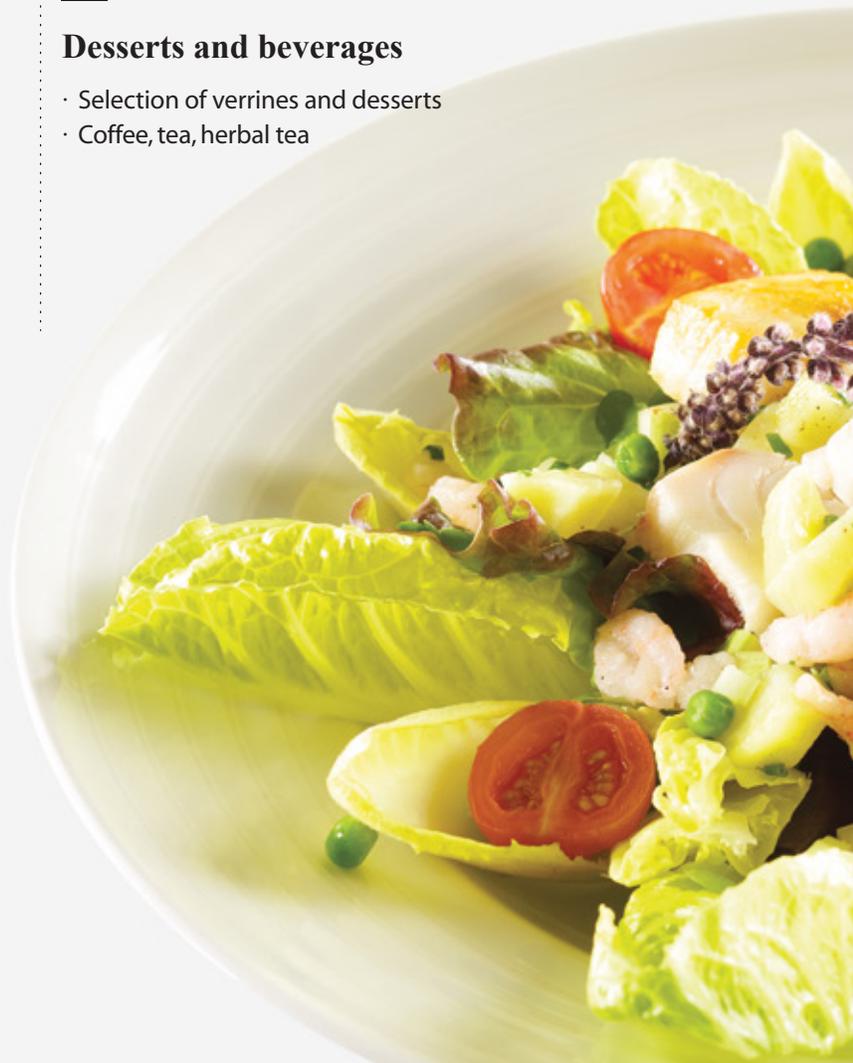
*Minimum 30 guests*

#### Cold

- Antipasto plate with fresh vegetables
- Selection of three mixed salads and green salad with vinaigrette and garnishes
- Platter of fine meats and cold cuts with marinades and garnishes
- Selection of diamond breads, pastries and bagels
- Platter of house smoked salmon, fish and seafood from Kamouraska with garnishes
- Québec cheeses plate with crackers, fruit and nuts

#### Desserts and beverages

- Selection of verrines and desserts
- Coffee, tea, herbal tea





## BUFFETS

*Supplement if served after 4 PM*

### HALF & HALF

*Minimum 25 guests*

- Soup of the day with bread
- Selection of two mixed salads
- Pickled vegetables and condiments

#### Open-faced sandwiches & pizza

*(1/3 per person)*

*Served warm*

- Dried tomato ciabatta with prosciutto, organic cured saucisson, Calumet cheese, basil and olive tapenade
- Pumpernickel bread, house smoked salmon, cream cheese, pickled nasturtiums and herbs
- Pizza with house sauce, cheese, turkey, peppers and mushrooms

#### Desserts and beverages

- Selection of three desserts
- Fruit salad
- Coffee, tea, herbal tea

#### Selection of hot items:

2 choices: 25 to 40 guests

3 choices: 40 guests and more

- Oriental-style poultry stir-fry on vegetables and eggs fried rice
- Spinach fettuccini with Mediterranean chicken, primavera sauce
- Chicken breast with caribe chili and coconut, chayote and grape stew, multigrain rice
- Grilled chicken breast, home sweet and sour sauce, roasted potatoes
- Layered braised beef with mushrooms, potatoes and grilled butternut squash, Québec beer and cheese curds
- Indian-style beef stir-fry, aloo potato curry
- Pasticcio (greek lasagna), Mornay and bolognese sauces au gratin
- Breaded veal scallop, caramelized apples and cheese curds, Michel Jodoin Calijo calvados cream sauce
- Vegetarian lasagna with grilled vegetables, spinach and pizzaiola sauce
- Vegetarian moussaka with potatoes, roasted eggplant, Puy lentils, chickpeas and béchamel
- Ginger-marinated salmon kebab, rice with herbs, citrus sauce
- White fish fillet (day's catch) with fennel, onion, tomato, pastis and salsa verde
- Lamb stew with white beans and root vegetables
- Traditional moussaka





## BUFFETS

*Supplement if served after 4 PM*

### ORIENT EXPRESS

*Minimum 25 guests*

- Chicken Mulligatawny soup
- Asian-style beef tartare
- Chinese-style takeout box with tuna tataki in sesame crust, soba noodles, shiitake mushrooms and vegetables julienne
- Vegetarian sushis

#### Selection of hot items:

2 choices: 25 to 40 guests

3 choices: 40 guests and more

- Imperial roll with shrimp and pork on rice vermicelli
- Ground turkey meat Vietnamese imperial roll
- Coconut chicken satay, turmeric and cilantro on steamed rice
- George V style General Tao chicken
- Tandoori shrimp stir-fry on fried rice
- Vegetables stir-fry with émincé of beef
- Marinated tofu with vegetables on egg noodles
- India-style lamb with potato Dhal

#### Desserts and beverages

- Variety of exotic verrines, ice cream
- Exotic fruit salad
- Coffee, green tea, herbal tea

*tuna  
tataki*





## À LA CARTE BUFFET

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*Minimum 50 guests  
Supplement if served after 4 PM*

### COLD

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- Fresh vegetables and dip
- Tomato tart, caramelized onions, mustard and parmesan
- Three mixed salads
- Mixed salad with croutons, bacon bits, parmesan cheese, house vinaigrette
- Assorted olives and pickled vegetables
- Chinese-style takeout box with imperial roll and asiatic salad

### SOUP

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- Chef's inspiration
- Assorted bread and butter





## À LA CARTE BUFFET

*Minimum 60 guests  
Supplement if served after 4.50 PM*

### CHOICES OF HOT ITEMS

*Served with garden vegetables and starch*

<i>60-100 people</i>	<i>101-200 people</i>	<i>More than 201 people</i>
<b>2 choices</b>	<b>3 choices</b>	<b>4 choices</b>

Moroccan vegetables couscous, chickpeas, prunes and mint

Mushroom and squash ravioli duo, marsala, thyme and three cheese sauce

Braised rabbit gnocchi, sautéed pearl onions, mushrooms and sage

Chicken breast marinated in Carminée and urban honey, Meaux mustard sauce

Chorizo and organic Charlevoix chicken paella

Seafood cassoulet, saffron sauce

Fennel, orange zest and Sarawak pepper marinated shrimp kebab, virgin sauce

Atlantic lobster ravioli, Thermidor sauce with Sbrinz cheese

Cajun spice marinated Cobia fish in lime and chili crust, virgin sauce

Salmon glazed with mango and chipotle, rice duo and house salsa

Fresh trout roulade stuffed with scallops and chervil on braised fennel, lemon beurre blanc

George V urban honey and soy sauce lacquered pork tenderloin roasted and served with seven-grain rice

Braised St-Urbain pork osso buco served with lardoons and root vegetables, Labrador tea and cedar jelly sauce

Vacuum sealed cooked beef flank steak, chimichurri sauce

Roasted beef prime rib, thyme jus (cut in the room) Extra \$4

Breaded veal escalope with panko, German mushroom sauce on herb spätzle

Seared veal medallion with melted Cendrillon cheese, creamy barley with leek, Frangelico sauce

Lac-Saint-Jean tourtière (meat pie) George V Style





## À LA CARTE BUFFET

*Minimum 60 guests  
Supplement if served after 4.50 PM*

### DESSERTS AND CHEESES

- Fresh fruit salad
- Dessert table
- Assorted fine Québec cheeses with baguettes and fruit

### EXTRAS

Platter of fine meats, cold cuts and house game terrines, confit and chutney

Gulf shrimp pyramid, home cocktail sauce

Bruschette station with croutons, pesto, fresh tomatoes from Québec, Mozzarina cheese, assorted vinegars, salt and pepper

Platter of house smoked salmon with capers, red onion, olive oil, lemon vinegar, lovage and horseradish sour cream

### INTERACTIVE STATIONS

*With a chef on site  
Minimum de 60 guests*

- Sushi station with vegetables, crab, tuna or fresh salmon
- Oyster station with fresh lemon, shallot vinaigrette and spicy tomato water (in season)
- Interactive ice cream station with nitrogen
- Chocolate station and fondue with fruit and nuts
- Anti-Griddle and sweet or salted dragon bites in liquid nitrogen

*Smoked  
salmon platter*

# 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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