

BANQUET MENU

Coffee breaks



George V
QUEBEC'S
— PREMIER EVENT —
CATERER
✕



Coffee breaks

SNACKS

Minimum 5 guests

- A** | Coffee, tea, herbal tea, assorted fruit juices
- B** | Coffee, tea, herbal tea, soft drinks and sparkling water
- C** | Coffee, tea, herbal tea and assorted fruit juices, muffin (1)
- D** | Coffee, tea, herbal tea and assorted fruit juices, assorted viennoiseries
- E** | Coffee, tea, herbal tea, assorted fruit juices and sliced fruit platter
- F** | Coffee, tea, herbal tea, assorted fruit juices, sliced fruit platter and viennoiseries
- G** | Coffee, tea, herbal tea, assorted fruit juices, sliced fruit platter and seasonal bread

- H** | Coffee, tea, herbal tea, assorted fruit juices or soft drinks and sparkling water, homemade cookies (2)
- I** | Coffee, tea, herbal tea and our famous “Bon voyage cake”
- J** | Coffee, tea, herbal tea, fruit skewers with dark chocolate
- K** | Coffee, tea, herbal tea, assorted fruit juices, homemade scones, thick fresh cream, homemade jam
- L** | Soft drinks, sparkling water, homemade chips (30 g) and grilled mix nuts (15 g)
- M** | Soft drinks, sparkling water and homemade chips (40 g)
- N** | Coffee, tea, herbal tea, assorted fruit juices, Québec cheeses (30 g), 5-grain crackers, croutons, grapes and nuts





À LA CARTE ITEMS

Coffee, tea, herbal tea

Soft drink

Spring water (500 ml)

Sparkling water (355 ml)

Fruit juice (340 ml)

Pitcher of assorted fruit juice
(1.5 L / 8 glasses)

Fruit smoothie (150 ml)

Sliced fruits

Whole fruit

Yogurt (100 g)

Yogurt martini with La Fourmi
Bionique granola and seasonal berries

Viennoiserie, muffin

Homemade energy bar
(chocolate and almonds, pistachio and
coconut, dried fruit and chocolate)

Cheddar cheese and fruit brochette

Homemade chips / 150 g
(approx. 5 people)

Peanuts / 400 g
(approximately 10 people)

Grilled mixed nuts / 300 g
(approximately 10 people)

Nachos / 500 g
Salsa, guacamole and sour cream
(approximately 10 people)

Homemade cookies (12)

Homemade biscottis (12)

French pastries (12)

Verrine dessert (12)





THEME COFFEE BREAKS

Minimum 20 guests

SUGAR SHACK

- Maple taffy on snow
- Maple pecan danishes
- Maple macarons
- Coffee, tea, herbal tea

ENERGY

- Kefir, strawberry and buckthorn sea smoothie
- Homemade matcha financier
- Iced green tea
- Ludovica 71% dark chocolate
- Coffee, tea, herbal tea

FRENCH BREAK

- "Bon voyage cake", croissant and homemade jam
- Salted caramel madeleine
- Mini profiteroles
- Coffee, tea, herbal tea

HEALTHY FRUIT BREAK

- Cranberry and date granola bar
- Ludovica 71% dark chocolate bark with dried fruits and nuts
- Sliced fruits and seasonal berries
- Fruit-infused water
- Coffee, tea, herbal tea

CHOCOHOLIC

- Assorted homemade truffles
- Chocolate feuilleté
- White and milk chocolate bark with dried fruits and nuts
- Tea and herbal tea

G-BEES BREAK

- Urban honey, pecan and pear brioche
- Pistachio baklava
- Plain yogurt with George V urban honey
- Coffee, tea, herbal tea

HAPPY HOUR SNACK

- Open-faced sandwiches (1 per guest): roast beef, smoked salmon, homemade regular and vegetarian rillettes (each divided in four)
- Pickled vegetables, olives and gherkins

CHEESE BREAK

- Assortment of Québec cheeses from Fromages d'ici (30 g per guest)
- Assortment of bread and crackers, fruits and nuts

CINEMA

- Homemade chips, popcorn
- Homemade chocolate bar
- Candy mix
- Soft drink, sparkling water

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



1-866-822-9222

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