

BANQUET MENU

Dinner



George V

QUEBEC'S

— PREMIER EVENT —

CATERER



À la carte dinner

*Minimum
20 guests*

À LA CARTE DINNER 4-COURSE INCLUDED:

Starter

Soup, salad or granita

Main dishes

Dessert

Coffee, tea, herbal tea

COLD STARTERS

Beet carpaccio, roasted Brussels sprouts, mushroom emulsion, roasted sunflower seed vinaigrette (Vegetarian, vegan, and allergy option)

Buffalo gravlax with boreal spices, birch syrup and spruce emulsion, pickled shallots

Waves of house smoked salmon, dark rye bread from our bakery, dill sour cream

Grilled vegetables tian, mozzarina cheese with pesto, balsamic reduction

Layered Beaurivage pork rillettes, rabbit mousse, mustard microsprouts, mustard vinaigrette with grape must

HOT OR WARM STARTERS

For group of 300 guests or less

Caramelized apple backlava, Saint-Honoré cheese, fig purée, Evelyn's artisan sprouts

Fondue with Charlevoix cheese, Québec apple and cranberry jelly, remoulade salad

Gaspesian seafood in a shell, white wine sauce, thinly sliced vegetables

Extra

Lac St-Jean meat pie à la George V, marinated beets

Extra



TRIOLOGIES

Extra

BEEF TRILOGY

- Carpaccio in peppercorn crust, basil and tomato emulsion
- Tartare, garlic flower, thyme oil and Espelette pepper
- Semi-cooked with mushroom salad and caramelized shallot vinaigrette

SALMON TRILOGY

- House smoked with maple sour cream
- Tataki with fennel confit
- Tartare, lemon and chive

DUCK TRILOGY

- Red currant lacquered duck carpaccio
- Lovage and Ungava gin duck rillettes
- Foie gras au torchon, truffle oil crouton



SOUPS

Seasonal vegetarian soup with garnish

Duck consommé from Les Canardises in a crust, garnished with duck confit, root vegetables and rosemary with a touch of Ungava gin
(100 people maximum)

Extra

Local and wild mushroom cream, tomato and garlic flower fondue, Blackburn cheese

Extra

Potato and leek soup with caraway, sautéed onions and lardons, Migneron cheese crouton

Extra

New England clam chowder

Extra

Californian-style lobster bisque cappuccino with tarragon espuma
(300 guests maximum)

Extra



SALAD

Small green, red and yellow Chef's salad, homemade vinaigrette

GRANITAS

Chef's inspired granita



MAIN DISHES

Served with market vegetables

POULTRY

Chicken breast marinated with grapes and lemon grass, stuffed with glazed chestnut, supreme sauce with confit tomatoes, fine herb fettuccine

Guinea fowl supreme from Ferme Orléans, marinated with sea buckthorn and honey, velvety chicken sauce with thyme, parsley and sage, creamy risotto with leeks and carrots

Les Canardises duck breast lacquered with local blueberries and maple syrup, sautéed potatoes and onions

FISH

Gaspesian cod fillet marinated with turmeric and lime, ginger beurre blanc, red and black quinoa

Atlantic salmon, mushroom duxelles mousse, sorrel beurre blanc, steamed potatoes with shallot butter

Grilled sea trout, exotic fruit salsa, basmati and wild rice

CONSIDERING MORE THAN ONE CHOICE?

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





MAIN DISHES

Served with market vegetables

MEAT

DuBreton pork chop marinated with cranberries and urban honey, orzo with kale and spinach

Braised beef with herbes de Provence, Bordelaise sauce and roasted potatoes

Veal osso buco with Le Cep d'Argent wine, tarragon, lovage and garlic flower, sautéed mushrooms, sweet potato and roots purée

Grilled AAA sirloin steak (180 g), Madagascar green peppercorn sauce, Portneuf potatoes

Roast veal loin, Québec mistelle and morel sauce, scalloped potatoes

AAA beef tenderloin (140 g), tartufata, foie gras, Sortilège sauce, mushroom risotto

Rack of lamb marinated with wild thyme, Grand Veneur sauce, squashed baby potatoes with garlic and parsley

Pan-seared red deer medallion from Sélection Nordique, fir jelly demi-glace, scalloped parsnips and potatoes

VEGETARIAN, VEGAN AND ALLERGEN-FREE OPTION

Rice and quinoa duo, tomato stew, chick peas, vegetables and tofu with Middle Eastern spices

Green bell pepper stuffed with mushrooms, eek, lentils, coco white beans, edamames and garlic flower with grilled red bell pepper sauce

Vegan risotto with green vegetables, grilled marinated tofu steak

Gluten-free pasta with roasted vegetables, leguminous balls, marinara sauce, balsamic reduction





DESSERTS

Homemade Cherry Blossom frozen martini

Grand cru chocolate martini from George V

Poached Poire Williams, dulce de leche
crèmeux and chocolate croustillant

Dark chocolate royal cake, light mousse,
praline and Ludovica 71% dark chocolate
croquant

Modern Black Forest chocolate cake

Citrus dome, elderberry jelly, green tea
cookie, white chocolate meringue coating

Frozen boreal vacherin, Northern berries
confit, frozen honeyberry parfait,
wintergreen cookie

Layered infinite chocolate with Ghana
chocolate and roasted hazelnuts,
Don de Dieu milk chocolate and yuzu cream



Strawberry dome with exotic flavoured
solar ring

Croquembouche smoking trio

Extra

Oriental Opera cake, mandarin jelly
and green tea cream

St. Honoré cake with hazelnuts, apricot
and peach compote

Hydromel and urban honey crème brûlée
Flambéed in the room: extra

Maple and maple liqueur crème brûlée
Flambéed in the room: extra

EXTRAS

Fine Québec cheeses platter
with grapes, nuts and crackers
(2 per table for 8 people and
more / 4 varieties, 10 g per person)

Fine Québec cheeses platter
(1 per person, 3 varieties, 15g per cheese)



À la carte dinner buffet

*Minimum
60 guests*



FROID

- Fresh vegetables and hummus
- Tomato tart, caramelized onions, mustard and parmesan
- Mixed salads (3)
- Mixed salad with herbs and garnishes
- Assorted olives and pickled vegetables
- Platter of charcuteries and house game terrines, confit and chutney

POTAGE

- Chef's inspiration
- Assorted bread and butter



CHOICES OF HOT ITEMS

Served with garden vegetables

Moroccan vegetable couscous, chick peas, Du Puy lentils, dried apricots, prunes and raisins, harissa tomato sauce

Mushroom and squash ravioli duo, oregano pink sauce, three-cheese gratin

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

Chorizo and organic Charlevoix chicken paella

German sauerkraut with Bratwurst sausages, braised pork and lardons, boiled new potatoes with parsley

Seafood cassoulet, tarragon white wine sauce

Shrimp kebab marinated in fennel, orange zest and Sarawak pepper with virgin sauce

Glazed salmon with mango and chipotle, rice duo and house salsa

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

60-100 guests: 3 choices

More than 101 guests: 4 choices

Breaded pork cutlet, Forestière sauce, homemade spaetzle with fine herbs

Grilled beef flank steak, shallot sauce, roasted baby potatoes

Roasted prime rib, thyme juice (sliced in room)

Extra

Pan roasted veal tenderloin medallion, tomato fondue with Victor et Berthold cheese, truffle pappardelle





DESSERTS & CHEESES

- Fresh fruit salad
- Dessert table
- Québec fine cheeses with assorted breads and fruits

EXTRAS

Bruschetta table with croutons, pesto, fresh Québec tomatoes, Mozzarina cheese, selection of vinegars, salt and pepper

Chinese-style takeout box with rice vermicelli, vegetable and tofu spring roll, Hoisin sauce

Fresh marinated salmon with salted fine herbs, citrus sour cream sauce

Home-smoked salmon platter with capers, red onions, olive oil, lemon, lovage and horseradish sour cream sauce

Asian-style shrimp pyramid, sake and wasabi emulsion (2 shrimps per person)



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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