

BANQUET MENU

Lunches



George V
QUEBEC'S
— PREMIER EVENT —
CATERER
✂



Plated lunches

*Minimum
10 guests*



AVAILABLE IN TWO FORMULAS

Served plated in meeting room

Sandwiches are served warm with the soup of the day, homemade chips and coffee

Lunch boxes to go

Sandwiches are served cold with vegetable juice, bag of chips and bottled water

OPTION 1

- Soup of the day or vegetable juice
- Fresh vegetables and dip
- Homemade chips or bag of chips
- Seasonal vegetable salad
- Marinated and grilled chicken sandwich with Brie cheese and caramelized apples
- Seasonal fresh fruit and financier
- Coffee, tea, herbal tea (or bottled water for box)

OPTION 2

- Soup of the day or vegetable juice
- Fresh vegetables and dip
- Homemade chips or bag of chips
- Potato salad, green beans, olives and red onions, fine herbs vinaigrette
- Multigrain croissant with tuna salad, tomatoes, hard-boiled eggs and romaine lettuce, green onion and mustard mayonnaise
- Chocolate éclair
- Coffee, tea, herbal tea (or bottled water for box)



OPTION 3

- Soup of the day or vegetable juice
- Fresh vegetables and dip
- Homemade chips or bag of chips
- Two-cabbage and dried cranberries salad
- Re-invented club sandwich with panini bread, smoked turkey, tomato, bacon, salad and cheese
- Vanilla éclair
- Coffee, tea, herbal tea
(or bottled water for box)

OPTION 4

- Soup of the day or vegetable juice
- Fresh vegetables and dip
- Homemade chips or bag of chips
- Marinated mushrooms, grilled zucchini and feta salad
- Montreal spice roast beef baguette with Dijon mustard, black garlic butter, balsamic onions
- Lemon meringue pie
- Coffee, tea, herbal tea
(or bottled water for box)

OPTION 5

- Soup of the day or vegetable juice
- Fresh vegetables and dip
- Homemade chips or bag of chips
- Celeriac salad with remoulade dressing
- Croissant with ham, tomato, iceberg lettuce, hard boiled eggs, Dijonnaise honey mayonnaise
- Chocolate tart with seasonal berries
- Coffee, tea, herbal tea
(or bottled water for box)

OPTION 6

- Soup of the day or vegetable juice
- Fresh vegetables and dip
- Homemade chips or bag of chips
- Quinoa salad, Savoura cherry tomatoes and fresh cilantro
- Mexican chicken wrap, guacamole with edamames, corn and spicy mayonnaise
- Lime cheesecake
- Coffee, tea, herbal tea
(or bottled water for box)



OPTION 7

- Soup of the day or vegetable juice
- Fresh vegetables and dip
- Homemade chips or bag of chips
- Rice salad with mandarin, celery, Chinese cabbage, egg, and citrus vinaigrette
- Sesame baguette, Asian-style pork with crispy vegetables
- Carrot and walnut cake
- Coffee, tea, herbal tea
(or bottled water for box)



VEGE

OPTION 8

- Soup of the day or vegetable juice
- Veggie chips
- Quinoa salad with chick peas, farro, Du Puy lentils, roasted vegetables and shallot vinaigrette
- Fresh fruit salad with mint
- Coffee, tea, herbal tea
(or bottled water for box)

OPTION 9

- Soup of the day or vegetable juice
- Homemade chips or bag of chips
- George V Salad: romaine lettuce, artichoke heart, green beans, tomatoes, Kalamata olives, hard-boiled eggs, duck confit, balsamic and 5 roasted grains vinaigrette
- Caramel and praline profiterole
- Coffee, tea, herbal tea
(or bottled water for box)

OPTION 10

Lunch box not available

- Soup of the day
- Fresh vegetables and dip
- Homemade chips or bag of chips
- Caesar salad
- All-dressed pizza with homemade sausage, sauce and Québec cheese
- Dessert from the pastry chef
- Coffee, tea, herbal tea



Buffets

*Minimum
30 guests*

*Supplement if served
after 4 PM*



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



THE DELI

- Soup of the day and croutons
- Selection of two mixed salads
- Caesar salad
- Pickled vegetables and condiments

SANDWICHES & PIZZA

- Homemade smoked meat pretzel with mustard and dill pickle
- Vegetarian pizza, tomato sauce, four cheeses, fresh basil and arugula
- Multigrain bread, roast turkey, lactose-free Bergeron cheese, iceberg lettuce

DESSERTS & BEVERAGES

- Selection of two desserts
- Fresh fruit salad
- Coffee, tea, herbal tea



LAURIER

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

SANDWICHES

- Pretzel from our bakery, home-smoked salmon, cream cheese spread, capers and green onions
- Re-invented club sandwich with roast turkey, tomato, bacon, salad and Bergeron cheese
- Montreal spice roast beef baguette with Dijon mustard, black garlic butter, balsamic onions

DESSERTS & BEVERAGES

- Selection of two desserts
- Fresh fruit salad
- Coffee, tea, herbal tea

INTERNATIONAL

- Minestrone soup and croutons
- Nachos and garnishes
- Selection of two mixed salads
- Tossed green salad, homemade vinaigrette

SANDWICHES & PIZZA

- Sesame baguette with Asian-style pork and crispy vegetables
- Olive pan bagnat with George V bresaola and Québec cheese
- Gaspeian seafood pizza
- Pickled vegetables and condiments

DESSERTS & BEVERAGES

- Selection of two desserts
- Fresh fruit salad
- Coffee, tea, herbal tea





HALF & HALF

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

OPEN-FACED SANDWICHES

Served warm

- Baguette with smoked meat, Alfred cheese, mayonnaise and Dijon mustard
- Flammekueche sandwich, béchamel with bacon, onions and mozzarella

SELECTION OF HOT ITEMS

25-40 guests: 2 choices

40 guests and more: 3 choices

- Curry poultry sauté with basmati rice
- Tagliatelle with tomato and olive pesto, Mediterranean chicken and primavera sauce
- Jerk-seasoned grilled chicken breast, long rice and green peas
- Layered braised beef with mushrooms, potatoes and grilled butternut squash, Québec beer sauce and cheese curds
- Beef Stroganoff with orzo
- Pork cutlet, Calvados sauce, rosemary roasted potatoes
- Vegetarian lasagna with grilled vegetables, cheese, spinach and pizzaïola sauce
- Blackened salmon slice, quinoa, lentils and fruit salsa
- White fish fillet with fennel, onions, tomatoes, pastis and salsa verde
- Tunisian-style couscous
- Veal blanquette with mushrooms and pearl onions

DESSERTS & BEVERAGES

- Selection of three desserts
- Fresh fruit salad
- Coffee, tea, herbal tea

ORIENT EXPRESS

- Asian soup
- Oriental flavoured salmon tartare
- Chinese-style takeout box with crispy lacquered duck, rice vermicelli, shiitake mushrooms and julienne vegetables
- Vegetarian sushis

SELECTION OF HOT ITEMS

25-40 guests: 3 choices

40 guests and more: 4 choices

- 3 choices: 25 to 40 guests
- 4 choices: 40 guests and more
- Imperial roll with pork on rice vermicelli
- Cantonese-style cod
- Chicken émincé with thai red curry
- George V style General Tao chicken
- Tandoori shrimp stir-fry on fried rice
- Grilled beef flank steak, Bulgogi sauce
- Marinated tofu with vegetables on egg noodles
- Nasi Goreng Indonesian fried rice with pork

DESSERTS & BEVERAGES

- Oriental cookie
- Ice cream
- Exotic fruit salad
- Coffee, tea, herbal tea



À la carte Lunch

*Minimum
20 guests*

LUNCH À LA CARTE 3-COURSE INCLUDED:

Starters

Main dishes

Dessert

Coffee, tea, herbal tea

STARTER CHOICES

Daily-inspired soup with garnishes

Garden salad, feta cheese, black olives, tomatoes, cucumber, fine herb house vinaigrette

Québec tomato carpaccio, beluga lentils, green onions, lovage, shredded duck confit and Banyuls vinaigrette*

Zucchini, artichokes, peppers, roasted beets, crunchy chickpeas salad with toasted sesame vinaigrette*

Poultry liver parfait, bread crouton, apple quintessence vinaigrette*

Edamame, corn, Jerusalem artichokes and quinoa salad, roasted red pepper coulis, mini bocconcini marinated with cilantro and Espelette pepper*

Home-smoked salmon carpaccio, arugula salad, fried capers, fine herb oil and lemon vinaigrette*

Matane shrimp salad, asparagus, grapefruit, sour cream sauce*

Chef's terrine with Beurivage pork, homemade confit*

* These starters can be preserved on the table.





MAIN DISHES

Chicken cutlet, ratatouille au gratin,
linguine, seasonal vegetables

Moroccan chicken, couscous with
currants and chick peas

Pork stew with St-Ambroise dark
beer, caraway potato purée, root
vegetables and cabbage

Sliced cod with jalapeños, tequila,
lime, rice, tomato salsa

Grenoble-style sole fillet, steamed
potatoes with parsley butter

Blackened salmon with Louisiana
spices, rice with vegetables and
Creole sauce

Beef shoulder tender marinated
with black garlic and balsamic,
greek potatoes

Roasted pork filet, buttered red
cabbage, Québec apple cider sauce

CONSIDERING MORE THAN ONE CHOICE?

We offer you the opportunity to choose up
to three main courses the morning of your
event. The price of the meal will be the
highest of the selections.

Chicken breast marinated with citrus,
rice, barley and faro with bell peppers,
supreme sauce

Veal casserole, brown cremini
mushrooms, pancetta, fettuccine
with fine herbs and vegetables

PASTAS

Provencale-style penne, feta cheese,
Kalamata olives, zucchini and grilled
bell peppers

Farfalle with olive oil, mushrooms,
caramelized pearl onions, cheese curds,
marinated chicken with fine herbs and
garlic flower, poultry juices with
Espelette pepper

Casarecce with arrabbiatta sauce,
homemade sausages, sugar snap peas
and sautéed vegetables

Tagliatelle, diced vegetables, thinly
sliced chicken simmered in a
two-mustard sauce

Orecchiette with shrimp, smoked
salmon, braised fennel, white wine sauce



DESSERT CHOICES

Paris/Québec cream puffs, white chocolate and Coureur des bois crémeux, praline cream croustillant

Nordic berries crumble, light vanilla cream

Brownies, black chocolate ganache, chocolate crisp, caramel sauce with fleur de sel

Warm strudel with apples and dried cranberries, maple cream

Ludovica 71% dark chocolate éclair, vanilla custard sauce

Lime cheesecake with strawberry jelly

Orchard fruit pudding, served hot

Fresh fruit salad with homemade madeleine



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

★★★★

1-866-822-9222

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