

BANQUET MENU

Receptions



George V
QUEBEC'S
— PREMIER EVENT —
CATERER
✂



Receptions

REGULAR CANAPÉS

Served by the dozen, at least 3 dozens each

COLD

- Home-smoked salmon, cream cheese, fennel seeds and citrus
- Paillot goat cheese, roasted buckwheat, Québec apple jelly on gluten-free crouton
- Spiral of organic cured sausage and Laiterie de Charlevoix's 1608 cheese on rye bread
- Chicken liver mousse on a crouton, elderberry jelly
- Classic beef tartare with straw potatoes on a spoon
- Mini bocconcini cheese, sundried tomatoes and olive tapenade, diced grilled vegetables
- Duck rillettes from Les Canardises, smoked duck and onion confit

HOT

- Mexican-style beef imperial roll, sour cream with lime and avocado
- Panko and coconut crusted tiger shrimp with homemade creamy curry sauce
- Peruvian chicken satay, smoked paprika sauce
- Crusted imperial roll with Fleurmier cheese, rhubarb and basil sauce
- Lamb shish kebab, homemade tzatziki
- Veal sweetbread in a phyllo pastry with apples and Calvados
- Escargots Wellington, garlic flower and shallots
- Puff pastry straw with homemade charcuteries, fine herb tapenade and Tomme de Brebis cheese



DELUXE CANAPÉS

Served by the dozen, at least 3 dozens each

CHEF'S SELECTION

Let our Executive Chef select hot and cold canapés for you made from local Québec products!

COLD

- Beef tataki in Sichuan pepper and mushroom praline crust, cranberry mustard emulsion
- Buckwheat pancake with chives, fresh goat cheese with maple sugar, house smoked salmon
- Salted foie gras "au torchon" with homemade brioche crouton, corn and jalapenos preserve
- Spoon of red snapper ceviche with grapefruit and lime
- House hot-smoked mackerel with sour sauce and black radish
- Asian-style tuna tartare on a spoon, sesame crunch
- Milk chocolate truffle with foie gras mousse, roasted hazelnuts
- Ratatouille on eggplant cream, feta and dried tomatoes

HOT

- Mini-beef Wellington à la George V
- Mamirolle roll, pralined almonds, balsamic fig sauce
- Imperial roll with Asian vegetables and marinated tofu
- Crab cake with Cajun spices, cilantro mayonnaise
- Duck fillet lacquered with Beijing spices, Thai sauce
- Shrimp and escargots skewer wit Pernod garlic butter
- Lightly smoked scallop with peppercorn and lemon, rolled in spicy pancetta
- Imperial roll with boar, apple and celery, boreal flavors emulsion
- Hazelnut-crusted cauliflower arancini, fine herb tomato sauce



SIGNATURE CANAPÉS

Served by the dozen, at least 3 dozens each

COLD

Seafood & fish

- Gulf shrimp pyramid, homemade sauce with orange and Grand Marnier
- Home-smoked salmon jerky on a clothespin with cucumber, sour fresh cream
- Asian-flavored tuna tartare spoon with toasted sesame seeds
- Fresh whitefish ceviche with marinated daisy buds, chervil emulsion, Côte-Nord sea-asparagus salad
- Assorted homemade sushi
- Chinese box with bean thread vermicelli, sea trout with maple and five-spice

Meat

- Diced beef with black garlic and balsamic, arugula emulsion, candied tomatoes, straw potatoes
- Rillettes domes and foie gras mousse, chokeberry jam on brioche bread
- Chinese box with king oyster mushroom salad, Charlevoix emu tataki, cranberry mayonnaise
- Layered rabbit rillettes, guinea fowl liver mousse and goose confit

Vegetarian

- Antipasti garden with vegetables, olives and mushrooms
- Poke bowl with Tamago sushi, lettuce, marinated carrots, cucumber, grilled pineapple
- Layered grilled vegetables, arugula pesto, Mozzarina cheese
- Chinese box with rice noodles, vegetables and cashews, spring roll with marinated tofu, Thai sauce
- Mini-skewer with diced tofu lacquered with miso, roasted sesame seeds





SIGNATURE CANAPÉS

Served by the dozen, at least 3 dozens each

HOT

Burgers & sandwiches

- Veal mini-burger with oyster mushrooms and fresh thyme, Frère Jacques cheese, candied tomato mayonnaise
- Red deer and wild boar mini-burger, caramelized onions and Riopelle cheese, maple mayonnaise
- Mini-beefburger with three-peppers, Isle-aux-Grues Cheddar cheese and homemade sauce
- Pulled pork mini-burger, grilled pancetta, homemade BBQ sauce
- Lactose-free grilled cheese, brioche bread, homemade apple butter

Seafood & fish

- Crab and lobster cake breaded with homemade chips, Cajun spices emulsion
- Two-salmon potato croquettes, creamy dill sauce
- New England-style Côte-Nord clam chowder
- George V style Coquille St. Jacques
- Haddock fish and chips with amber ale
- Imperial roll with shrimp and oriental vegetables
- Fried oysters, maple and bacon emulsion
- Tikka-style Atlantic halibut skewer

Meat

- George V style Beef Wellington, morel and armagnac sauce
- Pork tenderloin with sea buckthorn lacquer and lovage creamy sauce
- Québec elk cassoulet, peppery green alder and birch syrup sauce
- Bao bun with Asian-style pork confit and fresh condiments
- Homemade tartiflette with potato, leek, bacon and Pied-de-Vent cheese
- Tandoori chicken satay

Vegetarian

- Cauliflower mini-arancini, 1608 cheese and shallots
- Indian-flavored bhaji with julienned vegetables
- Panisse and piperade, fried chickpea cake with pickled julienne vegetables
- Vegan black bean chili





SIGNATURE CANAPÉS

Served by the dozen, at least 3 dozens each

DESSERTS

- George V tiramisu in a dark chocolate cup
- White chocolate dome with blackcurrant liquor and raspberry sauce
- Dark chocolate dome with caramel and milk chocolate peanuts
- Mini-crème brûlée with lemon and Amaretto
- Milky Way (duo of 40% Ghana milk chocolate with Sichuan pepper and caramel, coated with toasted almond slivers)
- Layered pistachio, banana and mango triangle cake
- Layered cake with local berries
- Lemon mojito dome
- Maple cream puffs with crunchy hazelnut
- White brownies with honeyberry
- Coffee and pecan Joe Louis lollipop
- Strawberry and hibiscus Joe Louis cake

CHOCOLATE AND LOLLIPOPS

- Assortment of mendiants, nuts and dried fruits
- Almond rochers
- Milk chocolate truffles with Baileys caramel
- Truffles with 70% chocolate ganache
- Carrot cake pop, crunchy walnut and white chocolate coating
- Dark chocolate cacao pod with citrus
- Assorted house macarons

TARTS AND FRENCH PASTRIES

- Mini pecan and pear tart
- Citrus financier
- Homemade brownies
- Mini sugar tart
- Homemade Florentins
- Variety of madeleines



EXTRAS

ABSOLUTE MUSTS

Fresh vegetables and dip

Cheddar cheese (50 g)

Mixed salads (3 choices)

Pulled pork (80 g) with BBQ sauce,
bread bar (minimum 30 people)

Fine charcuterie and terrine
plate with baguettes and crackers
(25 g/pers.)

Smoked salmon or gravlax
with condiments (25 g)

Québec cheeses station with breads,
crackers, grapes and nuts (15 g)

Prime rib sliced in the room (140 g)
with bread bar and condiments
(minimum 50 people)

BASKETS

Basket of fresh popcorn
(150 g, approx. 5 people)

Basket of chips and pretzels
(150 g, approx. 5 people)

Basket of peanuts
(400 g, approx. 10 people)

Basket of mixed nuts
(300 g, approx. 10 people)

FROM THE SEA

Served by the dozen

Minimum 5 dozens

Assorted sushis

Shrimp pyramid 16/20

SANDWICHES

Served by the dozen

Homemade chips included (150 g per dozen)

Assorted sandwiches

Chicken pitas

Ham and cheese croissants

Swedish-style sandwiches

Smoked salmon and cream
cheese bagels

Kaiser bread with beef,
Dijon mustard and onions

COFFEE TREATS

Served by the dozen

Chocolate Muscadine with Crown
Royal and crunchy hazelnuts

Candied fruit and chocolate mendiante

Salted butter caramel with almonds

GEORGE V MILK BAR

Minimum 30 people

Two ice cream flavors and two
sorbet flavors, sundae toppings

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



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