

BANQUET MENU

– Seated –
dinner
receptions



George V

QUEBEC'S

— PREMIER EVENT —

CATERER





Seated dinner receptions

THE ORIENTAL

Minimum 50 guests
Maximum 400 guests

FIRST COURSE

On turning platter (Lazy Suzan):

- Tuna tataki with cucumber pieces
- Thai-inspired beef and broccoli salad
- Diced salmon sushi
- Tamago mini-poke bowl (vegetarian)

SECOND COURSE

Served with fresh market vegetables

- Pork tenderloin marinated in kombu and miso, served with sautéed oriental vegetables, bean noodles
- Marinated tandoori chicken supreme, aloo gobi vegetables, yogurt sauce
- Cantonese-style steamed fish, wilted shallots, fresh ginger and cilantro, soy sauce, steamed rice

THIRD COURSE

On turning platter (Lazy Suzan):

- Exotic fruit salad
- Japanese cheesecake
- Raspberry, lychee and jasmine sorbet
- Green tea and yuzu tart



THE EUROPEAN

Minimum 50 guests
Maximum 400 guests

FIRST COURSE

On turning platter (Lazy Suzan):

- Spicy tuna, tomato and lemon, fresh salsa
- Duck gizzards salad, red wine vinaigrette with meat glaze
- Layered preserved boar and poultry mousse, redcurrant sauce
- Beets and fresh goat cheese, walnuts, Xeres jelly

SECOND COURSE

Served with fresh market vegetables

- Chicken breast marinated in grapes and lemon grass, stuffed with glazed chestnuts, supreme sauce with confit tomatoes, fettucine with fine herbs
- Braised beef with herbes de Provence, Bordelaise sauce and roasted potatoes
- Pan-seared French-style pork chop, tomato and basil sauce, Emmental cheese, Robert sauce

THIRD COURSE

On turning platter (Lazy Suzan):

- Fried Le Paillason cheese, dried figs, balsamic syrup
- Layered pistachio and apricot triangle cake
- Strawberry-basil macaroon
- Mascarpone cream profiterole

THE AMERICAS

Minimum 50 guests
Maximum 400 guests

FIRST COURSE

On turning platter (Lazy Suzan):

- Chicken plantain salad served in a verrine
- Red snapper ceviche with Florida citrus in a spoon
- Tostadas with cream cheese, beans, corn, tomato and avocado
- Chinese box with buffalo tataki, oyster mushroom salad, boreal emulsion

SECOND COURSE

Served with fresh market vegetables

- Grilled AAA beef sirloin steak (180 g), Madagascar green peppercorn sauce, Portneuf potatoes
- Atlantic salmon, mushroom duxelles mousse, white butter sauce with spinach and fresh fine herbs, steamed potato with shallot butter

THIRD COURSE

On turning platter (Lazy Suzan):

- Lactose-free grilled cheese on brioche bread, homemade apple butter
- Coffee and pecan Jos Louis lollipop
- Caribbean exotic small cake
- 76% Ecuador chocolate cacao pod



THE MEDITERRANEAN

Minimum 60 guests

Maximum 400 guests

FIRST COURSE

On turning platters:

- Feta cheese, watermelon and mint
- Beef carpaccio, parmesan cracker, basil and caper emulsion
- Antipasti salad with Spanish mackerel
- Layered confit boar and guinea fowl mousse

On turning platter (Lazy Suzan):

- Grilled octopus with potato salad
- Israeli couscous, chickpeas and vegetables

SECOND COURSE

Served with fresh market vegetables

Grain-fed chicken breast marinated in avocado oil and lemon zest, served with pearl onion pappardelle, supreme sauce

Oven-cooked cod with capers, artichoke, tomato, feta cheese, fresh fine herbs, tomato sauce, wilted spinach

Grilled rack of lamb served with ratatouille and mushroom risotto



THIRD COURSE

On turning platters:

- Layered pistachio and apricot triangle cake
- Lemon and Amaretto sorbet
- Strawberry-basil macaroon
- Mascarpone cream profiterole

On turning platter (Lazy Suzan):

- Fried Le Paillasson cheese, dried figs, balsamic syrup
- Garlic flower crouton with parmesan shavings



QUÉBEC DINNER RECEPTION

Minimum 60 guests
Maximum 400 guests

FIRST COURSE

On turning platters:

- House-smoked mackerel, Saint-Roch-des-Aulnaies buckwheat blinis, Les Éboulements radish salad
- Country-style bean salad
- Layered Stanstead rabbit, Québec wild mushrooms stew
- Matane shrimp cocktail, homemade sauce

On turning platter (Lazy Suzan):

- Chinese box with red deer tataki from Sélection Nordique marinated with juniper and spruce needles from Trésors des Bois on an oyster mushroom salad
- George V charcuteries on a slate and garnishes

SECOND COURSE

Served with fresh market vegetables

Guinea fowl supreme from Ferme Orléans marinated with sea buckthorn and urban honey, poultry velouté with thyme, parsley and sage, creamy risotto with leeks and carrots

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

THIRD COURSE

On turning platters:

- Lac St-Jean blueberry pie
- Coureur des bois dome truffle
- Small Charlotte cake with Monna & filles blackcurrant liquor, raspberry sauce
- Honeyberry and sea buckthorn sorbet

On turning platter (Lazy Suzan):

- Riopelle cheese backlava
- Alfred le Fermier raclette cheese served on a slate





WILD GAME

Minimum 60 guests
Maximum 400 guests

FIRST COURSE

On turning platters:

- Duck rillettes and salted foie gras, blackcurrant coulis
- Layered preserved boar, cranberry confit
- Layered grilled vegetables with Mozzarella cheese, balsamic vinegar and olive oil
- House-smoked salmon jerky, sour sauce and cucumber

On turning platter (Lazy Suzan):

- Chinese box with buffalo tataki in oyster mushroom pepper crust, soba noodles and oriental vegetables
- Grilled scallop in its shell with homemade salsa

SECOND COURSE

Served with fresh market vegetables

Quail stuffed with wild rice, milkweed pods and cattail heart, garlic flower and thyme meat glaze, mashed potatoes

Red deer medallion marinated in balsam fir and juniper berries, Labrador tea and honey sauce, scalloped potatoes

Québec meat pie with game, housemade ketchup and cucumber relish

THIRD COURSE

On turning platters :

- Small St. Honoré cake with smoked hazelnut praline
- Apple and cranberry mini-tart
- Blackcurrant and wintergreen sorbet
- Candy cap chocolate mousse, mushroom-shaped sweet clover meringue

On turning platter (Lazy Suzan):

- Slate with Québec cheeses, crackers, grapes and nuts

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

www.legeorge-v.com

