

# EVENING BANQUET



**RESTOS  
PLAISIRS**

RÉUNIONS ET  
BANQUETS

POUR

HÔTEL  
**LE CONCORDE**  
QUÉBEC

*... we adapt to your desires*

### 3 COURSES

Starter  
Main course  
Dessert  
Coffee, tea or  
herbal tea

### 4 COURSES

Soup  
Starter  
Main course  
Dessert  
Coffee, tea or  
herbal tea



## FOR YOUR COCKTAIL RECEPTION

Add 3 canapés  
per person

## SOUPS

### Tomato

Tomatoes, roasted bell peppers and paprika. Served with diced bacon and garden greens

## CREAM

### Cauliflower

Granny Smith apple and basil garnish

### Beet

Espelette pepper sour cream garnish

### Mushroom

Arugula and nuts pesto garnish

### Carrot

Curry oil garnish

### Squash

Caramelized onions and toasted pumpkin seeds garnish

## STARTERS

### Tiger prawns

Tomato, coriander and lime salsa, avocado purée

### Garden salad

Cherry tomatoes, Cucumbers, artichokes, braised fennel and herb oil, cider vinegar dressing

### Beef tataki

Charlevoix cheese, capers, stout mustard seeds and olive oil

### Beetroot carpaccio

Caramelized nuts, goat cheese and sherry-maple vinaigrette

### Smoked duck thin crusted pie

Tomato, arugula, balsamic and mozzarella

### Arancini

Stuffed with « Le Pieux de Charlevoix » dry sausage and « Le Cendré » goat cheese

### Migneron de Charlevoix fondue

Tomato salad, arugula and fennel

### Maple and whisky smoked salmon

Celery root salad and herb sour cream



## TABLE'S CENTER

Quebecois cheese,  
terrines and cold cuts platter



# MAINS DISHES

1 choice for the group

## **Sea trout fillet**

Butternut squash purée, green beans and  
lemon confit, white wine sauce

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## **Cod and shrimp medley**

Chowder sauce, leeks, tomatoes  
and potatoes

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## **Organic chicken and prosciutto ballotine**

Meaux mustard and cooking jus sauce,  
Charlevoix cheese aligot  
and seasonal vegetables

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## **Confit pork cheeks**

Green pea purée with bacon, cauliflower,  
parsnips and reduced cooking jus

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## **Rabbit leg from St-Tite-des-caps**

Carrot purée, roasted Brussels sprouts  
and mustard-thyme sauce

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## **Meyer beef braised chuck**

Onions, bacon, mushrooms, green beans,  
mashed potatoes and red wine sauce

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## **Local Veal sirloin**

Port and mushroom sauce  
with scalloped potatoes

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## **Venison medallions**

vegetables and  
juniper red wine sauce

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## **Vegetarian**

Grilled tofu skewer, shiitake mushrooms,  
green onion and ginger sauce, served over  
jasmine rice

*All our dishes are homemade and can vary based on product availability. Known allergies or special requests must be mentioned at least 7 working days before the event in order to be addressed. \* Taxes and service not included. All prices are subject to change without notice.*



## DESSERTS

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### **Chocolate**

Chocolate and caramel dome

### **Pear**

Pear jelly, vanilla cream and biscuit

### **Fruits**

Reb berries mousse on almond shortbread

### **Lemon**

Lemon meringue tartlet