



## *Breakfast Buffet*

### *The Continental*

*(Minimum 15 persons)*

*Orange juice \* Croissants \* Danish \* Muffins*

*Fresh Fruits \* Butter and Jams \* Coffee, Tea and Milk*

***\$16 / person***

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### *The Canadian*

*(Minimum 20 persons)*

*Orange Juice \* Scrambled Eggs \* Smoke Bacon and Sausages*

*Potatoes and small onions \* Croissants \* Muffins*

*Butter and Jams \* Coffee, Tea and Milk*

***\$18 / person***

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### *The Luxurious*

*(Minimum 20 persons)*

*Orange Juice \* Fresh Fruits \* Assorted Cereals*

*Scrambled eggs \* Smoked Bacon and Sausages \* Potatoes with small onions*

*Cheese from Quebec \* Croissants \* Muffins*

*Butter and Jams \* Coffee, Tea and Milk*

***\$21 / person***

*(Service and taxes are not included)*

*Prices may change without notice*



## *À la carte*

<i>Coffee or Tea</i>	<i>\$2.50 / cup</i>
<i>Silex of Coffee or Tea (10 cups)</i>	<i>\$20.00 / silex</i>
<i>Fruit juice (pitcher of 10 glasses)</i>	<i>\$20.00 / pitcher</i>
<i>Assorted Fruit Juice (small bottle)</i>	<i>\$3.00 / each</i>
<i>Milk</i>	<i>\$8.00 / liter</i>
<i>Sparkling Water</i>	<i>\$3.50 / each</i>
<i>Still Water</i>	<i>\$2.00 / each</i>
<i>Soft drinks</i>	<i>\$2.50 / each</i>
<i>Assorted Mini-viennoiseries (croissant, chocolatine, danish)</i>	<i>\$16.00 / dozen</i>
<i>Assorted Muffins</i>	<i>\$18.00 / dozen</i>
<i>Cream Cheese Bagel</i>	<i>\$4.50 / each</i>
<i>Fruit Salad</i>	<i>\$4.50 / each</i>
<i>Fresh Fruit skewers tray</i>	<i>\$4.50 / skewer</i>
<i>Assorted Fruit Yogurts</i>	<i>\$3.00 / each</i>
<i>Fresh Cookies</i>	<i>\$18.00 / dozen</i>
<i>(Minimum 15 persons)</i>	
<i>O'Laurier Salad (Mesclun Salad, Granny Smith apple and grilled Maple syrup pecans)</i>	<i>\$7.00 / person</i>
<i>Tricolor Pasta Salad with creamy garlic dressing, olives and small vegetables</i>	<i>\$7.00 / person</i>
<i>Home made Caesar Salad</i>	<i>\$7.00 / person</i>
<i>Tray of Vegetables and dip</i>	<i>\$4.50 / person</i>
<i>Tray of Cheese, Fruit and Crackers</i>	<i>\$8.00 / 100 g (1-2 persons)</i>
<i>Tray of Triangle Sandwiches</i>	<i>\$6.50 / person</i>
<i>Tray of Deluxe Sandwiches</i>	<i>\$9.50 / person</i>
<i>Nachos, guacamole and salsa basket</i>	<i>\$7.00 / basket (1-2 persons)</i>
<i>Assorted Cold Canapés (minimum 2 dozens)</i>	<i>\$28.00 / dozen</i>
<i>Assorted Hot Canapés (minimum 2 dozens)</i>	<i>\$31.00 / dozen</i>
<i>Delicatessen and Antipasto Tray (minimum 10 persons)</i>	<i>\$7.00 / person</i>
<i>Dessert of the day (assorted squares)</i>	<i>\$3.00 / person</i>

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## *Hot Buffet*

*Bread rolls and butter, Soup of the day or Green Salad O'Laurier (Balsamic vinegar and Maple Syrup),*

*Mustard and Honey Breast Chicken*

*-\$23-*

*Mushrooms and Bolognese Lasagna*

*-\$23-*

*Beef Bourguignon*

*-\$27-*

*Rice or mashed Potatoes, Vegetables*

*Assorted Desserts, Coffee or Tea*

*(Service and taxes are not included)  
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## *Plated meal*

*Bread rolls and butter, Soup of the day or Green Salad O'Laurier (Balsamic vinegar and Maple Syrup),*

*Salmon fillet and Coriander Mango Salsa, served with Rice and Market Vegetables*

*-\$28-*

*Stuffed chicken stuffed with Rébellion 1837 (blue cheese) coated with Pancetta, Mushroom sauce  
Served with Market Vegetables*

*-\$28-*

*Linguine Pasta, Basil Pesto and Cream Sauce, Pine nuts and Aragula*

*-\$28-*

*Filet Mignon (8 oz), Four Peppers Sauce  
Served with buttered mashed Potatoes and Market Vegetables*

*-\$37-*

*Assorted Desserts  
Coffee or Tea*

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### Vins blancs / White wines

	Verre/Glass	Bouteille/Bottle
Chablis Les champs royaux – William Fèvre	\$12	\$49
Gewurztraminer Hugel Alsace	-	\$44
Bourgogne Aligoté Albert Bichot	\$9	\$35

### Vins rouges / Red wines

	Verre/Glass	Bouteille/Bottle
Bourgogne Faiveley	-	\$54
J. Lebègue Saint-Émilion	-	\$44
Castello Di Gabbiano Riserva Chianti	\$12	\$44
Ripasso Folonari Valpolicella Superior	-	\$43

### Champagnes, Mousseux / Sparkling

	Verre/Glass	Bouteille/Bottle
Champagne Veuve Clicquot Ponsardin Brut	-	\$150
Mousseux Hungaria Grande Cuvée Brut	\$9	\$30
Kir Royal	\$12	-
Kir	\$9	-
Mimosa	\$7	-

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## Boissons / Drinks

	Verre / Glass
Grand Marnier	\$7
Courvoisier Cognac V.S	\$9
Jameson Whiskey Irlandais	\$7
Absolut Vodka	\$7
Bombay Shapphire London Dry Gin	\$7
Rhum Appleton Estate V/S	\$7
Rhum Plantation	\$9
Grappa Malvolti Finissima	\$7
Ramazzotti Sambuca	\$7
Cocktails (Bloody Caesar, Bloody Mary, Rye Ginger, Vodka Soda, etc)	\$8
Martini	\$12
Apéritif (Cinzano, etc)	\$7
Domestic Beer	\$7
Imported or Microbrewery Beer	9\$
Glass of wine (red or white)	\$9 to \$12
Eska water bottle (flat - 355 ml)	\$2
Eska water bottle (sparkling - 355 ml)	\$3.50

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