



Château  
Mont-Sainte-Anne  
★★★★  
CHATEAUMSA.COM

BISTRØ  
NORDIK  
NEW NORDIC CUISINE

BANQUET MENU





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# BREAKFAST



## BUFFET DU CHÂTEAU (SERVED IN THE DINING ROOM, MINIMUM 50 PEOPLE)

- *Fruit juice*
- Ⓢ - *Almond or soy milk, milk*
- *Fresh fruit, whole and sliced*
- *Assortment of pastries and bread*
- *Selection of yogurt*
- *Cheddar, cottage and Brie cheese*
- *Assorted charcuterie*
- *Cretons*
- *Selection of cereals*
- *Selection of nuts and dried fruit*
- *Jams, spreads, butter*
- *Hash browns*
- *Bacon, ham, sausages*
- *Scrambled eggs*
- *Eggs, chef's choice*
- *Baked beans*
- *Pancakes, waffles, or French toast*
- *Coffee, tea, herbal tea, hot chocolate*

## BREAKFAST TO ORDER

- *Scrambled eggs*
- *Hash browns*
- *Bacon, ham, sausages*
- *Toast, butter and jam*
- *Cheddar cheese*
- *Sliced fruit*
- *Orange juice, coffee, tea, herbal tea*

# COUNTRY-STYLE BRUNCH

(MINIMUM 100 PEOPLE)

## BREAKFAST SELECTIONS

- ① - Selection of cereals
- ① - Assortment of fruit
- ① - Selection of yogurt
- Pastries
- Bread bar
- Compotes and jams

## SALADS AND SIDES

- Mixed salads (3 types)
- ① - Veggies and dip
- ① - Green salad and dressings
- Condiments and pickled vegetables
- Platter of fine cheeses (3 types)
- ① - Nuts and dried fruit
- Platter of charcuterie and terrines
- Smoked salmon and gravlax
- Nordic shrimp

## HOT ITEMS

- Scrambled eggs
- Eggs Benedict with smoked salmon
- Bacon, ham, sausages
- Waffles or French toast
- Hash browns
- Soup of the day
- Meat stew
- Catch of the day
- Pasta of the day
- ① - Rice and seasonal vegetables
- Carved meat (1 choice):  
Maple-flavoured ham, roast beef with herbs, or pork tenderloin with berries

## SWEET SELECTIONS

- Pancakes with maple butter
- Our pastry chef's selection of pies and desserts
- Macarons and cupcakes
- Chocolate fondue with marshmallows

## BEVERAGES

- Fruit juice
- ① - Almond or soy milk, milk
- Coffee, tea, herbal tea, hot chocolate



# COFFEE BREAKS

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## DELUXE

- ① - *Platter of sliced fruit*
- *Pitcher of fruit juice*
- *Coffee, tea, herbal tea*

## 2 SNACK CHOICES

- *Assortment of pastries (2 per pers.), mini-cupcakes (2 per pers.), selection of yogurt, banana bread, granola bars, cookies (2 per pers.), muffins (2 per pers.), veggies and dip, smoothies, vegetable or tomato juice*

## BRITISH

- *Shortbread cookie*
- *Pancake, Chantilly cream, and berries*
- *Fruitcake*
- *Iced tea*
- *Coffee, tea, herbal tea*

## BAMBINO

- *Hot chocolate and mini-marshmallows*
- *Chocolate marble cake*
- *Cookie*
- *Chocolate mousse verrine*
- *Coffee, tea, herbal tea*

## FRENCH

- *Mini cream puff*
- *Mini eclair*
- *Chocolate-dipped fruit*
- *Macarons*
- *Coffee, tea, herbal tea*

## MEXICAN

- *Stuffed tortillas*
- *Frittata (omelet with potatoes and baby vegetables)*
- *Salsa and guacamole*
- *Nachos*
- *Pitcher of fruit juice*

## JUST-RIGHT

- ① - *Parfait verrine (yogurt, coulis, and cereal)*
- *Pirouline (rolled wafer)*
- *Palmier (puff pastry cookie)*
- ① - *Soy milk (three flavours)*
- ① - *Fruit skewer*
- *Coffee, tea, herbal tea*

## CONTINENTAL

- ① - *Platter of sliced fruit*
- *Cheese platter (2 kinds)*
- *Pitcher of fruit juice*
- ① - *Soy or almond milk*
- *Coffee, tea, herbal tea*

## 3 SNACK CHOICES

- *Assortment of pastries (2 per pers.), mini-cupcakes (2 per pers.), selection of yogurt, banana bread, granola bars, cookies (2 per pers.), muffins (2 per pers.), veggies and dip, smoothies, vegetable or tomato juice*

## CHEESE-LOVER

- *Cheese platter (3 kinds)*
- *Crackers*
- ① - *Nuts and dried fruit*
- ① - *Apple and grapes*
- *Bottle of sparkling or still water*



## *À la carte*

COFFEE, TEA, HERBAL TEA

SOFT DRINKS (500 ML)

PITCHER OF FRUIT JUICE (1.75 L)  
(APPLE, ORANGE, OR CRANBERRY)

BOTTLED JUICE (300 ML)

SPARKLING WATER (355 ML)

BOTTLED WATER (500 ML)

TOMATO OR VEGETABLE JUICE (156 ML) ⊕

PASTRIES (2)

GRANOLA BAR

SMOOTHIE OR YOGURT PARFAIT ⊕

MACARONS (3)

PLATTER OF SLICED FRUIT ⊕

FRESH FRUIT BASKET (FOR 10) ⊕

VEGGIES AND DIP ⊕

CREAM PUFFS OR MINI-ECLAIRS (3)

SWEET CAKES (2 FLAVOURS)

REGULAR CUPCAKES (12)

DELUXE CUPCAKES (12)

CHARCUTERIE DU TERROIR PLATTER  
(DRIED SAUSAGE, TERRINE, AND HAM, 100 G), CONFIT,  
PICKLED VEGETABLES, BREAD AND CROUTONS

CHARLEVOIX CHEESE PLATTER (3 TYPES, 100 G),  
NUTS, DRIED FRUIT, BREAD AND CROUTONS

BASKET OF CHIPS (320 G)

BASKET OF HOMEMADE CHIPS (300 G)

BASKET OF PRETZELS (454 G)

BOWL OF NUTS AND DRIED FRUIT (500 G) ⊕

NACHOS AND MILD SALSA (FOR 10)

# LUNCH



## *Table d'hôte, 3 courses*

### APPETIZERS

- *Soup of the day*
- Ⓢ - *Seasonal salad, elderberry vinaigrette*
- *Wild game terrine and confit onions with berries*
- Ⓢ - *Warm tomato tart à la Provençale*
- *Salmon mi-cuit and chervil mousseline with citrusy green salad*

### ENTREES

- *Greek-style chicken breast*
- *Grilled pork loin steak with apple and Calvados sauce*
- *Oven-roasted hake with sauce vierge and fresh herbs*
- *Cordon Bleu veal cutlet with sage*
- *Pork tenderloin stuffed with asparagus and Oka cheese, creamy leek sauce*
- *Grilled marlin steak with exotic salsa*
- *Sole roulade and shrimp with dill and pink peppercorn sauce*
- Ⓢ - *Couscous with vegetables, nuts and dried fruit*

### DESSERTS

- *Lemon tart*
- *Maple crisp*
- *Honey raspberry delight*
- *Chocolate duo mousse cake*
- *Vanilla éclair*

*Coffee, tea, herbal tea*



# BUFFETS



## BUFFET DE LA MONTAGNE

(MINIMUM 50 PEOPLE)

### COLD TABLE

- *Veggies and dip*
- *Green salad*
- *Caesar salad*
- *Mixed salads (2 types: chef's choice)*
- *Charcutier's choice (cold cuts and terrines)*
- *Brie and cheddar plate*
- *Freshly baked bread*
- *Grapes and croutons*
- *Condiments*

### HOT TABLE (3 CHOICES)

- *Pork loin with creamy two-mustard sauce*
- *Trout filet with spinach, garlic and pastis sauce*
- *Roast chicken breast à la Méditerranéenne*
- ④ - *Penne Romanoff (rosé sauce with vodka)*
- *Cod with sauce armoricaine (tomato bisque)*
- *Charcutière-style farfalle*
- *Tandoori pork loin*
- ④ - *Cheese tortellini in tomato basil sauce*
- *Beef bourguignon with mushrooms*

SERVED WITH RICE, POTATOES, AND SEASONAL VEGETABLES

### DESSERTS

- *Selection of desserts from our pastry chef*
- *Fruit salad*

*Coffee, tea, herbal tea*

## REGULAR COLD BUFFET

(MINIMUM 10 PEOPLE)

- *Vegetable and tomato juice*
- *Veggies and dip*
- *Green salad*
- *Caesar salad*
- *Mixed salad of the day*
- *Bread, butter and croutons*
- *Condiments and pickled vegetables*

### SANDWICH PLATTER

- Ⓢ - *Grilled peppers, basil, goat cheese mousse, lettuce and green onions on naan bread*
- *Nordic shrimp, capers, mayonnaise, dill and avocado on a croissant*
- *Pork roast, tartar sauce, lettuce, tomatoes and carrots on French baguette*
  
- *Brie and cheddar plate*
- *Fruit salad*
- *Homemade pies and pastries*

*Coffee, tea, herbal tea*

## DELUXE COLD BUFFET

(MINIMUM 25 PEOPLE)

- *Vegetable and tomato juice*
- *Veggies and dip*
- *Hummus*
- *Green salad*
- *Caesar salad*
- *Two mixed salads of the day*
- *Terrine and charcuterie platter*
- *Plate of Québec cheeses (90 g per person) (2 types)*
- *Condiments and pickled vegetables*
- *Bread, butter and croutons*
- *Nuts and dried fruit*

### SANDWICH PLATTER

- ① - *Grilled peppers, basil, goat cheese mousse, lettuce and green onions on naan bread*
- *Smoked turkey, curry, cucumber, tomato and lettuce on tortillas*
- *Home-smoked salmon, capers, Philadelphia cream cheese and onions on a bagel*
- *Prosciutto, arugula, cheddar and tomatoes on multigrain bread*

### DESSERTS

- *Seasonal fruit pies*
- *Fruit salad*
- *Sweet cakes*
- *Chocolate mousse*
- *Platter of assorted desserts*

*Coffee, tea, herbal tea*

# LUNCH TO GO



BUILD YOUR OWN LUNCHBOX WITH ONE ITEM FROM EACH CATEGORY.

1 CHOICE

- Ⓢ - Vegetable juice
- Ⓢ - Tomato juice

1 CHOICE

- Ⓢ - Green salad with baby vegetables and Balsamic vinaigrette
- Caesar salad
- Mixed salad of the day

1 CHOICE

- Ⓢ - Grilled peppers, basil, goat cheese mousse, lettuce and green onions on naan bread
- Smoked turkey, curry, cucumber, tomato and lettuce on tortillas
- Nordic shrimp, capers, mayonnaise, dill and avocado on a croissant
- Pork roast, tartar sauce, lettuce, tomatoes and carrots on French baguette
- Home-smoked salmon, capers, Philadelphia cream cheese and onions on a bagel
- Prosciutto, arugula, cheddar and tomatoes on multigrain bread

- Caesar entree salad (plain, chicken or salmon)
- Tortillas with shrimp, grapefruit, avocado and dill
- Charlevoix organic dried sausage, butter, mustard, tomatoes and arugula on French baguette
- Ham, cheddar, lettuce and tomatoes on a croissant

1 CHOICE

- 1 brownie
- 2 cookies
- Dessert (chef's choice)
- Fruit salad

WITH

- 1 beverage of your choice (fruit juice, soft drink, sparkling or still water)
- 1 cheese
- 1 whole fruit
- Veggies and dip

## WORKING LUNCH

*Antipasto plate: charcuteries du terroir, seafood delights, Charlevoix cheese, bread and condiments, green and mixed salad, homemade desserts*

*Coffee, tea, herbal tea*



Christina  
Mont-Saint-Anne  
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# DINNER



## NOUVEAU REGARD

### 3 Courses

### 4 Courses

#### APPETIZERS

(WITH 4 COURSES ONLY)

- *Carpaccio vitello tonnato with pepper crust  
(veal carpaccio, tuna marinade)*
- *Salmon trio with microgreens and flavourful spheres*
- *Sesame-crusted tuna tataki with peanut  
and mint rice vermicelli*
- *Citrusy lobster chiffonade with orange  
basil emulsion*
- ④ - *Confit fennel and pear tart with Ciel  
de Charlevoix cheese sauce*
- *Confit rabbit effiloché with naan bread croutons  
and Indian chutney*
- *Vegetable terrine and tomato coulis  
with fresh herbs and lime*
- *Marinated duck magret with duo of beetroot*

#### SECOND COURSE

- *Chef's inspiration*
- *Seasonal greens*
- *Tropical fruit granité*
- *Butternut squash soup with brunoise  
of apples and bacon*

#### ENTREES

- *Turbot meunière pavé in a rosemary-infused poultry reduction*
- *Grilled cod charbonnière in creamy white wine and leek sauce*
- ④ - *Asparagus and wild mushroom risotto*
- *Foie gras – stuffed quail in Grand Veneur sauce*
- *Oka cheese – stuffed chicken supreme in a tangy, woodsy sauce*
- *Noisettes of pork in a dried fruit and nut crust with apple Calvados sauce*
- *Henry IV-style grilled beef tenderloin with Bearnaise sauce*
- *Provençal-crust rack of lamb with lavender-infused jus*

#### CHEESE PLATTER

- *2 wedges of Charlevoix cheeses, mix of nuts and dried fruits, croutons*

#### DESSERTS

- *Chocolate and passion fruit crisp*
- *Old-fashioned strawberry delight with mint-infused custard*
- *Verrine of French vanilla tapioca, tropical fruit compote and coconut crumble*
- *Chocolate Baileys truffle*

*Coffee, tea, herbal tea*

# NORDIK BUFFET

(MINIMUM 75 PEOPLE)

## COLD TABLE

- Ⓢ - *Veggies and dip*
- Ⓢ - *Green salad and dressings*
- Ⓢ - *Caesar salad*
- Ⓢ - *Chef's choice of 3 mixed salads*
- *Hummus and salsa*
- *Platter of charcuterie and wild game terrines*
- *Smoked fish and gravlax*
- *Selection of shrimp*
- *Bread and crouton bar*
- *Platter of fine Québec cheeses (3 types)*
- Ⓢ - *Selection of nuts, dried fruit and olives*

## HOT TABLE

(3 CHOICES)

- *Apricot-stuffed pork tenderloin in port wine sauce*
- *Grilled red tuna with exotic salsa*
- *Lavender-infused duck magret*
- *Medallions of monkfish with braised fennel in aniseed sauce*
- *Middle-Eastern flavoured lamb chops*
- *Roast beef shoulder filet with chanterelle sauce*
- *Pasta duo with two sauces*
- Ⓢ - *Ravioli with Provençal style vegetables and sweet pepper coulis*

## CARVED TO ORDER

(1 CHOICE)

- *Leg of lamb in thyme lemon jus*
- *Beef Wellington*
- *Emu cuisseau with haskap sauce*
- *Phyllo pastry stuffed with trout, cod, and spinach, accompanied with salsa verde*

SERVED WITH RICE, POTATOES, AND SEASONAL VEGETABLES

## SWEET TABLE

- *Assortment of sweet verrines and tasty delights concocted by our pastry chef*
- *Fruit salad*

*Coffee, tea, herbal tea*

# HORS D'ŒUVRES AND COCKTAILS

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## BASIC HORS D'ŒUVRES

(MINIMUM 2 DOZEN PER ITEM)

- *Wild game crouton with onion confit*
- *Mini grilled cheese with Oka cheese*
- *Bloody Caesar – style shrimp shooter*
- *Moroccan chicken in phyllo pastry*
- *Smoked salmon blinis*
- ① - *Vegetable roll with spicy pumpkin sauce*
- *Cheddar and grape skewers*
- *Savoury goat cheese and sundried tomato cake*
- *Cabbage with boar lardons*
- ① - *Assortment of vegetarian canapés*
- ① - *Verrine of hummus with crunchy baby vegetables*

## REGULAR HORS D'ŒUVRES

(MINIMUM 2 DOZEN PER ITEM)

- *Salmon tartare duo*
- *House-style beef jerky with tzatziki*
- Ⓢ - *Honey and port wine – glazed fig with crumbled feta*
- *Mint-flavoured duck confit roll*
- *Fried Camembert and port-wine caramel*
- *Scallop ceviche with strawberry and lime*
- *Beef tartare with old-style mustard*
- Ⓢ - *Tempura vegetables with sweet and sour sauce*
- *Melon and prosciutto skewers*
- *Smoked salmon bonbon stuffed with goat cheese and basil*
- *Glazed quail thigh with spiced caramel*
- *Pepper-crusted beef tataki with mango salsa*

## DELUXE HORS D'ŒUVRES

(MINIMUM 2 DOZEN PER ITEM)

- *Foie gras bonbon with confit fruit*
- *Black & Blue bison tartare (Cajun-style)*
- *Smoked duck – wrapped scallops on a skewer*
- *Honey and yuzu – glazed crab claw*
- *Venison tataki glazed with balsam fir jelly*
- Ⓢ - *Risotto croquette with locally harvested mushrooms*
- *Kushikatsu skewer with shrimp and boar bacon*

## SWEET HORS D'ŒUVRES

(MINIMUM 2 DOZEN PER ITEM)

- *Macaron*
- *Vanilla mini cream puff*
- *Fruit parfait and coconut crumble*
- *Verrine of chocolate mousse*
- *Maple delight*
- *Chocolate bonbon*

## COCKTAIL RECEPTION

(MINIMUM 50 PEOPLE)

### COLD HORS D'OEUVRES

- *Scallop ceviche with strawberry and lime*
- *Black & Blue bison tartare (Cajun-style)*
- *Smoked salmon blinis*
- *Olive cake with goat cheese and sundried tomato mousse*
- Ⓢ - *Basil-flavoured gazpacho*
- *Venison tataki glazed with balsam fir jelly*

### HOT HORS D'OEUVRES

- *Rib end on puree and confit shallots*
- *Nordik cassoulet*
- *Pan-roasted pickerel, risotto, and savoury-flavoured sour cream*
- Ⓢ - *General Tao tofu*
- Ⓢ - *Vegetable stir-fry with rice chips and shiitake sauce*
- *Pan-fried Provençal-style shrimp*

### COLD STATIONS

*From the sea:*

- *Smoked fish and seafood*
- *Shrimp*
- *Hosomaki*

*From the vegetable garden:*

- *Hummus*
- *Veggies and dip*
- *Salsa*
- *Green salad*
- *Mixed salad (1)*

*From the butcher's block:*

- *Wild game terrines (2 types)*
- *Charcuteries du terroir (3 types)*
- *Confits and condiments*

*From the cheesemaker:*

- *Charlevoix cheeses (3 types)*
- *Fresh and dried fruit*
- *Croutons*

*From the pastry chef:*

- *Cream puffs*
- *Fruit parfais*
- *Chocolate bonbons*
- *Macarons*
- *Eclairs*
- *Mini tarts*

*Coffee, tea, herbal tea*



## COCKTAIL RECEPTION

(MINIMUM 50 PEOPLE)

### 5 COLD HORS D'OEUVRES

- *Citrusy scallop ceviche*
- *Venison tataki with sea buckthorn emulsion*
- *Tuna tartare with tobiko eggs*
- *Celery rémoulade with a rosette of smoked duck*
- *Crisp vegetable salad with North Shore shrimp*

### 5 HOT HORS D'OEUVRES

- *Slow-cooked rib with herb jus*
- *Kushikatsu skewer with shrimp and wild boar bacon*
- ① - *Tempura vegetables with spicy pumpkin sauce*
- *Noisette of lamb on the bone with lavender and Provençal crust*
- *Orange marlin mi-cuit with salsa verde*

### 2 CHEESE COURSES

- *Cracker with Migneron and arugula dressed with hazelnut oil*
- *Warm goat cheese baluchon with cranberries*

### 3 SWEET COURSES

- ① - *Port wine – caramelized fig and maple nuggets*
- *Double chocolate delight*
- *Rosemary-flavoured mini crème brûlée*

*Coffee, tea, herbal tea*



# BAR COUPONS

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## BEER AND WINE COUPON

- *Regular beer, glass of house wine, soft drink, sparkling or still water*

## REGULAR BAR COUPON

- *Regular beer, glass of house wine, Bloody Mary; Bloody Caesar, regular spirits, regular digestif, soft drink, sparkling or still water*

## DELUXE BAR COUPON

- *Regular beer, glass of house wine, Bloody Mary; Bloody Caesar, regular spirits, selection of premium spirits, regular digestif, selection of premium digestifs, soft drink, sparkling or still water*

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