

# Book 2

## Luncheons & Business Luncheons

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# Luncheons

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## N° 1

Cream of Tomato with Basil

\*

**Cheese and Spinach Talmouse**

Garden Salad

\*

Iced Nougat “Williamine”, Pear Crème Anglaise

\*

Coffee, Tea, Herbal Tea

## N° 2

Leek and Potato Soup

\*

**Fillet of Tilapia with a Lemon Grass Sauce**

Parsleyed Potatoes

Sautéed String Beans

\*

Parisian Style Apple Pie

\*

Coffee, Tea, Herbal Tea

## N° 3

Bayou Salad

\*

**Supreme of Chicken with Louisiana Spices**

Cajun Rice

Pan-Fried Christophines

\*

New Orleans Choco-Banana Delicacy

\*

Coffee, Tea, Herbal Tea

# Luncheons

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## N° 4

Country-Style Vegetable Soup

\*

**Roast Pork Loin Rougemont**

Fondante Potatoes

Steamed Broccoli

\*

Cherry Cheese Cake

\*

Coffee, Tea, Herbal Tea

## N° 5

Melon Cocktail Enhanced with Port Wine

\*

**Swiftly Sautéed Fillet of Walleye with Virgin Olive Oil,  
Herbs, Olives and Tomatoes**

Parsleyed Potatoes

Provençale String Beans

\*

Yogurt and Blueberry Mousse Cake

\*

Coffee, Tea, Herbal Tea

## N° 6

Salmon and Halibut Arlequin with a Fresh Tomato Chutney

\*

**Chicken Scaloppini, Green Peppercorn Sauce**

Lyonnais Potatoes

Brussels Sprouts

\*

Lime Meringue

\*

Coffee, Tea, Herbal Tea

# Luncheons

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## N° 7

Prosciutto and Melon

\*

**Veal Scaloppini with Olives and Sun-Dried Tomatoes**

Rainbow Rotini

Zucchini with Fine Herbs

\*

Zabaglione Semifreddo, Berry Coulis

\*

Coffee, Tea, Herbal Tea

## N° 8

New England Clam Chowder

\*

**Oven Roasted Fillet of Pink Salmon, Choron Sauce**

Parsleyed Potatoes

Buttered Broccoli

\*

Tulip with Raspberry and Mango Sherbets

\*

Coffee, Tea, Herbal Tea

## N° 9

Cream of Mushroom Agnès Sorel

\*

**Minute Sirloin Steak**

French Fries

Green Salad

\*

Iced Strawberry Biscuit

\*

Coffee, Tea, Herbal Tea

# Buffet "On the Go"

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## BUFFET ON THE GO

Soup of the Day

\*

Composed Fresh Market Salad

Traditional Cole Slaw

\*

Prosciutto, Blue Cheese and Fresh Pear Sandwich  
in a Nut Bread

Vegetarian Sandwich with Portobello Mushrooms, Tomato  
and Guacamole in a Sun-Dried Tomato Bread

Tuna Salad with a Basil Mayonnaise,  
Lettuce and Cucumber in a Crispy Shell

\*

Selection of Miniature Pastries

\*

Fresh Fruit Salad

\*

Coffee, tea, herbal tea

*\*minimum 10 people*

# Business Buffet Luncheons

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## THE SANDWICH COUNTER

### *Cold Buffet*

Soup of the Day

\*

### Salads

*Choice of Two*

Niçoise Salad with Tuna and Olive Oil

Matane Shrimp and Fennel Salad

Chicken Salad with String Beans and Water Chestnuts

Beet Salad with Oranges

Mesclun Salad with a Homemade Dressing

Potato Salad with Tarragon

\*

### Sandwiches

*Choice of Three*

Chicken Salad with Celery and Tomato on Country-Style Bread

Vegetarian Sandwich with Portobello Mushrooms,

Tomato and Guacamole in an Onion Bread

Fresh Salmon Salad and Dill on a Kaiser Roll

Florida Shrimp with a Marie-Rose Sauce in a Sun-Dried Tomato Bread

Grilled Vegetables in an Olive Focaccia

Parma Ham and Brie Sandwich on Country-Style Bread

Tuna Croissant with Mayonnaise

Roast Beef Sandwich on Baguette Bread

\*

Selection of Desserts

\*

Fresh Fruit Salad

\*

Coffee, Tea, Herbal Tea

*\*minimum 10 people*

# Business Buffet Luncheons

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## **THE FAIRMONT**

*Hot buffet*

Soup of the Day

\*

Grilled Squid, Red Pepper Dressing

Endives and Orange Salad with Pepper and Honey

Salmon Medallions « en Bellevue » on a bed of Fennel, Saffron Mayonnaise

Tomato Chutney and Croûtons

\*

**Pan-Fried Fillets of Chicken with Portobello Mushrooms,  
Spicy Olive Cream Sauce**

Home Fries

Broccoli alla Milanese

\*

Fresh Fruit Pie

Nocciolata Cake, Raspberry Coulis

\*

Coffee, Tea, Herbal Tea

*\*minimum 15 people*

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# Business Buffet Luncheons

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## **THE TRAVELLER**

*Hot Buffet*

Vegetable and Barley Soup

\*

Beet Salad with Oranges, Balsamic Vinaigrette

Matane Shrimp and Cucumber Salad, Oriental Style

Eventail of Smoked Duckling, Mango and Citrus Fruit Salad Enhanced with Mint

Guacamole and Toasted Croutons

\*

### **Fazzoletti with Braised Lamb and Glazed Pearl Onions**

Grilled Tomatoes with Thyme

\*

Apricot and Almond Tart

\*

Seasonal Fruit Salad

\*

Coffee, Tea, Herbal Tea

*\*minimum 15 people*

# Business Buffet Luncheons

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## THE EXECUTIVE

*Hot buffet*

Acadian Clam Chowder

\*

Celery Root and Candied Duckling Salad  
Medley of Seasonal Leaves, Fine Herb Dressing  
Platter of Green Asparagus and Air-Dried Beef  
Olive Tapenade and Toasted Croutons

\*

### **Swiftly Sautéed Supreme of Salmon, Watercress Sauce**

Parsleyed Grelot Potatoes  
Fresh Market Vegetables

\*

Citrus Soup

Lady Fingers

Miniature Pastries

\*

Coffee, Tea, Herbal Tea

*\*minimum 15 people*