Book 3

“Dinners Menus Plaisirs”
&
Accompaniments
*
Buffet Dinners

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Fairmont
THE QUEEN ELIZABETH

“Dinner Menus Plaisirs”

Take the pleasure of creating your own menu from our à la carte selections.

All dinner menus consist of a minimum of four (4) courses:

Cold orWarm Appetizer
*
Soup or Salad
*
Main Course with Garnishings
*
Dessert
*
Coffee, Tea, Herbal Tea

Should you wish to enhance your menu by adding one or more courses, please contact our Banquet Manager for more information. Supplementary costs will apply.

“Dinner Menus Plaisirs”

APPETIZERS

One choice from this page

COLD APPETIZERS

Ballotine of Duckling “à l'Orange”
Rabbit Saddle Stuffed with Oyster Mushrooms, Country-Style Mustard Sauce
Eventail of Thinly Sliced Smoked Duckling, Mango Relish with Basil
Game Meat Terrine with an Apple and Cranberry Chutney
Eventail of Prosciutto, Melon and Pineapple Salsa with Lemon Flavored Olive Oil
Chartreuse of Smoked Goose Tartare, Blackcurrant Vinegar Dressing

Mousseline of Scallops, Salmon and Shrimp, Belle Aurore Sauce
Antipasto alla Piemontese – Prosciutto, Tomato and Bocconcini, Grilled Vegetable Tian, Squid with Olive Oil and Lemon
Bouquet of Shrimp Mikado, Oriental Dressing
Smoked and Marinated Salmon Rosettes, Chive and Horseradish Cream
Céviche of Scallops with Guacamole and Curry Oil
Charlotte of Smoked Salmon and its Tartare, Sour Cream with Capers

WARM APPETIZERS

Pithiviers of Game Meat and Cranberries, Grand Veneur Sauce
Mushroom and Prosciutto Medaglione, Light Garlic, Sun-Dried Tomato and Basil Jus
Spinach and Ricotta Cheese Fazzoletti, Vodka Sauce
Snail Cassolette with Forest Mushrooms and Garlic Cream
Sweetbreads and Morel Mushrooms in a Puff Pastry

Trout Mousseline and its Caviar, Chive Butter Sauce
Baked Minute of Salmon, Pistachio Butter Sauce
Pan-Fried Scallops and Shrimp with Ginger

“Dinner Menus Plaisirs”

SOUPS AND SALADS

One choice from this page

SOUPS

Soup of the Day
Cream of Carrot with Fresh Ginger
Velouté of Forest Mushrooms
Cream of Asparagus with Smoked Goose
Velouté of Young Rabbit with Asparagus Tips
Chicken Consommé with Dumplings and Pistachio
Game Meat Consommé with Vegetables
Beef Consommé with Gilled Mushrooms

Velouté of Mussels Enhanced with White Vermouth
Velouté of Snails with Curry
Cream of Scallops with Saffron
Lobster Bisque Fine Champagne

Cold Cucumber Soup with Dill
Californian Style Cold Melon Soup
Gazpacho Andalou

SALADS

Caesar Salad, Croûtons and Grated Parmesan Cheese
Seasonal Medley, Choice of Dressing
Watercress and Orange, Balsamic Vinegar Dressing
Endive and Pink Grapefruit Salad
Waldorf Salad (Celery, Apple, Nuts, Lettuce)
Lettuce and Lardons
Boston Lettuce with Blue Cheese and Grapes
Spinach Salad with Peppered Oranges and Flower Petals

“Dinner Menus Plaisirs”

MAIN COURSE

One choice from this page

MEAT AND POULTRY

Chicken Breast with Roasted Sweet Peppers
Medallions of Chicken Empress of China
Chicken Breast with Olives and Sun-Dried Tomatoes
Pork Medallions, Courtland Apple and Maple Vinegar Sauce
Supreme of Guinea-Fowl with Oyster Mushrooms
Roast Veal Loin with a Thyme Sauce
Leg of Duckling Stuffed with Cherries, Pepper Sauce
Roast Saddle of Rabbit with a Light Tarragon Jus
Pan-fried Veal Piccata, Light Pesto Sauce
Roast Prime Rib of Beef, Emile Sauce or au Jus
Pan-fried Veal Medallions with Forest Mushrooms
Tournedos of Western Beef Forestière

FISH AND SEAFOOD

Pan-fried Fillet of Walleye “Bretonne”
Fricassée of Seafood (Shrimp, Mussels and Scallops) Creole Style
Salmon Dartois under Crust, White Wine and Chive Sauce
Parsleyed Cod Medallions Provençale
Pan-fried Fillet of Salmon with Thinly Sliced Endives “à l'Orange”
Roasted Fillet of Salmon, Sorrel Sauce
Poached Fillet of Salmon, Hollandaise Sauce
Seared Fillet of Walleye with Extra Virgin Oil and Fine Herbs
Roasted Fillet of Grouper with Red Wine, Onions and Bacon
Fillet of Halibut with Capers and Lemon
Seared Fillet of Striped Bass “à la Caponata” of Tomato

Vegetables and Garnishings

One of each selection

Vegetables:
Broccoli, Green Beans, Cauliflower, Brussels Sprouts, Zucchini, Baby Carrots, Bouquet of seasonal Vegetables, etc..

Garnishings:
Parisian Potatoes, Mashed Potatoes, Rissolée Potatoes, Pasta, Pilaf Rice, etc..

DESSERTS AND CHEESE

One choice from this page

CHEESE

Duo of Quebec Cheeses, Country-Style Bread
Selection of Three Fine Cheeses

DESSERTS

Field Berry Soup with Port Wine
Lychee Mousseline with a Passion Fruit, Mango and Seasonal Berry Coulis
Chocolate Marquise, Coffee Sauce
Apple Strudel, Crème Anglaise with Calvados
Tatin Apple Pie with Maple
Chocolate and Coconut Alcazar, Rum Sauce
Sesame Semi-freddo and a Tulip with Wild Berries
Savarin Flavoured with Calvados, Granny Smith Sherbet
Iced Vacherin with Hazelnuts, Pistachios and Champagne
Iced Royal Bombette with Chestnuts and Marc de Gewürztraminer
Tulip of Three Homemade Sherbets and a Cascade of Fruit, Raspberry Coulis

Accompanying Menus

Vegetarian Menus

The choice and number of vegetarian menus required must be decided and confirmed to our Banquet Manager 72 hours prior to the event.

One choice per section

APPETIZERS

Eggplant and Sweet Pepper Mille-Feuille with Basil Pesto and Fresh Parmesan Cheese Shavings

Or

Filo of Goat Cheese with Spinach and Pine Nuts on a Bed of Seasonal Greens, Sherry Dressing

*

SOUPS

Carrot and Mint Consommé

Or

Black Bean Soup with "Pico de Gallo" spices

*

MAIN DISHES

Polenta Galette with Wild Rice and Green Asparagus Tips, Tomato Salsa with Coriander

Or

Asparagus and Oyster Mushroom Risotto with Grilled Peppers and Zucchini

*

DESSERTS

Chocolate Pistachio Log, Crème Anglaise Enhanced with Kirsch

Or

Melody of Fresh Fruit Sherbets Under a Crispy Almond Cage, Passion Fruit Coulis

*

Coffee, Tea, Herbal Tea

The price of the vegetarian menu is the same as the menu selected for the event.

Buffet Dinners

The Sweet Table

The sweet table is served approximately an hour and a half after the coffee service.

75 to 100 people : combination of 8 choices of cakes and pies
100 to 200 people : combination of 10 choices of cakes and pies
200 and more : combination of 15 choices of cakes and pies

CAKES
Three Chocolate Mousseline
Bananita Cake
Saguenay
Chocolate and Coconut Delicacy
Concorde Cake
Blackcurrant Mousse Cake
Summer Brioche
Nid d'abeilles
Cheese Cake
Cassata Siciliana
Miniature French Pastries
*

PIES
Parisian Style Apple Pie
Rhubarb and Strawberry Pie
Pear Pie
Lime and Strawberry Pie
Frangipane Pithiviers
Apricot Strudel
Blueberry Clafoutis
Apricot and Almond Tart
*

FRUITS
Bowl of Seasonal Berries
Mirroir of Sliced Fresh Fruit
Chocolate Sauce
Dried Fruit
*
Coffee, Tea, Herbal Tea

BUFFET N°1
Minimum 100 people

APPETIZERS
Assorted Raw Vegetables and Dips

Chick Pea Salad with Black Olives and Tomatoes
Taboulé with Fresh Mint
Niçoise Salad
Melon Cerisette
*

SEASONAL SALADS (4 VARIETIES)
*

DECORATED AND GARNISHED PLATTERS OF COLD CUTS
Whole and Sliced Cold Ham
Whole and Sliced Roasted Turkey
Assorted Eastern Townships Cold Cuts
Whole and Sliced Cold Roast Beef
*

HOT DISHES
Chicken Drumsticks with Tarragon
Caroline Rice with Vegetables
Bouillabaise of Maritime Fish
Vegetable Bouquet from Jean-Talon Market
Parsleyed Parisian Potatoes
*

DESSERTS
Platter of Cheeses and Fruit
Chocolate Shavings Cake
Cheese Cake
Glazed Raspberry Cake
Mille-Feuille Diplomate
Apricot and Hazelnut Pie
Apple Pie
Assorted Miniature Pastries
*
Coffee, Tea, Herbal Tea

Buffet Dinners

BUFFET N° 2

Minimum 100 people

APPETIZERS

Assorted Raw Vegetables and Dips
Celery Rémoulade
Nordic Shrimp Salad
Terrine of Chicken Liver
Mussels, Spanish Style Vinaigrette
*

SEASONAL SALADS (4 VARIETIES)

*

DECORATED AND GARNISHED PLATTERS OF COLD CUTS

Whole and Sliced Cold Ham
Whole and Sliced Cold Turkey
Assorted Cold Cuts
Whole and Sliced Cold Roast Beef
*

HOT DISHES

Supreme of Fowl, Sherry and Mushroom Sauce
Filet of Atlantic Salmon à la Provençale
Spinach Tortellini with Vodka Sauce
*

DESSERTS

Platter of Quebec Cheeses and Fruit
Fresh Fruit Salad with Marasquin
Ganaflor Cake
Raspberry Cake
Nocciolata Cake
Opera Cake
Choco-Mint Cake
Mousseline of Rice
Mille-Feuille Diplomate
Marguerite Fruit Pie
Chocolate Prune Pie
Apple Pie
Assorted Miniature Pastries
*

Coffee, Tea, Herbal Tea

Buffet Dinners

BUFFET N° 3

Minimum 100 people

APPETIZERS

Assorted Raw Vegetables and Dips
Asparagus Tips
Eggs Stuffed with Smoked Salmon
String Bean Salad with Red Peppers
Nordic Shrimp Salad
Oriental Style Salad
*

SEASONAL SALADS (4 VARIETIES)

*

DECORATED AND GARNISHED PLATTERS OF COLD CUTS

Pâté Under Crust
Fillet of Salmon Parisienne
Marinated Salmon with Dill and Celery Root Salad
Bouquet of Shrimp from Sept-Îles in the Shell, Mayonnaise Sauce
Whole and Sliced Virginia Ham
Assorted Cold Cuts
Terrine of Game Meat with Cranberries
*

HOT DISHES

Roast Prime Rib of Beef, Emile Sauce , Carved in Room*
Symphony of Fish and Seafood Enhanced with Riesling
Bouquet of Seasonal Vegetables
Buttered Rotini
Spinach Gnocchi, Rosée Sauce
*

DESSERTS

Platter of Quebec Cheeses and Fruit
Strawberry Delicacy
Tartufo
Roses des Neiges
Prince d'Automne
Blueberry Mousse Cake
Torta Carlina, Tiramisu
Fruit Pie, Fruit Salad with Triple-Sec
Classic Apple Pie, Cherry Curd Flan
Assorted Miniature Pastries
*
Coffee, Tea, Herbal Tea

** Animated station : (1) chef, minimum 3 hours*