



CLUB SAINT-JAMES

Sharing Business and Prestige

EVENT MENU 2011-2012

BREAKFAST

THE BAKERY

Orange Juice
Fresh Fruit Platter
Variety of Mini-Pastries
(Croissants, Danishes and Muffins)
Jam and Butter
Coffee, Tea and Herbal Tea
16.50\$ / person

THE WHOLESOME

Orange Juice
Three Layers Granola Verrine
Assorted Cereal
Basket of Fresh Fruit
Banana or Carrot Bread
Coffee, Tea and Herbal Tea
18\$ / person

THE CONTINENTAL

Orange juice
Platter of smoked ham, lettuce & tomatoes
Mild cheddar cheese platter
Fresh fruit platter
(Croissants, Danishes and Muffins)
Coffee, Tea and Herbal Tea
20\$/person

THE ST-JAMES

Hot Buffet or Served at the Table

*****Buffet Available for Groups of 20 People or More*****

All options are served with:

Orange juice
Bacon, Ham or Sausages, Homemade Potatoes, Fresh Fruit
Variety of Mini-Pastries
(Croissants, Danishes, Chocolate Croissants and Muffins)
Jam and Butter
Coffee, Tea and Herbal Tea

Scrambled Eggs	21,50\$
Eggs Benedict (maximum of 20 people)	22,50\$
Ham, Cheese and Asparagus Crêpe	21,50\$
French Toast	20,50\$
Pancakes	20,50\$
Croque-Monsieur : Ham, Cheese and Tomato on Sliced Bread	20,50\$

All prices are subject to a 15% administration fee and do not include taxes

Should you have any allergies or special request please let us know and it will be our pleasure to accommodate you.



COFFEE BREAK

THE CLASSIC

Platter of Assorted Home Baked Cookies

Chocolate brownies

Pretzels

Coffee, Tea and Herbal Tea

10.50\$ /person

THE HEALTHY

Fresh fruit platter

Granola bars & yogourt

Cottage cheese

Coffee, Tea and Herbal Tea

13.50\$ /person

THE FRENCH

Fruit Skewers

Selection of Cheeses, Dried Fruits and Mixed Nuts

Crackers and a Variety of Breads

16\$ /person

THE MUNCHIES

Nachos & salsa

Vegetables & dip

Mini pastries (Mignardises)

11.50\$ /person



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À LA CARTE ITEMS

	Price per Person
Individual Yogurt	3.50\$
Fresh Fruit Cup	4\$
Organic Cereal	5\$
Three Layers Granola Verrine (Yogurt, Fruits and Granola)	5.50\$

	Price per Platter of 10 portions
Fresh Fruit Platter	32,50\$
Whole fruit basket	28,50\$
Cheddar cheese platter	29.50\$
Home Smoked salmon Platter	42\$
Basket of Chips	7\$
Basket of Mixed Nuts	11\$
Garden Vegetables and Dip	32.50\$
Québec's Fine Cheeses Platter (500g)	51.50\$
Fine Cold Cuts Platter	38.50\$
Banana, Carrot or Lemon Bread	22\$

	Price per Dozen
Muffins	29,50\$
Croissants	16.50\$
Danishes	20\$
Mini Chocolate Twist	20\$
Bagel and Cream Cheese	31\$
Home Baked Cookies	23\$
Fruit Skewer	37\$
Assorted Biscottis	16.50\$



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LUNCH BUFFETS

Buffet service for groups of 12 or more

Cold Buffet

All of our cold buffets include:

- Soup of the day
- 2 mixed green salads with assorted house dressings
- 2 composed salads (according to weekly menu)
- 3 varieties of sandwiches (according to weekly menu)
- Dessert selection and fresh fruit salad
- Coffee, tea, herbal infusion

\$31/person



Additional items (à la carte) :

Platter of terrines and pâtés	4.50\$/pers
Platter of terrines and pâtés with duck foie gras	10.50\$/pers
Platter of cold deli meats	4.50\$/pers
Platter of smoked salmon and accompaniments	6.50\$/pers
Platter of prosciutto and cavaillon melon	8.50\$/pers
Platter of tomatoes and marinated bocconcini	5.50\$/pers
Platter of Canadian cheddar cheese	3.50\$/pers
Platter of fine Quebec cheeses (Cendré des Prés, L'Empereur, Le Cendrillon, Tomme du Haut-Richelieu, Le Bleubry)	8.50\$/pers
Platter of sweet mignardises (3/pers)	6.50\$/pers
Platter of sweet petits fours	4.50\$/pers
Platter of chocolate truffles (2 pieces/pers)	3.50\$/pers



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LUNCH AND DINNER BUFFETS

Buffet service for groups of 20 or more

Hot Buffet

All of our hot buffets include:

Appetizer station

- 2 mixed green salads with assorted house dressings
- Soup of the day
- 2 composed salads (according to weekly menu)
- Deli meat platter

Hot station

- Fish or seafood dish of the day
- Meat or poultry dish of the day
- Vegetarian pasta of the day
- Vegetables
- Starches

Dessert station

- Selection of cakes and pies chosen by our chef
- Fruit salad
- Canadian cheddar platter (30 g/person)
- Coffee, tea, herbal infusion

\$43.50/person

Additional items (à la carte) :

Shrimp cocktail (3/pers)	6.50\$/pers
Grilled vegetable platter	3.50\$/pers
Platter of Quebec fine cheeses (Cendré des Prés, L'Empereur, Le Cendrillon, Tomme du Haut-Richelieu, Le Bleubrie)	10.50\$/pers
Additional meat or poultry dish	15.50\$/pers
Additional fish dish	13.50\$/pers
Additional vegetarian pasta dish	10.50\$/pers
Additional seafood dish	16.50\$/pers

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LUNCH AND DINNER

3 to 6 course table d'hôte menus

COLD APPETIZERS

- Carpaccio of salmon and baby arugula, fresh herb pesto, peppered cream 8.50\$
- Snow crab and shrimp shooter, grapefruit and avocado, citrus emulsion 9.50\$
- Endive and radicchio salad, smoked trout, maple whisky dressing 9.50\$
- White dressed lobster, crispy peppers and fresh basil, spicy Japanese mayonnaise 10.50\$
- Scallop ceviche, cilantro and citrus-perfumed oil 10.50\$
- Salmon tartar and Espelette pepper, avocado oil, Asian crisp & yellow beet pickle 11.50\$
- Beef tartar with fresh basil and truffle oil, balsamic vinegar, blue potato chips 11.50\$
- Tuna tataki with Chinese 5-pepper crust, baby sprout salad with mango, papaya and lime emulsion 12.50\$
- Duck foie gras and smoked duck breast, porto jelly, toasted spice bread 12.50\$



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HOT APPETIZERS

- Tomato and candied garlic tart, red wine reduction and fresh basil 8.50\$
- Hokkaido scallop & snowcrab with Noilly Prat, leek & baby carrots 11.50\$
- Pine-nut crusted goat's milk cheese, baby sprout salad, ice cider dressing with organic sunflower oil 9.50\$
- Spicy Asian shrimp ravioli with tarragon lobster sauce, vanilla milk foam 9.50\$
- Escargot fricasee, potato dauphinois gratin with oyster and shiitake mushrooms, roasted garlic cream and Parmesan tile 9.50\$
- Duck foie gras crème brûlée, caramelized Granny Smith apples 12.50\$
- Lobster bites with crunchy vegetables, mango and sesame emulsion 12.50\$
- Hokkaido scallop, mango chutney, raspberry vinegar dressing 12.50\$

(cont'd 3 to 6 course table d'hôte menus)

SOUP (included)

extras

Tomato and caramelized fennel soup

Danish blue cheese and zucchini soup

Cream of carrot and Chinese five spices

Minestrone soup

Butternut squash and ginger with Cajun shrimp

4.50\$

Tomato soup with white truffle oil and Parmesan

4.50\$

Chardonnay mussel chowder with salt codfish and fresh chives

4.50\$

Cauliflower velouté, cilantro and truffle oil, green asparagus garnish

4.50\$

Wild game consommé, morel mushroom and foie gras ravioli, celeriac julienne

6.50\$

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MAIN COURSES

- Grain-fed chicken, spanakopita style 32\$
- Braised wapiti osso bucco with cabernet sauvignon, portobello risotto 33\$
- Roasted parrot fish and Hokkaido scallop tempura, coconut milk-perfumed carrot juice, vegetable linguini 33\$
- Quebec grain-fed chicken breast, butternut squash mousseline, roasted green vegetables 33\$
- New Brunswick organic salmon with fennel crust, braised honey endives and Pernod 33\$
- Hokkaido scallop on citronella brochette, soy vegetables wok-style 35.50\$
- Tender veal with yellow potato confit, cinnamon-perfumed jus & caramelized sassafras 35.50\$
- Lake Brome duck parmentier, foie gras cube, raspberry and pepper sweet dressing 36.50\$
- Kego-caille farm-raised guinea fowl, wild mushroom pain perdu, lavender juice 37.50\$
- Australian lamb loin, parsnip purée and caramelized vegetables 37.50\$
- Cod and snow crab with vermouth and Clairette de Die, basil and sweet pepper piperade niçoise-style, pearl barley risotto 37.50\$
- Roast halibut, pancetta lardons, veal demi-glace with rosemary and Marsala 37.50\$
- Braised piglet with Asian spices, pan-seared foie gras, celeriac and sweet potato purée, truffle butter 37.50\$
- Rosé duck breast and its confit, cabbage chiffonade with duck pancetta, warm salad of vegetable tagliatelle 37.50\$
- Slow-cooked Terres Major roast beef pavé, roasted garlic Yukon Gold potatoes, root vegetables, bordelaise sauce emulsified with truffle butter 39.50\$
- Stanstead saddle of rabbit stuffed with game, crispy polenta and glazed vegetables 39.50\$
- Charlevoix milk-fed veal fillet Rossini-style 45.50\$
- Canadian Stirling Silver beef fillet, stuffed duchesse crêpes, steamed vegetables, Château Rothschild cabernet sauvignon sauce 49.50\$
- Quebec roasted lamb with Provençal crust, garlic-infused vegetables, melting potatoes 51.50\$

FINE CHEESES

- Quebec fine cheese platter, porto jelly and dried fruit chutney (60gr/person) 11.50\$
- Wild greens salad and maple goat's milk cheese 8.50\$
- Endive and nut salad with honey and brie in filo crust 8.50\$

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DESSERTS (included)

Le Palais Royal (*chocolate mousse, praline crisp, chocolat biscuit*)

L'Écureuil (*hazelnut dacquoise, gianduja mousse, caramelized hazelnuts, chocolate hazelnut icing*)

L'Abricotier (*almond and brown sugar dacquoise, vanilla bavaroise, apricot compote*)

Amaretto Cone (*chocolate mousse, chocolate biscuit, amaretto cream*)

Le Passionnella (*almond biscuit, passionfruit cream, coconut crisp, milk chocolate bavaroise*)

Cappuccino Cup (*chocolate cup with whisky sabayon and whipped cream, coffee mousse*)

Opera (*coffee butter cream, chocolate ganache, vanilla cookie, coffee extract*)

La Sensation (*licorice bavaroise, berry coulis and Genoa bread*)

Raspberry Dome (*white chocolate mousse, raspberry coulis, vanilla cookie*)

Baba au Rhum (*baba au rhum, whipped cream, seasonal fruit*)

Le Guérande (*hazelnut dacquoise, fresh apples, lightly salted butter caramel*)

Le Martiniquais (*lime mousse, pineapple mousse, fresh pineapple pieces macerated in rum, almond cookie*)

Homemade Tarte Tatin with fresh apples

Crème brûlée with fresh berries and Grand Marnier

Chocolate fondant



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COCKTAIL MENU

COLD CANAPÉS

34\$/dozen

- Scallop ceviche on the half shell
- Brochette of homemade salmon gravlax with peppered cream
- Smoked duck tartar with mango
- Parmesan cracker with goat's milk cheese and sundried tomatoes
- Shrimp spring rolls with hoisin sauce
- Duck foie gras square on brioche bread with Porto jelly
- Crab and cucumber tartlet with fresh chives
- Salmon tartar with Espelette pepper
- Green pea cappuccino with five peppers
- Tomato emulsion with olive oil and shrimp cocktail
- Tuna tataki in pink peppercorn crust and homemade wafu
- Marinated beef with sesame soya and baby pea shoots
- Smoked salmon citrus aspic with goat's milk cheese mousse and white chocolate
- Lobster and red pepper tiramisu
- Braised endive, pear confit and Stilton mousse

HOT CANAPÉS

34\$/dozen

- Duck parmentier, veal glaze with Porto
- Beef empanadas, chilli con carne style
- Tempura shrimp with spicy mayo
- Mini lobster quiche with pink peppercorns and Migneron cheese
- Wild game sausage with peppers
- Shittake mushroom and old cheddar arancini
- Lamb meatballs with herbes de Provence and béarnaise sauce
- Chicken or Beef Satay with Peanut Sauce
- Sicilian tartlet with feta cheese
- Caramelized apple pastry, Oka and walnuts
- Stuffed mushrooms with melted Brie
- Cod beignet dauphine style
- Yukon Gold croquette and smoked salmon
- Chicken and shrimp roll
- Tempura duck foie gras, mild chilli sauce

SWEET BITES *(price per dozen)*

*Chocolate Truffles	29,50\$
Chocolate Covered Strawberry	29,50\$
Assorted Mignardises	45.50\$
Miniature Pastries	42.50\$

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DINNER COCKTAIL

(Minimum 50 people)

The principle of a dinner cocktail is a wide variety of finger foods served on platters and stations.

Served on platters passed by waiters :

8 bites per person

4 cold and 4 hot



Italian Station

Platter of Italian cold deli meats

Prosciutto and melon

Tomato and bocconcini

Assorted tomato pizzas with fine herbs

Pasta station (prepared in room by chef)

2 choices of pasta

Garnishes: green onions, mushrooms, peppers, onions, garlic, Italian sausage,

Pancetta, home-smoked salmon, capers, shrimp, scallops, pesto,

Tomato sauce, cream, Parmesan...

Cheese and dessert station

Assorted Canadian and French cheeses

Chef's variety of fresh breads

Chocolate fountain with fresh seasonal fruit

Mignardises platter

Coffee, tea, herbal infusion

62\$/person

À la carte

Sushi station with accompaniments

15.50\$/pers

Beef fillet carving station (with chef in room)

15.50\$/pers

Fruit station

16.50\$/pers

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