



# BREAKFASTS

All breakfasts include a selection of fruit juices, regular or decaf coffee, tea, herbal teas, milk and soymilk. Price per person, based on the total number of people in the group. Served for a minimum of 2 hours.

### Continental #

\$15.50

Minimum of 10 people.

Butter, homemade jams, honey Croissants, pastries, muffins, banana bread Fruit platter Greek yogurt and granola

## Fisherman's

\$19.00

\$18.00

Minimum of 10 people.

Selection of bagels with flavoured cream cheese Smoked salmon platter with red onions and capers Butter, homemade jams, honey Fruit platter Mild cheese platter

## **Country Style**

Minimum of 15 people.

Fruit platter Selection of bagels and cream cheese Selection of sliced breads Butter, maple butter, homemade jam, honey Scrambled eggs with scallions and cheddar cheese Ham, bacon, sausages Fried breakfast potatoes

#### Mexican Style Minimum of 15 people.

\$26.00

Fruit platter Scrambled eggs with mushrooms, peppers, Monterey Jack cheese, salsa Warm tortillas Sautéed potatoes with chorizo (tomatoes, onions, garlic) Sour cream, Mexican refried beans

# Healthy Choice a

\$29.00

Dried fruit and fresh fruit platter Scrambled egg whites, quinoa, mushrooms, spinach and herbs Buckwheat crepes Chia seed and mango pudding Granola Selection of nuts Almond milk, skim milk, and soymilk

## **Breakfast Extras**

Price per person.

Daked heave	¢0.00
Baked beans	
Maple butter	
Scrambled eggs	\$2.00
Scrambled eggs with scallions	
and cheddar cheese	\$2.50
Selection of sliced breads and bagels	\$4.00
Greek yogurt, single serving	\$4.00
Mild cheese platter	\$4.00
Pancake (in chafer dish)	\$4.00
French toast (in chafer dish)	\$4.00
Buckwheat crepes	\$4.00
Fresh fruit platter	\$4.00
Bacon	\$4.00
Ham	\$4.00
Sausages	\$4.00
Fried breakfast potatoes	\$4.00
Mexican-style scrambled eggs	\$5.00
Monte Cristo sandwich with ham	
and Swiss cheese	\$6.00
Smoked salmon platter	\$6.00
Scrambled egg whites, quinoa, mushrooms,	
spinach, and fresh herbs	\$6.00
Chia seed and mango pudding	
Mini-pastries (per dozen)	



Vegetarian 🥖 🛛 Gluten-free 🍪

PRICE PER PERSON – 15% SERVICE CHARGE – ROYALTY & TAXES EXTRA – PRICES SUBJECT TO CHANGE – Gluten-free options are available. A royalty, equivalent to 3% of the listed or advertised price of the goods and services offered in this establishment, will be added to your invoice. This royalty represents a percentage of the contribution by the Tremblant Resort Association. For groups of fewer than 15 people, a \$5.00 surcharge will be added per person.



# **THEMED COFFEE** BREAKS

Price per person. Minimum of 10 people. For groups of fewer than 10 people, a \$3.00 surcharge will be added per person. Served for a maximum of 30 minutes.

## **Tremblant**

\$12.00

Coffee, tea, herbal tea Milk and vanilla soymilk Chocolate twist Lemon and poppy seed loaf and banana bread

### Cinema

\$14.00

\$15.00

\$15.00

\$14.00

\$16.00

Gluten-free

Soft drinks, mineral water, bottled water, Buttered popcorn and flavoured popcorn, Kettle chips Sour candy and M&M's

## All Chocolate

Hot chocolate and chocolate milk Chocolate bites (2 per person) Chocolate fruit skewers

#### **Healthy Break** \$16.00

Tea and herbal tea Smoothies with field berries, bananas and maple syrup Healthy homemade granola bars Greek yogurt verrines with granola, maple syrup and raspberries

## **Tex-Mex**

Homemade lemonade, nachos, homemade chipotle mango chips, guacamole, salsa and sour cream, cinnamon churros

## Mezze

Homemade ice tea, hummus, vegetable crudités and tzatziki, pita chips

## Après-ski

Hot chocolate, chai latte BeaverTails-inspired station Chocolate fruit skewers

# **COFFEE BREAKS**

Price per person, based on the total number of people in the group. Minimum of 6 people for meeting room service. Served for a minimum of 30 minutes.

Package* Fruit juices or soft drinks Coffee, tea, herbal tea	\$4.50
Express Choice of one pastry: Homemade cookies (2 per person) Homemade muffins (1 per person) Cinnamon buns (1 per person)	\$9.00
Butter croissants (1 per person) Chocolate twists (2 per person) Banana bread (1 per person) Fruit juices or soft drinks	
Coffee, tea, herbal tea The Voyageur	\$10.00

Homemade muffins (1/person) Fresh fruit platter Fruit juices or soft drinks Coffee, tea, herbal tea

Vegetarian 🥖 TREMBL∕

PRICE PER PERSON - 15% SERVICE CHARGE - ROYALTY & TAXES EXTRA - PRICES SUBJECT TO CHANGE - Gluten-free options are available A royalty, equivalent to 3% of the listed or advertised price of the goods and services offered in this establishment, will be added to your invoice This royalty represents a percentage of the contribution by the Tremblant Resort Association.

# À LA CARTE COFFEE BREAKS

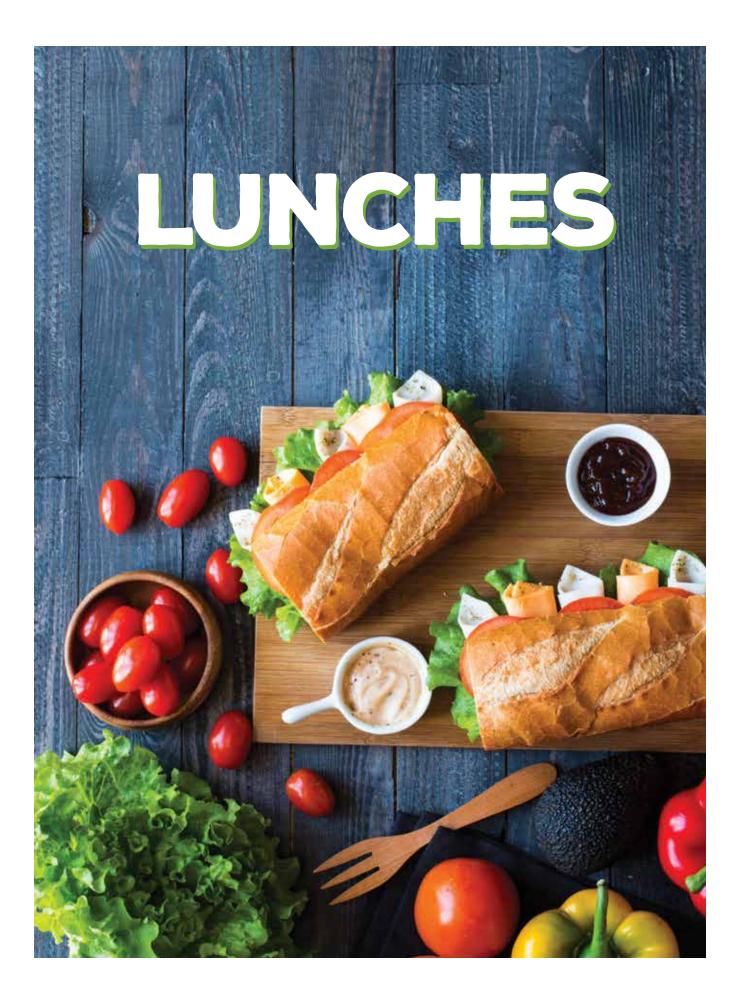
Minimum of 6 people for meeting room service

Mini Viennese pastries	\$12.00/dozen
Butter croissants	<b>\$20.00</b> /dozen
Multigrain croissants	<b>\$35.00</b> /dozen
Almond croissants	<b>\$38.00</b> /dozen
Banana bread	<b>\$24.00</b> /dozen
Muffins	<b>\$24.00</b> /dozen
Chocolate twists	<b>\$24.00</b> /dozen
Cinnamon buns	<b>\$26.00</b> /dozen
Homemade cookies	<b>\$16.00</b> /dozen
Sports mix	<b>\$4.00</b> /unit
Healthy homemade granola bars	<b>\$4.25</b> /unit
Gluten-free brownies 🛞	<b>\$4.00</b> /unit
Small candy cones	<b>\$5.00</b> /unit
Sliced fruit (12 people)	\$40.00
Fruit basket (15 pieces of fruit)	\$30.00
Homemade kettle-cooked chip basket (12 people)	\$13.00
Greek yogourt (individual portions)	<b>\$3.00</b> /unit
Coffee, decaffeinated coffee, tea	<b>\$3.50</b> /person
Vanilla or chocolate soy milk	<b>\$4.00</b> /250 ml
Vegetable juice	<b>\$4.50</b> /355 ml
Bottled water	<b>\$4.00</b> /500 ml
Mineral water	<b>\$4.00</b> /355 ml
Soft drinks	<b>\$4.00</b> /355 ml
Fruit juice (individual portions)	<b>\$4.00</b> /355 ml
Smoothie (15-20 people)	\$32.50/pitcher
Homemade iced tea	<b>\$22.00</b> /pitcher
Homemade lemonade	<b>\$22.00</b> /pitcher
Homemade flavoured water	<b>\$50.00</b> /litres

Vegetarian 🥖 Gluten-free 🎯



PRICE PER PERSON – 15% SERVICE CHARGE – ROYALTY & TAXES EXTRA – PRICES SUBJECT TO CHANGE – Gluten-free options are available. A royalty, equivalent to 3% of the listed or advertised price of the goods and services offered in this establishment, will be added to your invoice. This royalty represents a percentage of the contribution by the Tremblant Resort Association.



# SANDWICHES\*

### \$23.00

Price per person. Minimum of 10 people. For groups of fewer than 10 people, a \$5.00 surcharge will be added per person. Served for a maximum of 2 hours.

Soup of the day, bread and butter Vegetables and dip Tossed salad and vinaigrette of the day

#### Salad (1 choice)

(Extra of \$2.25 per person per additional choice)

**Beet salad**, red and yellow, red apple, olive oil, cider vinegar, shallots, yellow curry, cilantro *≠* 

**Chayote salad**, chayote, tarragon, cilantro, lime and oil **Baby potato salad**, bocconcini cheese, bacon, red wine vinegar, mayonnaise *A* 

**Bean salad**, chili, chickpeas, kidney beans, sherry vinegar, peppers, scallions, turmeric *A* 

**Cucumber salad**, sour cream, dill, cheddar cheese, mayonnaise, olive oil, fresh oregano *A* 

**Greek salad**, tomatoes, cucumbers, julienne peppers, feta cheese, Kalamata olives, red wine vinegar *A* 

Carrot salad, parsnip, red grapes, mayonnaise, avocado emulsion 🥖

**Caesar salad**, romaine lettuce, parmesan cheese, bacon, garlic croutons and creamy dressing

#### Sandwiches (3 choices)

(Extra of \$2.25 per person per additional choice)

Variety of breads (olive, rosemary or pretzel), tortilla wraps, croissants (1 ½ sandwich per person)

**Brie, poached pear**, grilled peppers with lime sauce **Ham open-faced sandwich**, tomatoes, chipotle onion sauce, cheddar cheese (under heat lamps)

**Roast beef**, red onions, Swiss cheese, cabbage, sherry vinegar sauce

Smoked salmon wrap, yogurt and mint, dill, alfalfa sprouts, capers and onions

Asian marinated tofu, medley of julienne vegetables, halloumi style

**Smoked turkey**, lettuce, Swiss cheese, bacon, homemade ranch dressing

**Goat cheese**, cranberries and walnuts, grilled red and yellow peppers, marinated eggplants, sprouts *A* 

Assorted desserts and fruit salad

Coffee, tea, herbal tea

# **ITALIAN STYLE**

\$28.00

Price per person. Minimum of 20 people. For groups of fewer than 20 people, a \$5.00 surcharge will be added per person. Served for a maximum of 2 hours.

Classic minestrone soup 🥖

Vegetable crudités and spinach dip 🥖

**Caesar salad**, romaine lettuce, parmesan cheese, bacon, garlic croutons and creamy dressing

**Bocconcini salad**, cherry tomatoes and fresh basil, balsamic vinaigrette *≠* 

**Bohemian farfalle pasta**, mild Italian sausage, mushrooms, pesto and white wine

Chicken pomodoro, shallots, lemon and tomatoes

**Ratatouille**, mix of vegetables sautéed with garlic, onions, eggplants, peppers and fresh herbs *A* 

Deserts: Tiramisu, lemon pie, fruit salad

Coffee, tea, herbal tea

# **B.B.Q. LUNCH**

\$24.00

Price per person. Minimum of 20 people. For groups of fewer than 20 people, a \$5.00 surcharge will be added per person. Served for a maximum of 2 hours.

Vegetable crudités and roasted red pepper dip 🥖

Two-cabbage coleslaw 🥖

**Baby potato salad**, bocconcini cheese, bacon, red wine vinegar, mayonnaise

Grilled hot dogs on brioche buns

Hamburgers on brioche buns

Potato chip baskets

Toppings: relish, mustard, Dijon mustard, mayonnaise, ketchup, BBQ sauce, cheddar and Swiss cheese, tomatoes, lettuce, onions and pickles

Dessert: Carrot cake, fresh fruit platter

Coffee, tea, herbal tea



Vegetarian 🥖 🛛 Gluten-free 🍏

PRICE PER PERSON – 15% SERVICE CHARGE – ROYALTY & TAXES EXTRA – PRICES SUBJECT TO CHANGE – Gluten-free options are available. A royalty, equivalent to 3% of the listed or advertised price of the goods and services offered in this establishment, will be added to your invoice. This royalty represents a percentage of the contribution by the Tremblant Resort Association. For groups of fewer than 20 people, a \$5.00 surcharge will be added per person.

# SOUTH AMERICAN \$24.00

Price per person. Minimum of 20 people. For groups of fewer than 20 people, a \$5.00 surcharge will be added per person. Served for a maximum of 2 hours.

Vegetables crudités and chipotle dip 🥖

Avocado and tomato salad, romaine lettuce, avocadoes, tomatoes, red onions, sundried tomatoes and oregano vinaigrette

Mexican bean salad, chickpeas, kidney beans, garlic, onions, shallots, red and green peppers *A* 

Beef enchiladas, red and green tomato sauce

Sautéed vegetables, carrots, zucchini, tomatoes, celery, chayote, cumin, saffron and coriander *A* 

#### **Traditional Mexican rice**

Nachos (under heat lamp)

**Toppings:** salsa, guacamole, cilantro, sour cream, diced tomatoes, refried beans, chili sauce, grated cheddar cheese

Dessert: corn bread, churros, fruit salad

# **LUNCH BOXES**

#### Included in each box:

bag of chips, pasta salad, mayonnaise and Dijonnaise, fruit juice, water bottle or soft drink, one fruit and one gluten-free brownie.

## Classic \$23.00

Choice of ham, turkey or roast beef with cheddar, Swiss or provolone cheese, lettuce and tomatoes, on a ciabatta bun

### Cajun

\$23.00

Grilled Cajun chicken, mango, cilantro and avocado, on a ciabatta bun or a plain tortilla wrap

## Vegetarian \$23.00

Goat cheese, dried cranberries, walnuts, grilled red and yellow peppers, marinated eggplants and sprouts, on a ciabatta bun or a roasted red pepper tortilla wrap *A* 

Chicken Caesar salad

\$23.00

Romaine lettuce, cherry tomatoes, grilled chicken, parmesan cheese and seasoned croutons, served with a Caesar dressing

## **EXTRAS**

Price per unit.

Healthy granola bar	\$4.25
Chocolate bar	
Greek yogurt	\$4.00
Mixed nuts	\$4.00
Fruit juice	\$4.00
Iced tea	\$4.00
Soft drink	\$4.00
Bottled water (500 ml)	\$4.00

Vegetarian Arvialent to Arvialent to

Gluten-free (1)

PRICE PER PERSON – 15% SERVICE CHARGE – ROYALTY & TAXES EXTRA – PRICES SUBJECT TO CHANGE – Gluten-free options are available. A royalty, equivalent to 3% of the listed or advertised price of the goods and services offered in this establishment, will be added to your invoice. This royalty represents a percentage of the contribution by the Tremblant Resort Association. For groups of fewer than 20 people, a \$5.00 surcharge will be added per person.



# **PLATED DINNERS**

Bread, butter, coffee, tea and herbal tea included. Minimum of 20 people. Minimum of 3 services, including 1 choice of main course.

## **Cold Starters**

Maple marinated salmon gravlax, mustard and dill\$12	.25
Duck foie gras au torchon and port jelly\$12	.25
Cabbage feuilleté, shrimp mousse\$14	.25

## **Hot Starters**

Chorizos braised in apple cider, onion and apple confit	\$12.00
Veal medaglioni, wild mushroom and tequila sauce	\$12.25
Tomato confit and local goat cheese tian, tapenade and spiced bread 2	\$10.50

### Soups

Wild mushrooms, truffle oil and parmesan <i>1</i>	5
Butternut squash soup with spiced hazelnuts 2\$7.2	5
Shellfish bisque with lobster garnish\$8.2	5
Vegetable veloute, cheddar cheese and croutons 2\$6.2	5
Tomato and smoked paprika soup with pancetta crisp \$7.2	5
Carrot maple soup with coriander oil	5

## Salads

Kandahar salad, spinach, beets, goat cheese, blood orange vinaigrette	\$9.25
Tremblant salad, kale and spinach, roasted butternut squash, feta cheese, maple vinaigrette	\$7.25
<b>Deconstructed Caesar salad</b> , romaine lettuce, parmesan shavings, bacon, cherry tomatoes, garlic croutons, creamy Caesar dressing	.\$7.55
Garden salad, balsamic raspberry vinaigrette	\$7.25

## **Palate Cleanser**

Champagne, cranberry and green lemon\$	7.00
Gin, grapefruit and ginger\$	7.00

## Mains

Chicken supreme grilled with an apple and Sortilege sauce, medley of vegetable juliennes, baby potatoes with duck fat\$21.50
Israeli couscous with ginger, steamed vegetables with pomegranate and almonds 23.50
Sesame-marinated tofu with almond crust, soba noodles, roasted squash, asparagus and cranberry coulis 23.50
Spinach ravioli, creamy sundried tomato sauce with fresh basil <i>≢</i> \$23.50
<b>Chicken supreme</b> with herbs of Provence, creamy pistachio sauce, Yukon gold potatoes with duck fat, garlic and parsley, and ratatouille cassolette\$27.50
Salmon filet, flaky nori crust, carrot and zucchini juliennes, marchand butter with chives, braised cabbage\$27.50
<b>Pork chop</b> , mustard and cider sauce, cheesy mashed potatoes and beets aligot, mushroom ragout\$28.50
<b>Prawns in green curry</b> with peanuts and cilantro, sundried tomatoes and parmesan risotto, chive butter\$31.50
Halibut pave, coconut milk and cilantro salsa, braised leeks in cream, poached citrus\$31.50
Duck with camerise berries, fennel and Emmental gratin, maple confit onion\$32.00
Angus beef flank steak, onion confit, Vidalia onions with sherry, Pont-Neuf Parisian fried potatoes with basil and garlic\$35.50
Beef tenderloin, wild mushroom sauce, Monte Carlo potatoes "Mont-Tremblant" style, cipollini onions and snow peas\$37.50
Beef tenderloin, whisky peppercorn sauce, parsnip and ginger mousseline, cipollini onions, pea shoots\$37.50
Milk-fed veal tenderloin, aged cheddar and port sauce, cassava and rutabaga gratin with root vegetables\$42.50

Vegetarian 🥖 PRICE PER PERSON – 1

TREMBLANT Ment-Tremblant, Gaidee PRICE PER PERSON – 15% SERVICE CHARGE – ROYALTY & TAXES EXTRA – PRICES SUBJECT TO CHANGE – Gluten-free options are available. A royalty, equivalent to 3% of the listed or advertised price of the goods and services offered in this establishment, will be added to your invoice. This royalty represents a percentage of the contribution by the Tremblant Resort Association.

Gluten-free 🛞

## **Desserts**

Black Forest cake	\$9.00
Gluten-free chocolate cake 🛞	\$9.00
Chocolate mousse cake with Irish cream	\$9.00
Maple mousse cake	\$9.00
Bavarian pistachio cake	\$9.00
Apple cider mousse cake	\$9.00
Apple cider mousse tart with crumble	\$9.00
Crunchy chocolate crusted caramel mousse	\$9.00



Vegetarian 🥖

# **FOOD STATIONS**

Price per person, based on the total number of people in the group. Minimum of 30 people. Served for a maximum of 2 hours.

Antipasto, tomato and bocconcini salad, salami, prosciutto, capicollo, chorizo, assorted olives, artichokes, grilled peppers, marinated eggplants and buns\$12.25
<b>Vegetable platter</b> (peppers, celery, cauliflower, broccoli, carrots, cherry tomatoes, radish) and herb dip <i>2</i> <b>\$6.00</b>
Smoked salmon platter, red onions, capers, hard-boiled eggs, crème fraîche, and assortment of crackers \$11.00
Assortment of Quebec cheeses, grapes, crackers and dried fruit <i>1</i>
Pasta station, cheese tortellini, penne, Napolitana sauce, Alfredo sauce, parmesan cheese, pancetta, cherry tomatoes, sundried tomatoes, fresh basil, capers, black olives and artichokes\$15.50
Prawns (+4.00)
Mini de se este común es con d'Antik este d

Mini-desserts, verrines and fruit salad,	
coffee, tea and herbal tea\$9.00	)

## **Carving Station**

Price per person, based on the total number of people in the group. Minimum of 30 people. Supplement of \$100 per hour per chef for cutting meat in the dining room. Blocks of 2 hours.

<b>Deli station</b> , sliced smoked meat, rye bread, coleslaw, mayonnaise, assortment of mustards, pickles and marinated onions	\$17.75
<b>Roast beef</b> , au jus, pickles, mustards, horseradish, onions and bread	\$20.00
<b>Bone-in smoked ham</b> , creamy horseradish, avocado mayonnaise, pickles and red onions	\$15.00



PRICE PER PERSON – 15% SERVICE CHARGE – ROYALTY & TAXES EXTRA – PRICES SUBJECT TO CHANGE – Gluten-free options are available. A royalty, equivalent to 3% of the listed or advertised price of the goods and services offered in this establishment, will be added to your invoice. This royalty represents a percentage of the contribution by the Tremblant Resort Association. For groups of fewer than 15 people, a \$5.00 surcharge will be added per person.

Gluten-free 🛞

# **EVENING BUFFETS**

Price per person, based on the total number of people in the group. Minimum of 40 people. For groups of fewer than 40 people, a \$10.00 surcharge will be added per person. Served for a maximum of 2 hours.

## **Evening Buffet #1**

\$49.75

#### Always available

Bread and butter Mixed green salad with cranberry and lemon vinaigrette Homemade fruit salad Coffee, tea and herbal teas

#### Soups (1 choice)

Miso soup and its garnishes Potato leek soup Lemon asparagus soup Chef's choice of soup

#### Tossed Salads (2 choices)

(Extra \$2.50 per person for each additional choice)

**Oriental salad:** daikon, carrots, bean sprouts, broccoli, cilantro and mint

**Spinach salad**: bean sprouts, cashews and sesame dressing **Christophine salad**: chayote squash, tarragon, cilantro, lime and oil

Salad with bocconcini cheese, cherry tomatoes, fresh basil and balsamic dressing

**Red and yellow beets**, red apples, olive oil, cider, shallots, yellow curry and cilantro

**Cucumbers**, sour cream, dill, cheddar cheese, mayonnaise, olive oil, fresh oregano

#### Mains (2 choices)

(Extra \$5.00 per person for each additional choice)

Tamari and maple braised beef

Teriyaki chicken supreme with sesame seeds

Chicken paupiette stuffed with wild rice and cranberries, in port sauce

**Chicken supreme** with apple, honey and Meaux mustard **Pork tenderloin**, roasted bell peppers, bourbon and chipotle sauce

Salmon steak with creamy dried tomato and basil sauce Tofu with coconut milk and green curry and braised vegetables Braised vegetables and tofu in coconut milk and green curry

#### Sides (2 choices)

(Extra \$3.50 per person for each additional choice)

Rice of the day

#### Seasonal vegetables

Multicoloured new potatoes cooked in duck fat and sprinkled with parsley

#### Assortment of garlic-grilled squashes

Sweet potatoes saffron, onions, ginger, paprika, lemon, parsley and cilantro

Tomato tian, green and yellow zucchini, eggplant and onions

#### Desserts (2 choices)

Matcha green tea **crème brûlée** Coconut pudding Assortment of pies and tartlets Apple crisp cake, carrot cake, mini-lemon verrines

### **Evening Buffet #2**

#### Always available

Bread and butter Mixed green salad with cranberry and lemon vinaigrette Homemade fruit salad Coffee, tea and herbal teas

\$51.75

#### Soups (1 choice)

Seasonal vegetable and cheddar veloute Chili: kidney beans, beef, water, tomatoes, celery, green peppers and chili peppers Butternut squash soup with ricotta and Espelette pepper croutons Chef's choice of soup

#### Tossed Salads (2 choices)

(Extra \$2.50 per person for each additional choice)

**Kale salad:** smoked paprika-grilled corn, cilantro, mint, cherry tomatoes, yellow peppers, sunflower and pumpkin seeds, aged cheddar, apple cider vinegar dressing

**Legume salad:** chickpeas, kidney beans, garlic, onions, shallots, red and green peppers

Western Caesar salad, Romaine lettuce, tortilla croutons, red peppers, spicy Monterey Jack cheese, southwest dressing

**Greek salad:** tomatoes, cucumbers, julienne peppers, feta cheese, Kalamata olives, red wine vinegar dressing

**Pear salad:** fennel, pomegranate, grilled almonds, maple dressing

Vegetarian 🥖 🛛 Gluten-free 🛞



PRICE PER PERSON – 15% SERVICE CHARGE – ROYALTY & TAXES EXTRA – PRICES SUBJECT TO CHANGE – Gluten-free options are available. A royalty, equivalent to 3% of the listed or advertised price of the goods and services offered in this establishment, will be added to your invoice. This royalty represents a percentage of the contribution by the Tremblant Resort Association. For groups of fewer than 40 people, a \$10.00 surcharge will be added per person. Mains (2 choices) (Extra \$5 per person for each additional choice)

Beef medallion, salt and pepper, sage jus

#### Pork osso bucco

Rice with chorizo sausages, bell peppers, tomatoes and onions

Pork tenderloin with mild spices

Basque chicken: tomatoes, bell peppers, Espelette pepper, onions, garlic

#### Mango shrimp curry

Pork tenderloin with dried apricots, cherries and blueberries

Cod in tomato, thyme and tarragon sauce

Penne with goat cheese sauce, cream, white wine, shallots and onions

Sides (2 choices) (Extra \$3.50 per person for each additional choice)

#### Lime and cilantro rice

Braised vegetables and chickpeas in coconut milk with green curry

#### Scalloped potatoes

**Green beans**, carrots, mango, onions and bell peppers **Eggplant moussaka**: tomatoes, onions, garlic, thyme and Emmental cheese

#### **Desserts**

Cheesecake, banana bread with chocolate sauce Lemon cake, sliced fruit and chocolate sauce Almond cake, grilled pineapple salad with strawberries, vanilla and custard

Vegetarian 🥖

Gluten-free (1)

#### Mini-cupcakes

Assortment of pies and tartlets

## **Children's Buffet**

(5-12 years old)

**Crudités:** carrots, celery, peppers, cherry tomatoes, broccoli and cauliflower with mayonnaise and ketchup dips

#### Chicken noodle soup

**Caesar salad:** romaine lettuce, parmesan cheese, tomatoes, bacon, creamy dressing

Chicken fingers: gluten-free (iii)

French fries

Penne with Bolognese sauce and pizza

Dessert: Fruit salad 🥖, Chocolate cake

Milk and juice





PRICE PER PERSON – 15% SERVICE CHARGE – ROYALTY & TAXES EXTRA – PRICES SUBJECT TO CHANGE – Gluten-free options are available. A royalty, equivalent to 3% of the listed or advertised price of the goods and services offered in this establishment, will be added to your invoice. This royalty represents a percentage of the contribution by the Tremblant Resort Association. For groups of fewer than 40 people, a \$10.00 surcharge will be added per person.



# MEXICAN-STYLE BUFFET

\$30.00

Price per person, based on the total number of people in the group. Minimum of 40 people. For groups of fewer than 40 people, a \$10.00 surcharge will be added per person. Served for a maximum of 2 hours.

Vegetables crudités and chipotle dip Avocado and tomato salad, sundried tomatoes and oregano vinaigrette Mexican bean salad

## Taco and Burrito Station

Taco and tortilla shells Sliced beef, taco seasoning Sautéed chicken, fajitas seasoning Traditional Mexican rice Hot toppings: peppers and onions Cold toppings: salsa, guacamole, cilantro, sour cream, diced tomatoes, refried beans, chili sauce, grated cheddar cheese Descert, Oersburged, shurree, fruit calad

**Dessert:** Cornbread, churros, fruit salad Coffee, tea, herbal tea

## **BBQ BUFFET**

\$35.00

Price per person, based on the total number of people in the group. Minimum of 40 people. For groups of fewer than 40 people, a \$10.00 surcharge will be added per person. Served for a maximum of 2 hours.

#### Caesar salad

Tossed salad with raspberry vinaigrette

Turkey drumsticks and homemade BBQ sauce

**Shredded beef burger**, Swiss cheese, homemade mayo, brioche bread

Braised spareribs, maple BBQ sauce

**Baked potatoes** with toppings (bacon, sour cream, green onions)

**Dessert:** Fresh fruit platter, Montagnard brownies, apple crisp cake

Coffee, tea, herbal tea

# LAC TREMBLANT BUFFET

\$40.00

Price per person, based on the total number of people in the group. Minimum of 40 people. For groups of fewer than 40 people, a \$10.00 surcharge will be added per person. Served for a maximum of 2 hours.

Mezze platter: tapenade, baba ganoush, hummus, assorted olives and curry mini-pitas
Greek salad
Puy lentil and bacon salad
Paella: rice, mussels, shrimps, chicken drumsticks, red peppers, green beans
Sole rolls: tomatoes, Kalamata olives
Tuscan chicken, tomato sauce
Medley of seasonal vegetables, in butter
Dessert: Mini-lemon verrines, honey baklava, melon platter
Coffee, tea, herbal tea

# **MECHOUI BUFFET**

\$60.00

Price per person, based on the total number of people in the group. Minimum of 40 people. For groups of fewer than 40 people, a \$10.00 surcharge will be added per person. Served for a maximum of 2 hours. Supplement of \$100 per hour per chef for cutting meat in the dining room.

Baby kale salad, quinoa, strawberries, raspberry vinaigrette Medley of fine lettuce, balsamic vinaigrette and honey Dijon vinaigrette

Vegetable crudités and homemade hummus, tapenade, grilled pitas Fire-braised lamb: chive butter, veal demi-glace and shallot port reduction

Maple and balsamic chicken supreme, whole-grain mustard and Quebec apple cider

Fire-braised garlic pork roast, red wine and shallot sauce (+ \$10) Roast potatoes, olive oil, pancetta and rosemary

Gently poached baby spinach, squash salsa in wine (butternut squash, green and yellow zucchini, eggplant and green curry sauce) Basmati rice with clarified butter, onion and garlic sprouts, root vegetable sprouts

**Trilogy of roasted peppers** marinated in fresh oregano, asparagus in duck fat, caramelized onions

**Dessert:** Five-fruit pie, homemade cheesecake, homemade fruit salad

Coffee, tea, herbal tea

Vegetarian 🥖 🛛 Gluten-free 🎯



PRICE PER PERSON – 15% SERVICE CHARGE – ROYALTY & TAXES EXTRA – PRICES SUBJECT TO CHANGE – Gluten-free options are available. A royalty, equivalent to 3% of the listed or advertised price of the goods and services offered in this establishment, will be added to your invoice This royalty represents a percentage of the contribution by the Tremblant Resort Association.

# SUGAR SHACK

\$55.00

Price per person, based on the total number of people in the group. Minimum of 40 people. For groups of fewer than 40 people, a \$10.00 surcharge will be added per person. Served for a maximum of 2 hours.

## **Appetizer Station**

Pea soup

Melted Brie cheese with maple, cranberries and nuts Mini-braised duck sandwiches Maple and beer turkey wings Beet salad with arugula, pecans and goat cheese

## **Main Course Station**

Cheese curd and spinach omelette Roasted carrots and parsnips Rosemary roasted potatoes Planked BBQ and maple salmon Maple-braised beef

## **BeaverTails Station**

**Toppings:** caramel and bacon, Nutella and raspberries, sugar and cinnamon Coffee, tea and herbal tea

# TAILGATE

### \$52.00

Price per person, based on the total number of people in the group. Minimum of 40 people. For groups of fewer than 40 people, a \$10.00 surcharge will be added per person. Served for a maximum of 2 hours.

Potato salad with bacon Kale and quinoa salad Italian-style penne salad with black olives

## **Smoked Meat Station**

Sliced smoked meat Rye bread Coleslaw Toppings: Swiss cheese, pickles, mustard and mayonnaise Chipotle and beer turkey wings

Mini-beef burgers on brioche buns

#### Mini-pulled pork burgers on brioche buns

Toppings: relish, mustard, Dijon mustard, mayonnaise, ketchup, BBQ sauce, cheddar cheese, tomatoes, lettuce and onions

#### Assorted desserts

Coffee, tea, herbal tea

# POKE BOWLS STATION

\$32.00

Price per person, based on the total number of people in the group. Minimum of 40 people. For groups of fewer than 40 people, a \$10.00 surcharge will be added per person.

Calrose rice Tricolour quinoa Hard-boiled egg Sliced avocado Grated carrots Diced celery Sliced shallots Roquette Ginger Cilantro Cucumber ribbons Chioggia beets Sliced radishes Lime wedges Sesame seeds Alfalfa Corn sprouts Beet microgreens

Homemade lemongrass vinaigrette Homemade miso dressing

Fruit salad, chocolate cake

#### **Protein-packed extras**

Marinated salmon: salmon cubes marinated in tamari, sesame oil, maple syrup, wasabi	\$6.00
Honey-glazed chicken: soy sauce, honey, balsamic vinegar	\$5.00
Vietnamese-style tofu: soy sauce, garlic, lemongrass, turmeric, fresh basil	\$4.50
Spicy shrimp: shrimp, chili powder, Cayenne powder .	\$6.00
Fried and marinated beef: soy sauce, garlic, honey, citrus zest, sesame	\$5.50

Vegetarian 🥖 🛛 Gluten-free 🛞



PRICE PER PERSON – 15% SERVICE CHARGE – ROYALTY & TAXES EXTRA – PRICES SUBJECT TO CHANGE – Gluten-free options are available. A royalty, equivalent to 3% of the listed or advertised price of the goods and services offered in this establishment, will be added to your invoice This royalty represents a percentage of the contribution by the Tremblant Resort Association.



# **LATE-NIGHT SNACKS**

Price per person, based on the total number of people in the group. Served for a maximum of 2 hours.

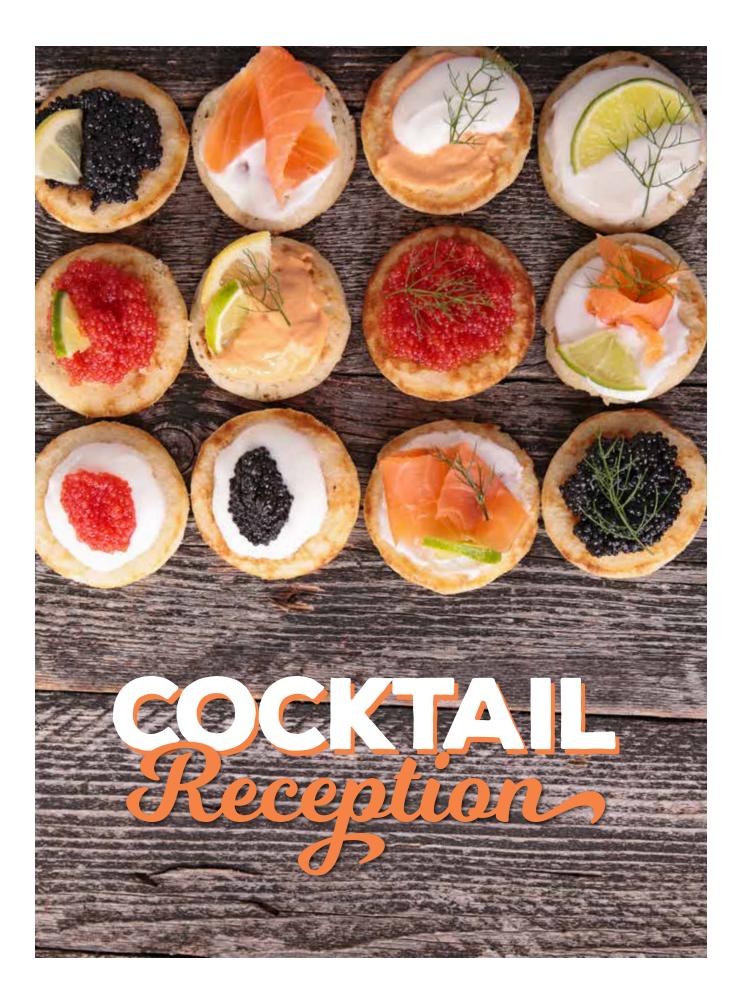
Chips and pretzels	\$5.00
Candy bar and giant hot pretzels	\$10.00
Chips and pretzels, fresh fruit platter	\$10.00
Assorted sandwiches, vegetable and hummus	\$11.00
Assorted sandwiches, chips and pretzels	\$12.00
Assorted sandwiches, assorted desserts Coffee, tea and herbal tea	.\$15.50

Quebec cheeses and crackers, fresh fruit platter\$16.50	
Pulled pork sliders with Swiss cheese, beef sliders with toppings\$39.00/dozen	
Beef sliders, poutine station\$18.50	
Poutine station\$12.00	
Smore's station (outside, including gas fireplace) <b>\$8.00</b>	
BeaverTails station	

Vegetarian 🥖 🛛 Gluten-free 🋞



PRICE PER PERSON – 15% SERVICE CHARGE – ROYALTY & TAXES EXTRA – PRICES SUBJECT TO CHANGE – Gluten-free options are available. A royalty, equivalent to 3% of the listed or advertised price of the goods and services offered in this establishment, will be added to your invoice. This royalty represents a percentage of the contribution by the Tremblant Resort Association.



# **COCKTAIL RECEPTION**

A choice of 15 items with 2 units per person ...... \$80.00 per person or A choice of 10 items

## **Cold Starters**

Carpaccio in verrine, beef and basil with parmesan shavings Savoury donut, bocconcini and tomato, balsamic reduction 🥖 Perch gravlax, avocado salsa, mango, beets and cilantro Foie gras en torchon, fig and spiced bread, port reduction Rockefeller oyster (in season) Smoked salmon on blini, savoury sabayon Greek salad brochette 🥖 Quinoa and market vegetable bundle 🥖 Beef tartare "Mont-Tremblant" style, homemade honey mustard, caper puree, shallots and onions

## Hot Starters: Fish and Seafood

Prawn brochette, pastis, paprika and tarragon Unilaterally pan seared scallop, avocado emulsion on marinated daikon Mahi-mahi with coconut cream, grapefruit compote Lobster pogo, yogurt, mint and cilantro Asian tempura salmon Ahi tuna burger, celeriac salsa, sauce vierge

## Hot Starters: Red Meat and Poultry

Jerk chicken wings Chicken satay, red pepper coulis Lamb fricassee in profiterole with tzatziki Escargot crepes in a cream sauce with tomato and garlic confit Asian pork kebab, peanut sauce Confit quail leg, apricot and cardamom Lentil ragout with shredded duck Popcorn veal sweetbreads, citrus and ginger confit Local cheese feuilleté with cranberries

### **Desserts**

Lemon verrine with crumble Mini-lime cheesecake Chocolate and Baileys profiteroles Pear crème brûlée with cracked peppercorn Fruit skewer with birch syrup Mini-salted caramel éclair Mini-baklava Mini-raspberry and mint clafoutis Mini-chocolate and bacon BeaverTails

# CANAPÉS

Price per dozen

## Cold Hors d'Oeuvres

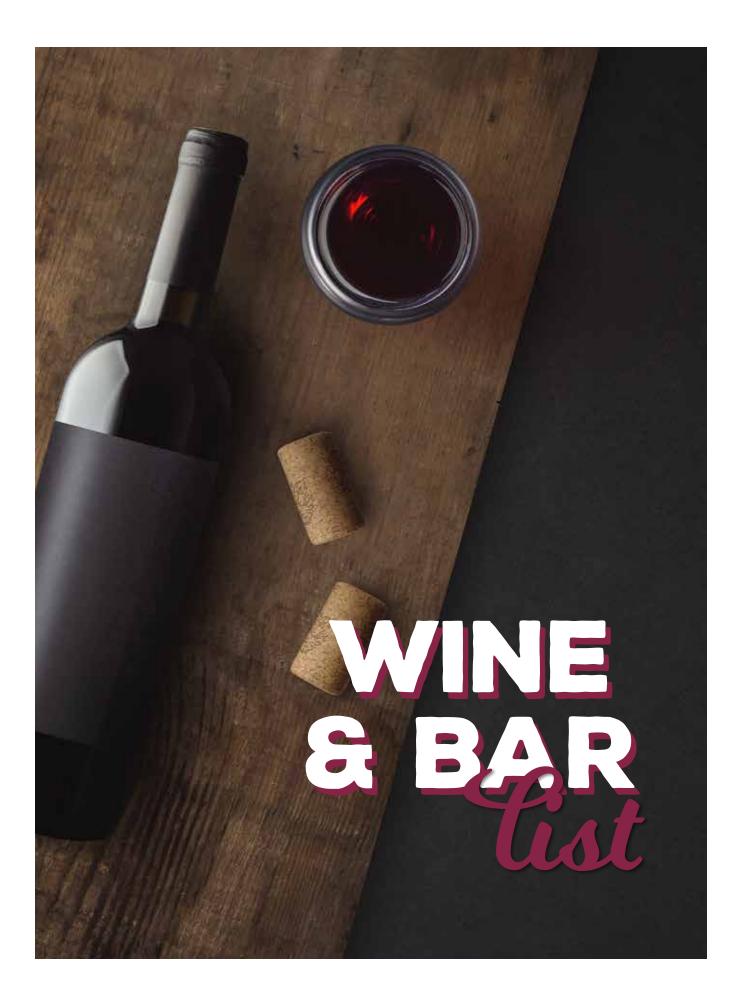
Northern shrimp curried mousse on cucumber barquette	\$37.00
Marinated and rolled beef carpaccio, arugula and parmesan	\$34.00
Foie gras terrine, fig chutney	\$39.00
Salmon gravlax, garlic cream on a potato pancake	\$38.00
Beef tataki, Espelette pepper and pesto, daikon	\$38.00
Duck confit rillettes on a blini, micro sprouts,	
cranberries	\$31.00
Mini-sundried tomato and bocconcini brochette 🥖	\$27.00

## Hot Hors d'Oeuvres

Chicken breast satay	\$28.00
Brie cheese and grilled peppers	\$32.00
Marinated beef on beet barquette with leek compote	.\$34.00
Grilled bamboo mahi-mahi with lemon pepper, avocado	\$29.00
Chicken arancini with cheese sauce	
South African vegetable feuilleté 🥭	.\$27.00

Vegetarian 🥖 Gluten-free





# WINE LIST

Service charge (15%), royalty (3%), GST (5%) and QST (9.975%) extra.

## White

Les Jamelles, Sauvignon blanc, Languedoc-Roussillon, France	\$29.74
Pian de Remole IGT, Tuscany, Italy	\$33.41
Folonari, Pinot Grigio, Venetia, Italy	\$34.88
Layers blanc, Australia	\$36.71
Villa Maria, Sauvignon Blanc, Marlborough, New Zealand	\$41.12
Charles & Charles, Chardonnay, United States	\$41.48

## Rouge

Les Jamelles, syrah, Languedoc-Roussillon, France	\$29.74
Folonari, Valpolicella, Italy	\$34.88
Pago de Cirsus Vendimia Seleccionada, Spain	\$39.28
Clancy's, Shiraz, Cabernet, Merlot, Australia	\$39.28
The Show, Cabernet Sauvignon, United States	\$43.87
Brouilly, Georges Duboeuf, Crus du Beaujolais, France	\$43.87
Château Pey Latour Réserve, Bordeaux, France	\$50.48
Castello Nipozzano Riserva, Chianti, Italy	\$52.69

## **Sparkling Wine**

## Champagne

### **Punch** (1 gallon = 25 glasses)

Island punch—with alcohol	<b>\$100.00</b> /gallon
Island punch—virgin	<b>\$40.00</b> /gallon
Punch sangria	<b>\$160.00</b> /gallon
Mulled wine	<b>\$160.00</b> /gallon



Service charge (15%), royalty (3%), GST (5%) and QST (9.975%) extra.

### Aperitif.....\$6.61

Red or white Cinzano Blackcurrant liqueur Pernod Pineau des Charentes Marnier

Domestic	beer		\$5.51
----------	------	--	--------

Labatt products

Imported beer	\$6.61
---------------	--------

Stella Artois Corona

### Glass of wine .....\$7.53

House wine

### **Spirits**.....\$6.61

Rum Brandy Canadian Club Dry gin Jack Daniel's Scotch Tequila Vodka

### 

Bloody Cæsar Bloody Mary Blend of spirits

### Shooter.....\$3.85

## Regular digestif.....\$6.61

Amaretto Amarula Crème de menthe Kahlúa Johnny Walker Schnapps Southern Comfort Sambuca

### Deluxe digestif .....\$8.08

Cognac Gautier VS Crown Royal Jameson Irish whisky Grand Marnier

### Premium brand liquor ......\$9.73

Port

### Others

Virgin cocktail	\$4.96
Soft drink	\$2.94
Juice	\$2.94
Evian water bottle	\$2.94
Sparkling water	\$4.22
Energy drink	\$5.87

**\*Bar Setup** – A bar setup fee of \$125.00 will be charged for a private party. The fee is automatically applied on the invoice and is non-negotiable. It will, however, be waived if sales reach a minimum of \$350.00 (before service charge and taxes).



