



Luncheons Selections



HÔTEL
MANOIR VICTORIA
★★★★
OLD QUÉBEC



Fixed Menu for Everyone

(TABLE SERVICE / PEOPLE MIN. 20 / MAX. 30)

- Soup of the day or seasonal salad
- **Selection of one of our main courses**
(see selection on page 10)
- Dessert
- Coffee or tea

\$24 / person, plus taxes and service
(It is possible to add a second main course from the selection of our daily *Table d'hôte* from *Chez Boulay - Bistro boréal* - **Extra \$3**)

Inventive cuisine of **Nordic** inspiration to **savor** at *Chez Boulay-Bistro boréal* or in one of our function rooms for your group events.

Buffet Menu

(GROUPS / +30 PEOPLE)

- Vegetables and dip
- Cold cuts or **home-made cold cuts served with condiments (extra \$3)**
- Two mixed salads
- Green salad
- Soup of the day
- **Selection of two main courses or three choices (extra \$2)** *(see selection on page 9)*
- Pasta of the day
- Assortment of seasonal vegetables
- Assorted cheeses or **local cheese platter, served with condiments (extra \$3)**
- Two desserts
- Fruit salad
- Coffee, tea or herbal tea
- Condiment bar: Marinated mushrooms, mixed nuts and dried berries, home-made pickles, marinated onions, croutons **(extra \$2)**

\$26 / person, plus taxes and service

Light Buffet Menu

(SERVED IN A BANQUET ROOM / +20 PEOPLE)

- Tomato or vegetable juice
- Vegetable and dip platter
- Two mixed salads
- Green salad
- **Selection of two varieties of sandwiches**
(see selection on page 10)
- Assorted cheeses or **local cheese platter, served with condiments (extra \$3)**
- Dessert of the day and fruit salad
- Coffee, tea, herbal tea or soft drink
- Soup **(extra \$2 per person)**
- Condiment bar: Marinated mushrooms, mixed nuts and dried berries, home-made pickles, marinated onions, croutons **(extra \$2)**

\$22 / person, plus taxes and service



Sandwiches Platter

(BANQUET ROOM / 4 TO 20 PEOPLE)

- Appetizer of the day or salad
- **Choice of one selection of sandwich for all**
(see selection on page 10)
- Dessert or fruit or yogurt
- Fruit juice or soft drink

\$19 /person, plus taxes and service

Take Out Lunch Box

(+10 PEOPLE)

- Raw vegetables and dip
- **Choice of one selection of sandwich for all**
(see selection on page 10)
- Dessert, fruit or yogurt
- Fruit juice or soft drink

\$19 /person, plus taxes and service



MAKE YOUR DISHES SELECTION

Main Courses

(SERVED WITH EITHER RICE, PASTAS OR POTATOES AS WELL AS THE VEGETABLES OF THE DAY)

- Chicken and mustard ragout, celery duo with herbs
 - Confit pork cheek in red wine, mushrooms, onions and bacon
 - Seared beef shoulder fillet, *bordelaise* sauce, caramelized parsnips with shallots
 - Salmon and nordic shrimp *Parmentier*, sautéed green cabbage with sunflower seeds
 - Cod from Greenland with a mushroom and garlic flour crust, sautéed vegetables
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Vegetarian Main Courses

- Barley risotto with mushrooms and vegetables
 - Sautéed seasonal vegetables with organic sunflower oil and pumpkin seeds
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Extras

- Chicken breast with a cheese and herb crust, green beans with dried goose breast **(\$2)**
 - Pork fillet mignon with a mustard and celery crust, glazed carrots with gin and honey **(\$2)**
 - Lamb ragout with sweet gale seeds, carrots, mushrooms and glazed onions **(\$2)**
 - Roasted turbot fillet, salsify gratin with peppery green alder cream and green onions **(\$2)**
 - Pan seared salmon, boreal sauce *vierge* with wild berries, sautéed fennel and beets **(\$2)**
 - Confit duck and Jerusalem artichoke ragout, served with confit broad beans and shallots **(\$3)**
 - Certified Angus beef flat iron steak, smoked and confit red cabbage, shallot compound butter **(\$3)**
 - Braised veal shank with juniper berries from *Québec*, root vegetable gratin with wild celery **(\$3)**
 - Roasted pickerel, sautéed swiss chard with corn **(\$3)**
 - Roasted striped bass, roasted asparagus with *tomme des Joyeux Fromagers* cheese **(\$3)**
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Sandwiches

- Chicken wrap with arugula pesto, crispy vegetables
 - Grilled vegetables wrap with sunflower seeds and arugula pesto
 - Salmon gravlax wrap with herbs, crispy vegetables and spinach
 - Boreal grilled cheese with turkey breast and cheddar
 - Ham and brie cheese baguette with mustard butter
 - Home-made smoked meat sandwich served warm, celery mustard
 - Confit pork baguette with celery cream **(\$2)**
 - Rabbit *pâté* wrap, mashed braised vegetables **(\$2)**
 - Pulled roast beef baguette, home-made mayonnaise and lettuce **(\$2)**
 - Boreal baguette with cod from Greenland **(\$2)**
 - Club sandwich with confit duck leg **(\$4)**
 - Bagel with smoked salmon and cream cheese with radishes and herbs **(\$4)**
 - Nordic shrimp wrap, sliced lettuce and pine nuts **(\$4)**
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