



Canapés and hors-d'œuvres



HÔTEL
MANOIR VICTORIA
★★★★
OLD QUÉBEC

Cold canapés

(MINIMUM ORDER OF **THREE DOZENS** OF EACH VARIETY)

- Sliced tomatoes on crouton with garlic flower and organic sunflower seeds
- Salmon rillettes and juniper berries with sumac
- Home-made venison terrine, home-made jam
- Chicken liver mousse, blackcurrant ketchup
- Nordic shrimp salsa, kohlrabi and apple

\$24 / dozen, plus taxes and service

- Beet tartare with roasted goat cheese and pumpkin seeds
- Smoked salmon blini with radish butter
- Trout gravlax, fir tree essence and apples
- Nordic flavoured beef tartare
- Seared beef, horseradish and herb marinade

\$30 / dozen, plus taxes and service

- Home-made *foie gras* on toast from the *Canard Goulu*, Nordic berry ketchup
- Oyster, apples and cider vinegar caviar from *La Ferme du capitaine* (**Seasonal item - Minimum 4 dozens**)
- Scallop marinated with cranberry
- Seared venison with mustard seeds from Québec and camelina seeds
- Snow crab and cauliflower semolina with caraway

\$36 / dozen, plus taxes and service





Hot canapés

(MINIMUM ORDER OF **THREE DOZENS** OF EACH VARIETY)

- Confit pork belly with maple
- Fritters with boreal nordic shrimps
- Pork and red wine croquette
- Salmon, leek and seaweed mini-quiche

\$24 / dozen, plus taxes and service

- Cappuccino onion soup, crouton with *Hercule* cheese from *Charlevoix*
- *Gougère* with Québec cheese
- Tomme du Québec cheese croquette, onion confit
- Fried smelt, boreal tartare sauce

\$30 / dozen, plus taxes and service

- Mushroom and aged cheddar stuffed pasta
- Mushroom risotto fritter
- Foie gras *crème brûlée*
- Braised beef crouton, roasted bone marrow
- Rockefeller style oyster (**Seasonal item – Minimum 4 dozens**)

\$36 / dozen, plus taxes and service

Various items

PLATTER (EXPECTED QUANTITY PER PLATTER : **10 PEOPLE**)

Platter of Québec cheeses (cheddar, gouda, Swiss cheese) and grapes (500 g) **\$40.00**

Platter of regional fine cheeses and home-made condiments (500 g) **\$60.00**

Platter of classical cold cuts (salami, black forest ham and smoked turkey) (600 g) **\$45.00**

Platter of home-made cold cuts and condiments (600 g) **\$70.00**

Platter of raw vegetables and boreal dips **\$34.00**

Bowl of chips (350 g) **\$10.00**

Bowl of nuts (350 g) **\$12.00**

Bowl of pretzels (350 g) **\$10.00**

** All above rates do not include applicable taxes nor service charge of 15%*