

TABLE D'HOTE MENU

FOR PRIVATE AND CORPORATE GROUPS



MEAL PRICES INCLUDE EXCLUSIVE USE OF OUR
PREMISES FOR UP TO 4 HOURS
MAXIMUM CAPACITY: 50 PEOPLE
MON-THU: MIN ORDER OF \$250
MEAL PRICES INCLUDE EXCLUSIVE USE OF OUR
PREMISES FOR UP TO 4 HOURS
A 18% GROUP SERVICE CHARGE AND
13% HST WILL BE ADDED
CHILDREN UNDER 10 YRS OF AGE: 50% OFF

A Table d'Hote meal is usually a 3-course meal consisting of an appetizer, a main course and dessert (plus coffee/tea).

MAIN COURSE

As the organizer, choose one main course option from each column. Your guests will choose between those two options. Groups of 8 people or less choose only one option.

Pasta with Vegetable Sauce

\$16

Choose a type of pasta (linguine, fettuccine, etc.) and a type of sauce (Marinara, Alfredo, rosée, etc.) and we will add the right vegetables.

Spaghetti with Meat Sauce

\$18

Rich meaty sauce with vegetables and mushrooms. Slightly spicy.

Beef Stroganoff

\$20

Slow-cooked beef in a creamy sauce with lots of mushrooms and bow pasta.

French Canadian Beef & Vegetable Stew

\$20

Beef and vegetables slow cooked in a light broth.

Thai Chicken Curry

\$20

Strips of chicken breast cooked in a coconut milk and curry sauce. Slightly spicy. Served with vegetables and jasmine rice.

Honey Garlic Chicken

\$20

Pieces of chicken slow cooked in a sweet Chinese-style honey garlic sauce. Served with vegetables and jasmine rice.

Indian Butter Chicken

\$20

Moderately spicy, served with Basmati rice and peas.

Seafood Linguine in Rosée sauce

\$22

Shrimp and scallops in a light rosée sauce with mushrooms, served over linguine and a side of salad.

Ginger Beef & Broccoli

\$22

Chinese-style, slightly sweet, served over jasmine rice. Broccoli can also be substituted for mixed vegetable.

Mongolian Beef

\$22

Slow cooked beef and shredded carrots in a gingery, sweet and spicy sauce. Served with vegetables and jasmine rice.

Chicken Toscana

\$22

Chicken breast slices cooked in a creamy white wine sauce, with mushrooms, spinach and sun-dried tomato, served with pasta.

Moroccan Couscous

\$22

Slow cooked chicken and vegetables, in a delightfully 30-spice fragrant broth, served with semolina ('couscous'). Slightly spicy.

Chicken in Marsala Wine Sauce

\$22

Chicken breast cooked in a creamy sauce with Marsala wine and lots of mushrooms, served over butter egg noodles.

Coq au Vin

\$24

Pieces of chicken cooked with pearl onions, mushrooms and carrots in a red wine sauce. Served over buttery egg noodles or mashed potatoes.

Irish Guinness Stew

\$24

Beef and vegetables slow cooked in a tomato & stout beer broth. Delicious with bread and butter.

Beef Bourguignon

\$24

Slow-cooked beef with pearl onions, mushrooms and carrots in a red wine sauce. Served over buttery egg noodles or mashed potatoes.

Lamb Tagine

\$28

Slow cooked with prunes, dried apricots and wonderful spices, for a scrumptious mix of sweet and salty. Served with 'couscous'.

Deluxe Panini

\$16

Ham or tuna or salami, with multiple cheeses, pressed and melted, with side of salad or combo of coleslaw and onion rings. Limited quantity.

Shepherd's Pie

\$18

This is the French Canadian version, with ketchup of course!

Spinach and 3-Cheese Stuffed Jumbo Shells

\$18

With rosée sauce and a side of salad.

Lasagna

\$20

Meat & vegetable sauce, slightly spicy, served with a side of salad.

Hamburger Steak

\$20

Home-made, pan-seared large hamburger steak, with fried onions, gravy, mashed potatoes & carrots, and peas.

Pork Souvlaki

\$20

Baked pork skewers, served with rice, green salad or Caesar salad or vegetables, with tzatziki sauce or gravy.

Chicken Vol-au-Vents

\$20

In a white sauce with peas and carrots, served with mashed potatoes.

Chicken Brochette

\$22

Chicken breast with slices of onion and peppers, served with vegetables, rice and gravy.

Korean Chicken

\$22

Grilled chicken upper thighs with a sweet Korean glaze, served with vegetables and rice.

Thai Glazed Chicken

\$22

Grilled chicken upper thighs with a sweet chili, spicy Thai glaze, served with vegetables and rice.

Schnitzel

\$22

Pork schnitzel with cheesy scalloped potatoes and apple sauce. Limited quantity.

Grilled Chicken Breast

\$22

Marinated in Greek spices and olive oil and baked, served with rice and vegetables or over a large Caesar salad.

Salmon Filet

\$24

Oven-baked with garlic, herbs and butter, served with rice and vegetables or over a large Caesar salad.

Italian Breaded Pork Chops

\$24

Boneless pork chops, breaded with Italian spices and bread crumbs, served with pasta and Marinara sauce.

Veal Parmigiana

\$24

Lightly breaded cutlets with a fresh basil and tomatoe sauce, served with pasta and Marinara sauce.

Coquille St-Jacques

\$26

Shrimp, scallops and lobster meat cooked in a creamy sauce, then gratinéed. Served with vegetables and rice. Limited quantity.

Grilled Lamb Chops

\$30

Two large lamb chops cooked to perfection, served with roasted potatoes or rice, and vegetables, as well as a saffron yogourt dip or mint jelly.

TABLE D'HOTE MENU

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SINCE WE ARE A VENUE AND NOT A RESTAURANT, ONLY ONE INVOICE WILL BE PRODUCED.

ALL DRINKS CAN BE PURCHASED AT THE BAR AND PAID BY INDIVIDUALS OR ADDED TO THE EVENT INVOICE.

A KID'S MEAL CAN BE PREPARED FOR GROUPS WITH 6 KIDS OR MORE.

WE ACCOMMODATE SPECIAL DIETARY NEEDS (\$).

FOR REGULAR EVENTS, A \$100 DEPOSIT IS REQUIRED TO SECURE YOUR DATE.

To price your meal, add appetizer and dessert options, according to instructions. If your two main course options were the same price, all meals will cost the same amount. If your two main course options differ, you will have two meal prices.

APPETIZER

As the organizer, select two options for your guests to choose from. Add \$5/person for 2 List A selections, \$6 for one selection per list and \$7 for two List B selections. Groups of 12 people or less choose only one option.

List A

Chef Salad or Green Salad
Caesar salad
Greek Salad
Asian Spinach Salad
Green Salad with Mandarin Dressing
Beef, Vegetable & Barley Soup
Vegetable & Barley (or rice or pasta) Soup
Cream of Vegetable or Vegetable Potage
Cream of Carrot
Cream of Mushroom
Spicy Asian Noodle Soup
Egg Rolls or Spring Rolls with Prune Sauce
Dumplings with peanut sauce
Fried Zucchini with Spicy Aioli Dip

List B

Thai Butternut Squash Potage
Bruschetta on crostinis or baguette
Vietnamese shrimp roll with peanut sauce
Avocado and Spinach Salad
Smoked Salmon on Bagel Bites
Crab-flavoured Stuffed Mushrooms au Gratin
Sausage Stuffed Mushrooms au Gratin
Cheese & Spinach Stuffed Mushrooms au Gratin
Cheese & Tomato Stuffed Mushrooms au Gratin
Various Cream Cheese-Stuffed Cucumber
Chef's Duo of Appetizers

Chef selects a combination of 2 half-portion of appetizers per plate (all guests get 2 appetizers).

For a 4-course dinner, select a soup and a salad for everyone (from List A), for a total of \$8
OR add a soup to your 2 appetizer selections for an additional \$4.

DESSERT

As the organizer, select two options for your guests to choose from. Add \$5/person for 2 List A selections, \$6 for one selection per list and \$7 for two List B selections. Groups of 12 people or less choose only one option.

List A

Pie (choice of): Sugar, Apple, Blueberry, Crispy Coconut (no crust)
Apple Crumble
Cupcake (choice of): Chocolate, Vanilla, Spiced, Carrot
Brownie with vanilla ice cream
Black Forest Cupcake
Bundt Cake with a Drizzle of Icing (choice of): Carrot, Cranberry-Carrot, Cranberry-Spice, Spiced, Orange, Banana (with or without nuts), Pineapple
Slices of Apple and Firm Cheese (Cheddar, Gouda...)
Chocolate Mousse in a Glass (also available in keto version)
Melon Salad
Chomeur Pudding
Cinnamon Rice Pudding

List B

Pecan Pie
Individual Creamy Cheese Cake with Home-Made Cherry or Strawberry Topping
Tiramisu Truffle in a Glass
Strawberry Shortcake
Black Forest Cake
Double Layered Carrot Cake with Walnuts and Cream Cheese icing
Slices of Apple with Brie and Nuts (Brie can be melted)
Strawberry Cream Cheese Parfait in a Glass (also available in keto version)
Queen Ann Banana Nut Cake (crunchy coconut-nut topping and one layer of hazelnut icing)

OR Replace your 2 dessert options with a decorated event cake, for \$5/person.

Cake flavours: Vanilla, chocolate, spiced, orange, pineapple, carrot, banana (we will recommend the icing flavour that suits the cake flavour best).

Money Saving Tip: Everytime you choose a single option, you save 10%.