

# COCKTAIL DINNER BUFFET 2016

## SELECTION OF CANAPÉS SERVED TO GUESTS

Short General Tao chicken brochette  
Marinated shrimp with shooter-like tart cream  
Fresh salmon tartar with candied ginger, lemon grass, a sesame crisp and wasabi mayo  
Goat cheese and truffle oil sucette  
Foie gras blinis in Port jelly  
Mini Manoir-smoked salmon bagel with cream cheese and fried capers  
Beef Satay with béarnaise mayo  
Short brochette of L'Artisan deli meats and fine Quebec cheese  
Quail breast glazed with Asian flavours  
Buffalo-style chicken gougeonnette  
Juniper berry-rubbed tuna tataki with soya mayo

## SHOWCASE OF LOCAL QUEBEC CHEESES

Selection of fine local cheeses, fresh and dried fruits, mixed nuts, and artisan breads from our baker's inspiration



## SHOWCASE OF DELICATESSEN MEATS, RILLETTES AND TERRINES

Assortment of rillettes, terrines, country-style pâtés and delicatessen meats, served with citrus carrot and onion confit and a selection of marinades

## SALAD BAR

Marinated mushroom salad and smoked wild boar bacon strips  
Celery root remoulade and shrimp  
Yellow beet salad and pecan crisp served with creamy two-mustard and goat cheese sauce  
Pasta salad from the kitchen's inspiration

## SHOWCASE OF REFINED DESSERTS – 3 Morsels per person

Assortment of macaroons and decadently sweet morcels from the pastry chef's inspiration

\$ 47.95 /person

April 1, 2016 to December 31, 2016  
Minimum 50 persons

**Special Offer cable car for only \$ 5.25** \*ask for information

15% Service charges and taxes not included  
Certain conditions apply. Prices may change without notice.

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