

WEDDING MENU

2015-2016



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5-COURSE MENU

You must decide only one (1) and tell us how many you need at least one (1) month before your event.

SERVICE #1

3 canapés per person, served on a platter during the cocktail party

SERVICE #2 (1 choice)

Wild game cold cuts with onion preserves and red current

Festive mixed greens with warm goat cheese and honey

Appalachian red venison Carpaccio, haskap jelly and mesclun from the garden

Smoked salmon and sturgeon mosaic, corn and whitefish caviar emulsion

Three local cheeses crispy puff pastry

Fresh burrata Napoleon with cucumbers and trout rillettes

First Nations smoked salmon teepee, flavored oil and capers

Duck foie gras terrine and trout gravlax with blueberry jam (extra \$8)

SERVICE #3 (1 choice)

Newlyweds soup, northern toppings

Frosted granita served in a log

Artichokes and grilled red peppers tapas, Québec parmesan shavings

Raw vegetables on cucumber emulsion, without borders olives

SERVICE #4
(1 choice)

Free range chicken with wings, salsify sauce

Tender and juicy pork chop with forest spices, maple sauce

Duck confit, delicate sauce with tundra berries

Pheasant supreme with herbs, cooking juice with chive butter

Roasted and braised beef Angus shoulder, two mustard sauce

Braised hare, leg and filet with undergrowth flavors

Roasted and grilled Québec guinea fowl, gravy with birch syrup

Appalachian red venison barbecue with green peppery alder

Preserved partridge, Elizabeth blue cheese cube, morel sauce

Carré d'Agneau mariné avec ail et romarin, jus réduit au coeur des bois

SERVICE #5

Wedding cake slice with First Nations fruits and coulis

Coffee, tea and Inuit herbal tea

You can choose one of our desserts rather than bringing your wedding cake.

Please add \$ 4.50 per person..

AJOUT D'UN SERVICE

Northern territories cheese platter with side dishes... extra \$

ALL INCLUSIVE OPTION WITH OUR SOMMELIER

Glass of bubbly during the cocktail party and ½ bottle of wine during the meal... extra \$

Minimum 30 guests

EVENING BANQUET

4-COURSE MENU

APPERTIZER

Wild boar cold cuts with apricots, onion preserved pearls

Smoked salmon, lemony oil, daisy buds

Duck liver mousse, mushroom tapenade, and small maple poached pear

Poultry liver pâté, elderberry jelly, Algonquin corn bread

Venison and pheasant cold cuts with black cherries, onion and carrot preserved

Calumet cheese fondue, red pepper and artichoke tapenade

Arugula salad mix served on a bed of pears and grilled almonds, blackcurrant dressing

Orzo salad with herbaceous plants, warm goat cheese, hint of honey

Duck foie gras, ground cherry jelly, fleur de sel (5\$ extra)

Local cheese, apple butter and hazelnut crisp bread (5\$ extra) (For a 5th course)

The Chef's trilogy: smoked salmon, foie gras, cheese fondue (6\$ extra)

INTERLUDES

Soup from the land

Rhubarb water granita with mandarin syrup

MAIN COURSE

Duck confit with rosemary and sea buckthorn coulis

Roasted hare with green peppery alder gravy

Grilled beef Angus shoulder with spices and its two mustards

Greenland halibut, mango and northern herbs salsa

Roasted free-range guinea fowl supreme, wild game sauce with thyme and honey

Barbecued buffalo, rosemary sauce and warm Fleurmier brie

Beef rib steak with its two mustards

Duck filet, wild game sauce with small wild berries

Barbecued wapiti, green peppery alder demi-glace

Tenderloin AAA, pepper sauce with Canadian brandy (\$ extra)

Northern red venison, oyster mushrooms with wild garlic stew (\$ extra)

*Land and sea option: addition to the main course- 5 red Argentina shrimps with garlic blossom and lemon (\$ extra)

DESERTS

(including: coffee and Inuit herbal tea)

Chocolate strip

Blueberry cheesecake

Layered and creamy chocolate cake

Crunchy strip cake with mascarpone

Lemon cream puffs

Molten chocolate cake

Bowl with strawberries and spruce sour cream

Minimum of 30 guests

EVENING BANQUET

3-COURSE MENU

Please select one meal per category

*Switch your soup for an appetizer from the 4-course menu- 5\$ extra.

APPERTIZER

Soup from the land

Traditional soup with sunflower seeds

Wild boar terrine with apricots, onion preserved pearls

Warm goat cheese salad with honey from the forest

Duck foie gras, ground cherry jelly, fleur de sel (\$ extra)

The Chef's trilogy: smoked salmon, foie gras, cheese fondue (\$ extra)

Local cheese, apple butter and hazelnut crisp bread (\$ extra-for a 4th course)

MAIN COURSE

Grilled beef flank steak, marinated molasses, tomato and garlic, wild game sauce

Roasted organic free-range chicken with spruce cream

Certified organic roasted salmon steak, tomato, lemon and lime salsa

Duck confit with rosemary and sea buckthorn coulis (\$ extra)

Roasted hare with green peppery alder gravy (\$ extra)

Grilled beef Angus shoulder with spices and mustards (\$ extra)

Roasted free-range guinea fowl supreme, wild game sauce with thyme and honey (\$ extra)

Barbecued buffalo, rosemary sauce and warm Fleurmier brie (\$ extra)

Beef rib steak with its two mustards (\$ extra)

Duck filet, wild game sauce with small wild berries (\$ extra)

Barbecued wapiti, green peppery alder demi-glace (\$ extra)

DESERTS

(including : coffee or Inuit herbal tea)

Chocolate strip

Blueberry cheesecake

Layered and creamy chocolate cake

Crunchy strip cake with mascarpone

Lemon cream puffs

Molten chocolate cake

Bowl with strawberries and spruce sour cream

Minimum of 30 guests

EVENING BUFFET

COLD MEAL COOKING STATION

Mushroom mix perfumed with black truffles

Grilled vegetables, balsamic vinegar aged for 10 years

Parmesan and cheddar shavings, First Nations olive oil

Seaweed salad, northern calamari and shrimps

Wild game cold cuts

Wild boar terrine with apricots and fir jelly

Wapiti and pheasant cold cuts with mustards

Three cheeses from the northern territories, hazelnut crisp bread

Local smoked salmon, garden vegetables flavored oil and capers

Artichoke stems marinade, pickles and small red peppers



WARM MEALS COOKING STATION

Venison stew in puff pastry

Root vegetables and seasonal side dish

Oven baked potato gratin

Certified organic salmon with wild rice and First Nations salsa

Roasted hare with northern spices

DESERT TABLE

Fresh fruits cornucopia

Selection of prestigious cakes

Bite-size candies

Strawberry and maple coulis

Minimum of 50 guests

A DOZEN CANAPÉS

WARM CANAPÉS

Crispy grilled vegetables, sour cream with chives

Duck and dried tomato samosas

Mini grilled cheese, grilled rep pepper tapenade

Goat cheese ball with clover honey and green peppery alder pearls

Wonton shrimp, wasabi and cucumber sauce

Brie and cranberries stuffed pancake

Mushroom arancini

COLD CANAPÉS

Smoked salmon and arctic shrimps with herbs from the garden

Vegetarian quinoa, pecan emulsion, 'diabolical' mesclun salad mix

Smoked salmon, wild berry jelly, ginger preserved

Seal rillettes on Aboriginal bannock bread and haskap spread

Wapiti and silver pheasant cold cuts, onion and carrot jam

Bite-size seal sausage dipped in elderberry water

Savory duck liver mousse and preserved onion pearls

Trout and fennel tartare, ginger preserved and strawberries

Venison steak tartare, fir jelly and wild blueberries, fleur de sel

Smoked eel, yellow beets salad, Kalamisi vinegar

Local cheeses and hazelnut crisp bread

Maple smoked salmon candy bites, cucumber wasabi

Minimum of 6 dozens

COCKTAIL PARTY

COCKTAIL PARTY, NO COOKING STATION

This cocktail party consists of 16 warm and cold canapés per person, with 3 sweet canapés included

Minimum of 50 guests

COCKTAIL PARTY WITH COOKING STATION

This cocktail party consists of 12 warm and cold canapés per person.
Add the special cooking station selection here below.

Minimum of 50 guests

SPECIAL COOKING STATIONS

Mushroom mix perfumed with black truffles

Grilled vegetables, balsamic vinegar aged for 10 years

Parmesan and cheddar shavings, First Nations olive oil

Seaweed salad, northern calamari and shrimps

Wild game cold cuts

Three cheeses from the northern territories, hazelnut crisp bread

Local smoked salmon, garden vegetables flavored oil and capers

Artichoke stems marinade, pickles and small red peppers

Mini-cake, sweet canapés and small fruits

KIDS MENU

For children 12 years and under
(Free for children 5 and under)

APPERTIZER (1 choice)

Soup from the cauldron
or
Vegetables juice

MAIN COURSES (1 choice)

White meat chicken nuggets with fries, honey and seasonal salad
or
From pasta to pasta / Rosé, meat and cheese sauce
or
Fresh catch of the day (poached or grilled) with rice and vegetables

DESERTS (1 choice)

Maple ice cream
or
Small cake madness

BANQUET BRUNCH

(available every Sunday at La Traite Restaurant)

BAKER'S SHOP

Bannock bread – Pastries – Muffins – Local jams – Cereals – Mixed nuts

ARTISANAL CHEESES ASSORTMENTS

Fine selection of local cheeses

VEGETARIAN CORNER

Salad bar– Vegetables and dips

DELI CORNER

Terrines and pâtés – Cold cuts – Choices of jams, jellies and mustards - condiments

FIRST NATIONS CORNER

Selection of gravlax and smoked salmon – Citrus salsa and flavored oils

BREAKFAST CORNER

Buckwheat pancakes – Maple flavored ham – Fried eggs à la Maya– Wild game baked beans –
Roasted potatoes – Meat pies

MAIN COURSE

Seafood dish – Braised wapiti – Whole salmon with cranberry salsa – Buffalo and mushroom stew in puff pastry
with root vegetables

DESERT PLATTER

Petits fours and macaroons – Variety of deserts – Sliced fruits

Brunch available in the banquet hall from Mondays to Saturdays (Minimum of 60 guests / \$ per person)

RISING SUN MENU

***Only available at the restaurant La Traite**

Egg and ham on a grilled bannock break, cheese sauce

-or-

Eggs, bacon, sausage and potato casserole, béchamel sauce

-or-

New France pancakes, maple syrup, apple butter and yogurt

-or-

Coureur des bois omelette and potatoes

-or-

Eggs, meat, baked beans, meat pie, pancakes and potatoes

Fruit salad, toasts, juice and coffee included

EXTRAS

Cappuccino, espresso, coffee with milk

Coffee with milk bowl

À LA CARTE MENU

Small fruits smoothie

Croton, toasts and mustard

Oatmeal with maple syrup and fruit salad

Yogurt bowl, muesli cereals, seasonal fruits, multigrain toasts

French toast, northern strawberry coulis and maple syrup, fruit salad

Egg, meat, roasted potatoes and fruit salad

Smoked salmon and cheese bagel, fruit salad

Coffee

Fruit juice

WINE CARD

WHITE WINES

Fuzion, Chenin Blanc Et Torontes, Mendoza, Argentina 2013

Albis, Setúbal Peninsula, Portugal 2013

Baron Philippe De Rothschild, Chardonay, Pays D'Oc, France 2013

L'Orpailleur Blanc, Dunham, Québec 2013

Jackson Triggs, Sauvignon Blanc Reserve, Ontario 2012

RED WINES

Castillo De Monséran, Garnacha, Carinera, Espagne 2013

Rubizzo, Rocca Della Maciè, Toscana, 2013

Baron Philippe De Rotcschild, Cabernet-Sauvignon, Pays D'Oc, France 2012

Tarani, Malbec Réserve, Cahors, Sud-Ouest, France 2011

Private import- The Velvet Devil, Merlot, Washington 2012

Private import- Bergevin Lane, Calico Red, Walla Walla 2010

ROSÉ WINE

IP- L'Orpailleur Rosé, Dunham, Québec 2013

BUBBLY

J.P. Chenet, Blanc De Blancs, France

COCKTAILS

Canadian beer

Glass of wine

Regular shots (vodka, gin, rhum)

Kwe beer

Sangria

Regular liqueurs (baileys, cognac, whiskey)

Cosmopolitan

Bloody Caesar

Martini

Stinger

Kir wendat

Alcohol free beverages