



Lunch Buffet,

ASSORTMENT OF BAGUETTE SANDWICH

Turkey brie and tomatoes

Goat cheese avocado romaine leafs

Smoked Salmon tomatoes and capers

ASSORTMENT OF QUICHES

Veggie (Mushroom Spinach Tomatoes)

Lorraine (Ham or Turkey and Cheese)

SALAD (Choice of two)

Niçoise White tuna, fresh tomatoes, hard boiled eggs, potatoes, olives and anchovies

Chicken Caesar With croutons, jack cheese, and fresh tomatoes

Chèvre chaud goat cheese on croutons with walnuts, and fresh tomatoes and palms hearts

Smoked salmon salad With capers, fresh tomatoes, asparagus and lemon

DESSERT (Choice of one)

Crêpe cart (required chef on site)

Crêpes made to order by your guests with unlimited toppings of their choice
Banana, Strawberries, Mango, Melted chocolate, Nutella, honey, sugars...

Dessert tray

Apple tarte tatin, Mango blueberry crème brûlée, Mouse au chocolat, Strawberry tart

INCLUDES

Buffet tables and set up

Service Staff

4 Hours Event Time

Min 20 people \$25 per person

OPTIONS

Cheese plate (4.00 / person)

4 cheeses with dry fruits, served in the bar area when your guests are arriving

Hors d'oeuvre tray (\$35 / tray)

Tray of 25 hot and cold hors d'oeuvres served as your guests are arriving

Beer and wine Served at the bar (14 per person)

Champagne Mimosa, Merlot, Chardonnay and Heineken beer

Includes wine champagne and beer glasses

Includes bar tender

Soft Drink station (2.00 per person)

Coke, diet coke, sprite, ice tea, homemade fresh lemonade

Includes glasses

Coffee station regular and decaf (1.75 per person)

Includes ceramic mugs

Birthday cake

Choice of design and flavor