



Catering

NAVARK

PACKAGES

Catering

2018



BANQUET

Starting at \$40 per guest

First course
Main course
Cheeses
Dessert

BRUNCH

Starting at \$25 per guest

Pastries/muffins
Fruits
Eggs
Coffee/tea and juice

COCKTAIL

Starting at \$3 per bite

Classic and vegetarian
appetizers served on tray
by a waiter

BUFFET

Starting at \$21 per guest

Salads
Surf & Turf
Sides
Dessert

WHAT IS INCLUDED

Catering

Chef, kitchen staff and waiters | Flatware

WHAT IS NOT INCLUDED

Outside Caterer

\$800 for kitchen use | Waiters are in extra | Flatware are in extra

MENU
Brunch
2018

BRUNCH
\$25

SELF-SERVICE

1 portion per person

Pastries/muffins

Fruit salad

Quiche with red onion and smoked salmon

Roma mild sausage

Sisteron potato gratin

Homemade baked beans

COOKED ON SITE

Chef

Peasant's omelet

BEVERAGES

At will

Coffee/tea and juice

OPTIONAL EXTRA

Additional costs

Mimosa cocktail

Smoothie and blended juice bar

Gourmet coffee bar

MENU
Buffet
2018

SALADS

2 choices per group

Fresh mint couscous

Pennini, dried tomato pesto and feta cheese

Mesclun fantasy, balsamic dressing

Greek salad

Potato salad, curry and raisins

Mexican style rice salad

SIDE DISH

1 choice per group

Seasonal grilled vegetables

Basmati rice, garlic and roasted red pepper
aroma

Homemade Belgian Fries

Roasted potatoes with fresh thyme

Zucchini gratin a la Provençale

Select your favorite BBQ style

BASIC BBQ

\$21

1 choice per group

Van Campenhout Sandwich

(Baguette, merguez sausage & sauerkraut)

Classic burger

Vegetarian burger

GRILLED MEAT

\$36

2 choices per group

Merguez sausage (pork and lamb)

Roma sausage (soft and spicy)

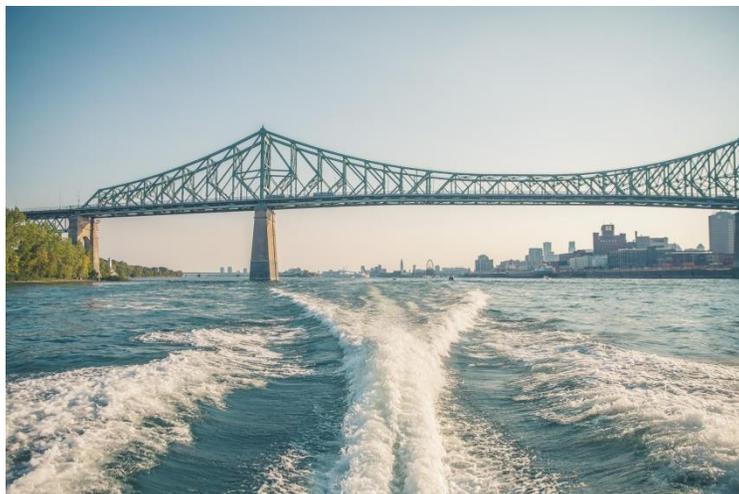
Persian Chicken Skewer (Iran pur saffron)

Atlantic salmon (6 oz)

Fresh herb marinated Qubec pork tenderloin

Lamb sirloin

Beef filet steak (AA 6oz)



*Taxes are not included

MENU
Dinatoire
2018



Photo credit | Éric Carrière Photograph

Canapes

CLASSICS

\$4 per person for 1 bite

- Traditional mini-burger
- Lamb bretz'burger curry mayo
- Homemade Lac Brome's duck confit shepherd's pie
- Sweet and sour chicken satay
- Japanese style beef satay
- Traditional beef tartare curry cone
- Lime salmon tartare in a black sesame cone
- Guacamole verrine with Nordic shrimps
- Pork meatball with spicy orange and ginger sauce
- Navark's goat cheese bundles (honey and maple flavored apples)
- Red pepper and mango Bavarian mini verrine (V)
- Mini tofu burger (V)

FRAGILES

\$3 per person for 1 bite

- Mini scallop on a spoon with Madagascar vanilla
- Citrus scallop ceviche
- Smoked salmon small quiche
- Three cheeses fiocchetti à la Provençale
- Sweet assorted brioche canape
- Cherry tomato and marinated mini bocconcini (V)
- Bruschetta on croutons (V)
- Tomato tartare with fresh mint on a cucumber (V)
- Dried tomato pesto Orzo on a spoon (V)
- Snow goat cheese and sun-dried tomato corolla (V)
- Mini salty cakes (4 flavors) (V)
- Orange and curry cold soup in a shooter (V)

BIGGER BITES

Garlic and grilled pepper stir-fried pasta | \$5

Classic Poutine | \$6

Navark Poutine (merguez sausages, onions, mushrooms) | \$8

Stations

SALTY

\$75 per plates

For 20 people

- 4 Québec cheeses, nuts and grape
(Mamirolle, paillot de chèvre, emmental et brie)
- Charcuteries and terrine
(Cranberry duck rillettes and terrine, variety of sausages, white ham or prosciutto)

For 50 people

- Seasonal vegetables and dip
- Nachos, salsa, guacamole and sour cream

SWEET

\$48 per plates

For 20 people

- Seasonal sliced fruits
- Chocolate POP
- Assorted chouchous
- Macarons (8 flavors)
- Salty caramel muffins
- Cinnamon and apples muffins
- Old mignardises (9 flavors)

Tip-off

COCKTAIL

2 to 3 bites

HAPPY HOUR

5 to 7 bites

DINATOIRE

8 to 10 bites + plates

*Taxes are not included

MENU
Banquet
2018

FIRST COURSE

1 choice per group

Choice of 2 fragiles bites (page 3)

- Duck terrine with cranberries and its side dish
- Mesclun fantasy on a cucumber with duck confit and red berries
- Goat cheese and pear crisp, caramelized with maple sirup
- Crecy orange velouté with fresh coriander pesto
- Garden vegetable soup, shoots from our artisans
- Crustacean tortelli, creamy smoked salmon sauce
- Bacon crusted salmon filet, maple white butter sauce
- Vegetable and goat cheese fondant on mesclun greens

MAIN COURSE

1 regular choice + 1 vegetarian choice

- Poultry supreme, calvados and caramelized apples
- Atlantic salmon steak with red butter and marinated algae
- Duck confit legs, aged Porto reduction
- Beef tenderloin with a Madeira wine forestiere sauce
- Surf and turf (beef tenderloin and marinated shrimp skewer)
- Pork tenderloin with sweet and sour cassis sauce
- Thai rice with tofu (V)
- Vegetable and ginger Udon noodle sauté (V)

CHEESES

1 choice per group

4 Quebec fine cheese plate

- Crispy warm brie cheese with an apple and calvados confit
- Mesclun fantasy with parmesan and tangerine dressing

DESSERT

1 choice per group + coffee and tea included

- Your cake (cutting and setting + fruits and sauce)
- Homemade chocolate fondant with red berry sauce
- Crispy chocolate cake with berry sauce
- Crepe (according to the harvest)
- Fresh fruits salad

Select your favorite package

3 COURSES

\$40

4 COURSES

\$47

5 COURSES

\$55

*Taxes are not included

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