



CATERING PACKAGE

2024



N A V A R K

PACKAGE • CATERING

01

COFFEE BREAK

From \$15 per person

Viennese pastries/muffins
Fruit
Dishes in station
Coffee/tea and juice

02

BBQ BUFFET

From \$24 per person

Selection of salads
Side dish
Classic BBQ or grilled meat

05

NAVARK CATERER

Inclusions

Chef, kitchen staff and waiters |
Tableware (plates, glassware & cutlery)|
No additional service charge

03

HORS D'ŒUVRE

From \$4 per item

Selection of classic and
vegetarian bites served on a tray
by our waiters

04

BANQUET

From \$47 per person

Appetizer
Main course
Entremet OR Dessert

06

EXTERNAL CATERER

A fee of \$4 per guest for the use of the
kitchen | The external caterer will have to
provide and transport his equipment, work
tools and all tablewear required for the
service of the meal

*Note that dishes marked with an * are only available on the Navark Archipel and the Private Island
Selection and prices are subject to change without notice | Exclusive bar management by Navark | Taxes not included
evenement@navark.ca | 514. 871. 8356 external 2 | www.navark.ca*

MENU • PACKAGE

COFFEE-BREAK

COFFEE-BREAK

15\$

IN STATION

1 serving per person

Viennese pastries/muffins

Fresh fruit

Yogurt

1 choice of savory station (See savory station menu page 4)

Coffee and fruit juice

DRINKS

All you can drink 9\$ per person

Coffee and fruit juice

Soft drink

Flavored water

LUNCH BOX

18\$ per person

Ham and Brie sandwich on a baguette

OR

Chicken salad wrap

Choice of salad (see buffet menu)

Soft drink or fruit juice

SALADS

2 choices for the group

Fresh mint couscous

Penne with sun-dried tomato pesto and feta cheese

Mixed greens salad with balsamic vinaigrette

Greek salad

Potato salad with mustard and dill

Summer rice salad

BBQ BUFFET

SIDE DISH

1 choic for the group

Basmati rice with garlic and grilled red peppers

Sautéed potatoes with fresh thyme

Provençal-style zucchini gratin

Homemade Belgian fries (on the island only)

Match your previous choices to your ideal style

BBQ

24\$ - 1 choice per group

Van Campenhout sandwich
(Baguette, merguez & sauerkraut)

Classic / Végetarian burger

GRILLS

38\$ - 2 choices per group

Lamb Merguez sausages

Roma Sausages (mild and spicy)

Persian-style marinated chicken skewers (with pure Iranian saffron)

Basil-marinated chicken breast Atlantic salmon supreme (6 oz)

Fresh herb-marinated Quebec pork tenderloin

Beef tenderloin tip (6 oz AA grade) +\$3

Vegetable and tofu skewer with mustard and curry

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MENU • PACKAGE

HORS D'ŒUVRE

THE CLASSIC

4\$ per piece

- Mini traditional burger*
- Mini lamb burger, with curry mayo on brioche bread*
- Homemade Shepherd's pie with confit duck from Brome
- Poultry skewer with sweet and sour sauce
- Beef teriyaki skewer
- Tenderloin tartare on wonton chips
- Smoked salmon and chives mini quiche
- Navark goat cheese baluchon (apple, honey and maple)*
- Salmon tartare with lime and coriander, served on a black sesame cone
- Mini scallop on a spoon with Madagascar vanilla
- Spicy orange and ginger pork meat balls
- Brioche canapé with duck mousse, with port and cranberries

VEGETARIAN

- Red bell pepper Bavarian cream with mango salsa in a verrine
- Cherry tomato and mini-bocconcini skewers with herb pesto
- Eggplant caviar on blinis
- Goat cheese corolla with sun-dried tomato pesto

VEGAN BITES

- Shooter of cold Crecy soup with orange and curry
- Italian bruschetta crostini
- Tomato tartare with fresh mint on cucumber

STATIONS

SAVORY STATIONS

95\$ for 10 people

- Assorted fine Quebec cheeses with grapes and nuts
(Mamirolle - goat paillot - emmental - brie)
- Charcuterie and terrine
- Navark mini burger platter (20 units)

29\$ per 10 people

- Seasonal crudité platter with dip
- Nachos, salsa, guacamole and sour cream

SWEET TABLE

65\$ per tray of 20 items

- Assorted sweet petit fours (9 varieties)
- Sliced seasonal fruit
- Mini Belgian waffles
- Assorted macarons (various flavors)
- Mini muffins filled with salted caramel, apple and cinnamon

LATE NIGHT SNACKS

(Private island only)

Classic poutine : \$11 per person

APERRO	HAPPY HOUR	DINNER
3 pieces - 12\$	7 pieces - 28\$	12 pieces - 45\$
		Add 1-3 stations

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MENU • BANQUET

FIRST COURSE

1 choice per group

Vegetable and goat cheese fondant, young spinach leaves
 Duck terrine with cranberries and accompaniments
 Fancy salad with pulled confit duck and red fruits
 Carrot and orange velouté with coriander pesto
 Garden vegetable cream, fresh sprouts from our artisans
 Butternut squash cappellaci, mild garlic cream, and fresh thyme
 Warm goat cheese pastry with maple caramelized apples*
 A choice of 2 appetizers can replace the first course (see page 4)

MAIN COURSE

1 regular choice (side dish of gratined scalloped potatoes and seasonal vegetable fantasy) + 1 vegetarian choice per group

Chicken breast, two mustard and tarragon sauce
 Atlantic salmon supreme, maple Nantais butter
 Beef tenderloin tip (7 oz) with forest mushroom sauce and Madeira wine
(with 7 oz AA beef fillet - 10\$ extra)
 Land and sea mosaic plate (beef tenderloin 6 oz and marinated shrimp skewer) *(with 6 oz AA beef filet mignon - 7\$ extra)*
 Confit duck leg (8.8 oz), old port and cranberry reduction
 Vegetarian chilli on basmati rice (Vegan)
 Udon stir-fry with seasonal vegetables and ginger (Vegan)

ENTREMETS

1 choice per group

4 fine Quebec cheeses
 (Mamirolle, goat paillot, Emmental & Brie)
 Small fancy salad with parmesan, tangerine
 vinaigrette
 Baked brie, cranberries and maple*

DESSERTS

1 choice per group including coffee/tea

Homemade chocolate fondant and red fruit drizzle*
 Mango and coconut shortbread with raspberry drizzle
 Crispy chocolate strip on field berry sauce
 Fresh seasonal fruit salad

Your cake (cut, set up, side of fruit and red fruit drizzle, served) 5\$ per person

CREATE YOUR IDEAL PACKAGE

3 course meal	4 course meal	5 course meal
47\$ per person	54\$ per person	61\$ per person

For groups of 40 people and less, add +5\$ per person

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CONTACT US

Event venue rental service

Marina of Longueuil
101, chemin de la Rive,
Longueuil, Québec J4H 4C9

For further information or to make a reservation, we invite you to contact our sales team at the following coordinates:

Mail: evenement@navark.ca

Phone: **(514) 871 - 8356 external 2**

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