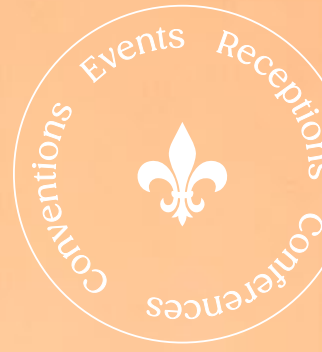


Menu

Québec City Convention Centre



2024

Simon Renaud, Executive Chef

Local Gastronomy



**Maestro
Culinaire**

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Maestro Culinaire, Exclusive Foodservice Partner of the

Québec City Convention Centre

Partner of the



Credit: Emmanuel Coveney

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A Long-standing Partnership

Maestro Culinaire, formerly Capital HRS, has been the exclusive food and beverage of the Québec City Convention Centre since its opening in 1996. This loyal culinary brigade and its executive chef Simon Renaud form a team of more than 30 professionals with only one objective: to concoct a menu that rivals the best tables in Québec City!



Anything but Conventional Menus

Always attentive to the needs of our customers, the chef and his team will guide you off the beaten path and offer you an immersive experience where all your senses will come alive.



Record-breaking Performances

At the Québec City Convention Centre, large-scale events don't scare us! On a busy day, the Maestro Culinaire team can serve more than 6,000 meals.



Showcasing Local Producers

Maestro Culinaire is proud to be certified Fourchette Bleue by the Exploramer program, which promotes the sound management of the marine resources of the St. Lawrence River's marine resources and the integration of lesser-known species into the menus of Québec restaurateurs.



Waste-free Cooking

The food ingredients processed in the kitchen by Maestro Culinaire are always used to their full potential. Surplus production is given a second life: on average, nearly 300 kg of food per month is donated to community organizations to feed people in need in Québec City.

Our Chef




Executive Chef Simon Renaud started working at the Québec City Convention Centre and Maestro Culinaire in the winter of 2022. He has over 20 years of experience as an executive chef in international hotels, including Hilton Québec and Hyatt Regency Montréal. He is passionate about our local terroir and always make sure to highlight the richness of Québec products in his banquet creations.

All our breakfast buffets include: fruit juices (orange, cranberry or apple), a choice of jams, butter, 100% Colombian coffee—gourmet blend, tea and herbal tea.




Breakfast

BUFFET

 1.5 hour service (when doors open)








The Continental Buffet

Minimum 25 people *

- Seasonal diced fruits  
- Breakfast pastries (1 per person)—
Butter croissants, chocolate croissants, assorted muffins
- Assorted yogurts 














The Healthy Wake-Up Buffet

Minimum 25 people *

- Selection of bagels and breads (½ per person)
- Light cream cheese 
- Granola and muesli
- Greek yogurts (vanilla and plain) 
- Cheeses: cheddar and cottage 
- Hard-boiled eggs  
- Seasonal diced fruits  
- Assorted healthy muffins


The Hot Buffet


Minimum 50 people *

- Seasonal sliced fresh fruit platter  
- Breakfast pastries (1 per person)—
Pure butter croissants, chocolate croissants, assorted muffins
- **One selection between**—
 - Scrambled eggs with chives 
 - Plain omelet 
 - Western omelet (peppers and ham) 
 - Ham and cheese omelet 
 - Homemade quiche with your choice of three toppings between—
Bacon, ham, tomato, mushrooms, leek, peppers
- **One meat selection**—
 - Bacon  
 - Maple braised ham  
 - Pork sausages from *Beaurivage* Farm
 - Poultry sausages from *Viandes Biologiques de Charlevoix*
- **One breakfast potato selection**—
 - Mini hash browns 
 - Sautéed with sweet peppers  

Breakfast

QUÉBEC BUFFET

 Minimum
100 people




 2 hour service
(when doors open)

All our buffet breakfasts include:





- Fruit juices: *orange, apple, cranberry*
- A choice of jams
- Butter

- 100% Colombian coffee-gourmet blend
- Tea
- Herbal tea



The basics

- Assorted individual yogurts 
- Portneuf brie cheese, old-fashioned cretons and mustard trilogy
- Seasonal sliced fresh fruit platter  
- Selection of artisan breads by François Borderon
- Breakfast pastries (1 per person)



One dish selection

- Scrambled eggs with chives 
- Plain omelet 
- Western omelet (peppers and ham) 
- Ham and cheese omelet 
- Homemade quiche (choice of three toppings) — *Bacon, ham, tomato, mushrooms, leek, peppers*

One potato selection

- Mini hash browns
- Sautéed with sweet peppers  

One side selection

- Maple butter crepes (1 per person)
- Bacon and maple braised ham  
- Pork Sausage from *Beaurivage Farm* OR poultry sausage from *Vandes Biologiques de Charlevoix*
- Baked beans with *Canard Goulu* duck confit

For the absolute Québec flavor, try our Sugar Shack experience!

Maple sugar and cinnamon rolls, maple and pork sausage from *Beaurivage Farm*, traditional maple braised ham from *Charcuterie Charlevoisienne*, maple flavored baked beans, crispy pork

rinds, maple butter crepes and oyster mushrooms and maple syrup mini omelets.

Offer a gluten-free station

Want EVEN MORE? Enhance your buffet with one of our DIY stations!

Do It Yourself Stations

 Minimum 25 people

Yogurt Parfaits

- Seasonal berries (two varieties) — *Strawberry, blueberry, raspberry, blackberry* (🌱) (🌱)
- Muesli, dried cranberry, chia and grilled almonds
- Greek yogurt: Plain and vanilla (🌱)
- Fruit compotes, honey (🌱) (🌱)

Burritos

- Plain and whole-wheat tortillas (🌱)
- Scrambled eggs (🌱)
- Bacon and Chorizo
- Old cheddar cheese (🌱)
- Peppers, mushrooms, tomato (🌱) (🌱)
- Green onions, chive, cilantro (🌱) (🌱)
- Salsa, mayonnaise, Sriracha mayonnaise, sour cream (🌱)
- Spicy baked potato wedges (🌱)

Crepes

Choice of salty crepes

- Ham (🌱) (🌱), cheddar cheese (🌱), smoked salmon (🌱) (🌱)
- Asparagus, mushrooms, spinach (🌱) (🌱)
- Mornay sauce

OR sweet crepes

- Banana, strawberry, blueberry, raspberry (🌱)
- Chocolate and caramel syrups
- Brown sugar and Chantilly cream (🌱)

Morning Extras (price per person)


- Breakfast potatoes — *mini hash browns, sautéed with sweet peppers*
- Traditional Québec maple baked beans (🌱) (🌱)
- Homemade-style "cretons"
- Smoked maple bacon (🌱) (🌱)
- Plain or multigrain bagels, light cream cheese
- Assorted cereal and 2% milk
- Diced fruits (*cantaloup, pineapple, orange*) (🌱) (🌱)
- Sliced seasonal fresh fruit platter (🌱) (🌱)
- Québec maple butter crepes (2 per person)
- Yogurt parfait (*berries, honey and granola*)
- Breakfast Sandwich — *English muffin, egg, cheese with sausage OR bacon*
- Eggs Benedict — *Ham and spinach OR salmon with white wine poached leek*
- Scrambled eggs with smoked salmon from *Pêcheries Daniel Girard*
- Express breakfast Bento box — (*minimum of 25 units*) *Seasonal diced fruits, local cheddar, hard-boiled egg, pure butter croissant, jam, yogurt, granola and seasonal berries parfait*

Thematic Coffee Breaks



All our packages include 100% Colombian coffee-gourmet blend, tea and herbal tea.

PACKAGES






 Minimum
50 people

 Additional charges apply
if service is before 6:30 a.m.

Sweet and Salty

- Assorted homemade cookies
- Warm sea salt and rosemary kettle chips, Ranch sauce  
- Assorted soft drinks, juices and mineral water









Sunny Garden

- Carrot sticks, vines tomatoes, cucumber and other crispy treasures  
- Homemade caramelized onion and smoked pimenton hummus  
- Mini pitas and grissini
- Green avocado smoothies 

Guilty Pleasure




- Assorted stuffed mini beignets
- Maple sugar Lollipop
- Chocolate dipped pretzels

Super Healthy

- Tuscan white bean dip and whole-grain crackers
- Strawberry, mango and basil verrine  
- Brazil nuts, pistachio and walnuts  
- Honey and flax seed gluten-free homemade bars  
- Québec apples  

Arctic Blizzard


Assortment of the following frozen treats (1 ½ per person) —

- Häagen-Dazs ice cream bar (55 g) 
- Drumstick ice cream cone (66 g)
- Ice cream sandwich (100 g)
- Iced fruit popsicle (50 ml)  
- Assorted fruit juices and flavored mineral water

Coffee Breaks

À LA CARTE






 Minimum
20 people

 Additional charges apply
if service is before 6:30 a.m.


For your thirst...






- Fruit or vegetable juices (individual portions)
- Assorted soft drinks (includes diet)
- Sparkling waters
- Maple3 Sparkling water (355 ml)
- Fruit or vegetable juices (liter)
- Coffee, decaf coffee, tea, herbal tea
- Fair trade coffee
- Flavored water (7 liter jug + 1 refill)

For a snack...

- Crudités with dip OR traditional hummus 
- Québec cheese platter (40 g per person) —
Includes grapes, dried fruits, assorted crackers and breads
- Basket of chips  
- Basket of three-colored nachos, with salsa and guacamole
- Basket of deluxe mixed nuts  

For treats...

- Whole fresh fruits  
- Plain mini croissants and mini muffins
- Breakfast breads
- Mini cupcakes — *vanilla, chocolate, red velvet*
- Mini breakfast pastries
- Assorted yogurts (individual portion) 
- Assorted Greek yogurts 
- Plain croissant and muffin
- Breakfast pastries
- Diced fruit bowl — *cantaloup, pineapple, orange*  

- Häagen-Dazs ice-cream bar (55 g / minimum of 24 bars) 
- Seasonal sliced fresh fruit platter  
- Assorted cookies — *white chocolate, dark chocolate, oats and raisins, three chocolates and pecans*
- Gourmet squares — *Rice Krispies, brownies, sugar cream fudge*
- Energy balls 
- Assorted mignardises
- Assorted macaroons 

Redesigned Caesar salad

Romaine heart, Riviera parmesan, crispy maple bacon, bruschetta, spicy pecan pieces and creamy maple-mustard vinaigrette



Forget about the classic salad recipe. This reinvented first course is worthy of a great restaurant with its broken-down presentation! By substituting a few ingredients, this salad can easily become a vegan dish.

Our table d'hôte lunch includes bread, butter, 100% Colombian coffee-gourmet blend, tea and herbal tea.

Table D'Hôte

THREE-COURSE LUNCH

Price per person, based on main dish selection

👤 Minimum
30 people

🕒 2 hour service
(when doors open)

Your selection of a soup or an appetizer

A

Chef's seasonal soup creation 🌱

Grilled sweet pepper and tomato chowder — roasted pine nuts and chives 🌱

Dubarry cauliflower cream soup — sesame oil 🌱

Cream of buttery squash and roasted sweet corn — truffle drizzle 🌱

Island of Orleans fresh baby leaves — Demers Tomato confit, goat cheese crumble and roasted pumpkin seed, *Beaupré* Honey Mead vinaigrette 🌱

Redesigned Cesar — Romaine heart, Riviera Parmigiano, crispy maple bacon, bruschetta, spicy pecan pieces, creamy maple mustard vinaigrette

🌱 **Young lettuces and sprouts from Île d'Orléans** — Confit tomato, marinated tofu with black garlic and basil, roasted pumpkin seeds, *Beaupré* mead vinaigrette 🌱

Your selection of one main dish

M

Hearty grilled chicken salad — Mediterranean couscous, kale, avocado and roasted almonds, fresh lemon and balsamic dressing 🌱

Grizzly's smoked salmon candy linguini — Daniel's fresh basil and Mascarpone creamy sauce

Québec pork medallions — Yukon Gold and Charlevoix 1608 cheese mousseline, mushroom duo, *Monna & Filles* blackcurrant mustard sauce 🌱

Mushroom stuffed chicken breast — Island of Orleans black garlic carrot puree, warm spring salad: green bean, sweet corn, chickpeas and celery, *Kayak* white Vermouth sauce

🌱 **Mushroom duxelles stuffed raviolis** — Tofu and vegetables garden sauce

Grilled salmon fillet — with Chef's special mixed spice blend, edamame and Nordic shrimp warm quinoa salad, grilled fennel, fresh cilantro sauce vierge 🌱 🌱

Canard Goulu duck leg confit — green alder pepper flavored spaghetti squash, honey and rosemary roasted carrots, *Bilodeau Orchard's* Ice cider sauce 🌱 🌱

Soft braised beef shoulder — rosemary and squash buttery puree, King Eryngii mushrooms with crispy string beans, *Archer* Port silky glaze 🌱

Your selection of one dessert

D

Pear Tarte Tatin — *Ferland Orchard's* Pear Mistelle jelly

Salted caramel *Religieuse* Puff — Bourbon vanilla sauce

All chocolate — finger brownie and caramelized pecan

Lemon and vanilla Tartlet — dark rum flambéed meringue

🌱 **Soy milk tapioca** — Seasonal berries and vegan chocolate lace tulle

Want a two-course meal? Ask our team about the options available!



Sébastien Lesage

Le Canard Coulu



Their story

It was in Saint-Apollinaire in 1997 that Le Canard Goulu farm was founded. Sébastien Lesage, who is passionate about agriculture and gastronomy, put aside his career as a lawyer to launch this project. Le Canard Goulu quickly took off—all while remaining an artisanal business even today.

Le Canard Goulu offers fine duck and foie gras products. All of this is done in a human dimension that respects high environmental standards.


It was through events bringing together producers and by travelling through the regions of Québec that chef Simon Renaud met Sébastien Lesage. Over the last 10 years, they have developed a precious business relationship around the restaurant industry.

Lunch

Our lunches include 100% Colombian coffee-gourmet blend, tea and herbal tea.

BUFFET

 Minimum
100 people

 2 hour service
(when the doors open)

1 hot dish

2 hot dishes

3 hot dishes

The basics

Garden vegetables with Chef's dip 🌱

Baby greens and lettuces,
duo of homemade vinaigrettes 🌱 🌱

Two seasonal salad medleys

Québec cheese discovery
with dried fruits and nuts

Charlevoix charcuteries

Sweet table

Fresh fruit salad

Your hot dish selection

- Mushrooms, spinach and
Alexis de Portneuf brie lasagna
- Lemon and fresh herbs marinated
chicken 🌱

- *Gibier Appalaches* elk stew with
MacKroken dark beer caramelized
onions 🌱 🌱
- *St-Apollinaire* duck breast, Nicole's farm
sea-buckthorn sauce 🌱 🌱
- Greenland cod, tomatoes and smoked
sweet corn, olive oil virgin sauce 🌱 🌱
- Vegetarian Soba noodles, wild
mushrooms, bok choy and cashews 🌱
- Vegetarian paella, tomatoes, asparagus,
chick peas, eggplant and tofu 🌱 🌱
- Mac & cheese with smoked Fontina
cheese from *St-Benoît-du-lac Abbey*
- Atlantic salmon minute, shellfish oil with
capers and tempura 🌱 🌱


Side of seasonal vegetables 🌱


Your selection of one side dish

- Oven roasted *Raphaëlle* potatoes,
duck and rosemary perfume 🌱 🌱
- Butter whipped potato Mouseline 🌱
- Sautéed farm cabbage with *Isle de
Bacchus* 1535 wine glazed lardons 🌱
- Olive and crispy pistachio couscous 🌱
- Leek and sundried tomato rice
pilaf 🌱 🌱
- Classic potato gratin
- Fresh herbs basmati rice 🌱 🌱

Bento Boxes

SANDWICHES

 Minimum 30 people -
3 box selections

 Under 30 people -
2 box selections

Your selection of one sandwich

The Charlevoisien — Herb bread, Charlevoix braised ham, Portneuf Brie cheese, mayonnaise, honey, Dijon and lettuce

The DBC — Olive, sun-dried tomatoes and herbs bread, turkey pastrami, bacon, cheddar, pesto mayonnaise and lettuce


The Porchetta — Focaccia bread, rosemary pork loin, grilled napa cabbage, marinated grilled sweet peppers and cranberry mayonnaise

The Buffalo Chicken — Rosemary bread, Buffalo chicken, caramelized onions, tomatoes, blue cheese mayonnaise and lettuce

The Parisian — Ham and cheese croissant with Dijonnaise

The Texan — Sweet and sour roasted beef Baguettine, arugula and jalapeño Havarti cheese

Vegetarian or vegan


Banh Mi inspiration — Seitan, curry, honey and lime, crunchy vegetables, fresh herbs and fried onions 



Spinach tortilla — mixed seasonal vegetables and feta cheese

Includes one green salad plus a selection of one salad medley and one dessert from the options below.

MEAL SALADS







Your salad selection





Maple mustard roasted salmon fillet — served on a green salad with diced vegetables and balsamic vinegar with mustard vinaigrette  

Sliced curry chicken breast — with vegetables and its cider and herbs vinaigrette  

Your selection of one salad medley and one dessert from the options below.

Our salad medleys

- Tomato Greek Salad 
- Roasted beet, chickpeas, feta cheese, orange sesame and rice vinegar vinaigrette 
- Detox quinoa salad, blueberries and almonds  
- Rice vermicelli, grilled chicken, shrimp, cilantro and lime  

- Annabelle potatoes, caramelized onions and creamy old-fashioned mustard 
- Fusilli salad, tomatoes, feta and fresh basil 
- Rice salad with duck confit, sweet peppers and figs  

Our desserts

- Lemon meringue pie
- Double chocolate brownie
- Salted caramel beignet
- Chef's prime selections

Local Tomato Medley

Fresh Québec mozzarella,
Gaspésie sumac shrimp and avocado purée

Boreal spices
from Gaspésie.



Freshly picked daily,
the basil that graces
this appetizer comes
from Les fines herbes
par Daniel farm on
île d'Orléans.

Fresh mozzarella from
Élevages Buffalo Macioccia farm
in Saint-Charles-sur-Richelieu,
whose producers travelled
all the way to Italy to
learn best practices.



In this cold appetizer, boreal spices take center stage,
with the Gaspésie sumac used to prepare the shrimp.

Think outside the box for your trade show!

Exhibition Buffet

 Minimum
100 people

THE THAI BOX

Served in a small take-out box
with chopsticks and fork

Your selection of two salads

- Celeriac remoulade with apple and tarragon mustard (V) (GF)
- Quinoa, edamame, sweet corn and grilled peppers, Thai vinaigrette (V) (GF)
- Rice salad with duck confit, sweet peppers and figs (V) (GF)

- Tomato, cucumber, radish and green onion, lemon oil and fresh mint (V) (GF)
- Thai salad with quinoa, crab meat, green beans, surimi, dill, tomatoes, yellow peppers, broccoli, celery, yuzu and Wafu sauce (V) (GF)

Your selection of two main dishes

- Vegetarian: Thai vegetables, fried tofu and omelet pieces (V)
- Sautéed chicken breast with garlic and toasted sesame seeds (V) (GF)

- Duck strips with spices and shiitake mushrooms (V) (GF)
- Sautéed tiger prawns with sweet and sour chili sauce

Basmati rice (V) (GF)

Lime and assorted sauces

Coconut milk tapioca pudding (V) and fortune cookies

Fruit salad (V) (GF)

100% Colombian coffee-gourmet blend, decaf, tea, herbal tea

THE POKE BOWL

Your selection of two basis

- Rice vermicelli (V) (GF)
- Soba noodles
- Sticky rice (V) (GF)

Your selection of two proteins

- Shrimp
- Chicken (V) (GF)
- Marinated tofu (V) (GF)
- Salmon (+ \$2.50) (V) (GF)
- Tuna (+ \$3) (V) (GF)

Your selection of four toppings

- Red cabbage, carrot, cucumber, edamame, green onions, guacamole (V) (GF)
- Strawberry, mango, pineapple (V) (GF)

Your selection of two vinaigrettes

- Wafu (V) (GF)
- Citrus and sesame (V) (GF)
- Soya and maple (V) (GF)

Crispy Imperial roll (1 per person)

Homemade cookies and coconut rochers

Fruit salad (V) (GF)

100% Colombian coffee-gourmet blend, decaf, tea, herbal tea

Receptions

Minimum order of 3 dozen per item.
Prices below are per dozens

À LA CARTE HORS D'OEUVRES

Cold hors d'oeuvres

Duck rillettes
and haskap berry jam 🍷 🍴

Balsam fir salmon gravlax,
strawberry cream and cucumber
caviar 🍷

Mini Caprese verrine,
heirloom tomatoes, fresh
Québec mozzarella and basil
(station service only) 🍷

Compressed melon spoon
with mint and creamy
goat cheese 🍷

Smoky hummus
Smoked pimenton, chickpeas
and crispy tofu 🍷 🍴

Bloody Cesar Style Gazpacho
Fiery schrimp
(station service only) 🍷 🍴

Tuna mi-cuit
wakame and wasabi
mayonnaise 🍷

Scallop ceviche
with Romeo's gin and lime 🍷

Bellechasse Elk tataki,
Jac Daniel's flavored
sweet pepper relish 🍷 🍴

Homemade smoked trout,
The chef's spices and
raspberry jelly 🍷 🍴

**Fresh salmon and
mango tartare**,
lime and ginger twist
(station service only) 🍷 🍴

Foie gras crème brûlée
with cured duck breast
on homemade gingerbread
(station service only)

Hot hors d'oeuvres

Wild mushroom arancini,
smoked tomato coulis

Cricket powder
truffled arancini 🍷

Gourmet grilled cheese duet:
Oka cheese, apple and almonds
- Brie and cranberries

Crispy chickpea stick,
Buffalo sauce
(station service only) 🍴

Cheeseburger bite

**Mini Italian-style
veal polpette**
(station service only) 🍴

Mini Chinese take-out box
Sautéed soba noodles
and teriyaki vegetables
(station service only) 🍴

Halibut satay
miso, red curry and coconut milk
(tray service only) 🍷 🍴

Seared scallops
maple flavored parsnip
mousseline, crispy pistachios
(tray service only) 🍷

Chicken and cabbage gyoza
Mirin sauce and sesame

Verrine of braised beef cheek
Migneron cheese aligot
(station service only)

**Veal sweetbread bites
& oyster mushrooms verrine**
(station service only) 🍷

Argentinian shrimp satay
Charlevoix's Basque pepper
seasoning, Romesco sauce
(station service only) 🍷 🍴

Appalachian bison mini burger
bacon and Charlevoix's
1608 cheese
(tray service only)

The Chef's Selection

Cold or hot options

Receptions

STATIONS

Poutine Station

French fries with sauce and Québec cheese curds 🌱

Extras

- Pulled braised beef
- Smoked Meat
- Pulled duck

Grilled-Cheese Station

- Brioche bread, apple butter, duck confit and *Mamirolle*
- Brioche bread, pears, *St-Benoît Abbey* smoked blue cheese, walnut and arugula

Mini Burger Station

Minimum 20 dozen

- Angus plain mini burger
- Angus mini cheeseburger with Oka cheese and caramelized onions
- Mini veggie burger, brie cheese and sweet pepper relish

Served with — Sliced tomatoes, lettuce, ketchup, mayo and assorted mustards

Pulled Pork Station

Pulled pork mini rolls, red cabbage and cranberry coleslaw 🌱

Served with — Dill pickle, Tex-Mex flavored onion confit

Sushi Station

- Nigiris
- Makis
- California Rolls
- Futomakis

Served with — Soya sauce, marinated ginger and wasabi

Québec Cheese Platter

Minimum 20 people

Served with —

- Dried fruits and fresh grapes
- Gourmet nut selection
- Artisan breads and crackers

Sweet Delights Station

- Island of Orleans blackcurrant lollipop
- Sea buckthorn financier cake
- Apple-sugar fudge mini tartlet
- Old-fashioned cream fudge
- Assortment of cakes and mignardises

Salmon Mi-cuit with Boreal Spices

Spicy mango chutney, Île d'Orléans
blackcurrant jelly, torriified pistachio slivers

The edible flower petals are harvested the same morning on Île d'Orléans at Les fines herbes par Daniel farm. Less than 10 hours separate the picking and the assembly of the plate!



The perfect balance of sweet and salty: blackcurrant adds a touch of sweetness and a light acidity that harmonizes perfectly with the taste of salmon.


seasonal and fresh
Ahh!
cold appetizer

I love preparing dishes where the ingredient can be enjoyed to its full flavor and balanced with the right textures. Just like the salmon in this tataki appetizer.

— Chef Simon Renaud


Receptions


ACTION STATIONS

 In addition to regular stations, with server/cook per station.
\$49 per hour (minimum 3 hours)

Smoked Meat

Minimum 50 people

Rye bread, old-fashioned smoked beef 

Our roof's honey coleslaw 

Dill pickles, assortment of three mustards and sides

Pork

30 to 40 people

Québec maple-glazed rack of pork
Our signature mustards: Blackcurrant
Meaux mustard, maple and cider mustard,
Pesto mustard

Lamb

8 ribs

Rack of lamb, fresh herbs crust,
rosemary juice (served as a martini
with old cheddar potato mousseline)

Duck

20 people

Roasted duck breast, wild mushroom
sauce (served on Island of Orleans black
garlic sweet potato puree)

Elk

20 people

Slow-cooked elk Osso buco, *Bristol*
beer and confit cipollini glaze, butter
whipped potato puree.

Beef

25 people

Beef tenderloin, mushroom crust,
three pepper reduction with Dijon
mustard and Québec 1608 fortified
wine from *Domaine de l'Ange-Gardien*

Salmon

20 people per fillet

Sliced smoked salmon with bagel
croutons
Capers, red onions, black pepper,
olive oil and lemon

OR

Sliced gravlax with bagel croutons
Mustard and dill creamy sauce

Tartare

30 people (3 oz per person)

Salmon tartare with bagel croutons
Granny Smith, avocado, sambal
oelek pickles, capers, mayo, chives
and fresh herbs

30 people (3 oz per person)

Beef tartare with taro chips
Mustard, shallots, herbs, tabasco,
Worcestershire sauce

25 people (3 oz per person)

Deer OR Bison tartare with taro
chips, marinated daisy flower buds
and boreal spices



Marc-André Bouchard

Les fines herbes par Daniel



Their story

Les fines herbes par Daniel was founded in 1990 by Daniel Baillard on Île d'Orléans. In 2016, Marc-André Bouchard acquired the farm, which continues to specialize in the cultivation of green delicacies. Listening to chefs and restaurateurs, he offers customized, high-quality products, such as greens, microgreens, herbs, edible flowers and more.

Marc-André Bouchard is very involved in his community as a teacher at Fierbourg School (horticultural sector) and president of the Board of directors of the Île d'Orléans Chamber of Commerce.

He and Chef Simon Renaud have been friends for a long time. Over the years, they have developed a close creative bond. Together, they worked on the maintenance of the farm's gardens in 2020 while the restaurant industry was on pause.

Marinated Québec Pork Chop

Carrot purée with Île d'Orléans black garlic and seasonal vegetables



Sauce with First Nations spices, better known as Les Épices du Guerrier, a local business of the Huron-Wendat nation.

*The pork chop dry marinade is a spice blend I created myself!
It pairs equally well with white meats or cocktails.*

— Chef Simon Renaud


Our table d'hôte dinner includes bread, butter, 100% Colombian coffee-gourmet blend, tea and herbal tea.

Prices vary according to the hot dish selected. Prices are per person.


Table D'Hôte



THREE-COURSE DINNER


 Minimum 30 people



 2.5 hour service (when the doors open)



Your selection of one appetizer A

Local tomato medley — fresh Québec mozzarella, Gaspésie's sumac sprinkled shrimp and avocado puree 

Boreal spices rubbed salmon mi-cuit — spicy mango chutney, Island of Orleans blackcurrant jelly and torrefied pistachio slivers  



Pur vodka and lime marinated Canadian scallop duet — homemade smoked tzatziki, citrus pearls, tendril peas 


Arugula baby leaves — strawberry strips, feta and almonds, 10-year-old balsamic vinaigrette  



V **Beet carpaccio** — Granny Smith and Québec citrus, micro sprouts, camelina oil and our honey  


Your selection of one main dish M


Marinated Manchon style chicken breast — Pearl couscous with shrimp, edamame and fresh ginger, seasonal garden vegetables, velvety Sortilege maple whisky sauce  


Marinated Québec pork chop — classic Dauphinois potato Gratin, tender asparagus, First Nations spices flavored jus reduction  


Maple grilled salmon fillet — wild bergamot creamy cauliflowers, grilled asparagus, virgin camelina oil salsa fresca 

V **Charlevoix vegetable casserole** — Espelette pepper perfume, on wild mushroom sorgho nest  

24hr slow-cooked Québec pork Osso buco — braised vegetables au jus, pesto and diced fresh tomato strascinati nest, maple flavored *Lactaire* beer sauce 

Soft braised beef cheek — Port and green alder pepper Jus, celeriac and potato *Aligot* with *Le 1608* cheese, baby root vegetables 

Soy milk and ginger marinated Greenland halibut fillet — shrimp and yuzu Imperial black rice, Charlevoix proscuitto chips, wild carrots, *Emporium* saffron beurre blanc sauce 

Beef filet mignon with Chef's secret rub — Québec morels & barley risotto, fresh farm vegetable selection, *Perigord* style sauce 

Your selection of one dessert D

Apple Surprise — *Vergers St-Nicolas* Ice cider



Québec Maple Five texture inspiration

The Island of Orleans Temptation — raspberry and *Monna & Filles* blackcurrant mousse

Chocolate and haskap berry Mousse — cocoa nibs, smoked Chantilly

Honey candied apricot cushion — Bourbon vanilla fondant, cranberry gel


The Absolute — caramel and coffee mousse on *Speculoos* cookies


V **Soy milk and lime rice cake** — Crispy and jelly mango duet, pineapple salpicon  


4 COURSES


Add a soup and its exclusive topping

Cream of leek — *Raphaëlle* potato chips and *Ciel de Charlevoix* blue cheese 

Portobello velouté — honey mushrooms and truffle oil 

Cream of asparagus and leek — Balsam Fir perfume, crispy kale bites 

Beet and honey velouté — boreal nutmeg and apple garnish 

Corn chowder — Smoked wild boar bacon 

Appalachian Bison Osso Buco

Potato mousseline with Migneron cheese,
baby root vegetables



Bison bred by Ranch Gibier
Bellechasse, located in the beautiful
Chaudière-Appalaches Region.



Creamy oyster
mushroom sauce



*I thought long and hard about the recipe behind this dish
and how the bison would be prepared. I always try to understand
the animal and find the best way to honor it.*

— Chef Simon Renaud



Our Wine Selection

White Wines

QUÉBEC

L'Orpailleur, Vignoble de l'Orpailleur

CANADA

Pinot Grigio, Jackson-Triggs, Ontario PI

Chardonnay-Pinot Grigio, Sandbanks, Shoreline, Ontario

Chardonnay Unoaked, Inniskillin, Ontario

Sauvignon Blanc, Jackson-Triggs Reserve, Ontario

SPAIN

Viura, Jaleo, Yecla PI

Gran Vina Sol Penedès, Torres, Catalonia Organic

UNITED STATES

Pinot Grigio, Confessions

Sauvignon Blanc, Woodbridge, California

Chardonnay, Vint Robert Mondavi, California

Chardonnay, Tom Gore, California

FRANCE

Bonpas, Grande Réserve des Challières, Luberon

Chablis, J. Moreau et Fils, Réserve de Montaigne

ITALY

Trebbiano, Barzoli IP

Pinot Grigio, Ruffino Lumina, Vénétie

Red Wines

QUÉBEC

L'Orpailleur, Vignoble de l'Orpailleur

CANADA

Cabernet-Sauvignon, Jackson-Triggs, Ontario PI

Merlot, Jackson-Triggs Reserve, Ontario

Cabernet-Franc, Sandbanks, Ontario

Pinot Noir, Inniskillin, Ontario

SPAIN

Monastrell, Jaleo PI

Cabernet-Sauvignon, Tempranillo, Liberado

Cabernet-Sauvignon, Gran Coronas Torres

UNITED STATES

Cabernet-Sauvignon, Confessions

Merlot, Woodbridge, California

Cabernet-Sauvignon, Vint Robert Mondavi, California

Pinot Noir, Tom Gore, California

FRANCE

Marius, M. Chapoutier, Côtes-du-Rhône

Château Cap de Merle, Lussac-St-Émilion

Château Pey La Tour Réserve, Bordeaux

ITALY

Barzoli, Montepulciano d'Abruzzo PI

Chianti, Ruffino, Toscana

Rosé Wines

FRANCE

Marius, M. Chapoutier, Languedoc Roussillon

Sparkling Wines

HUNGARY

Hungaria Grande Cuvée, Hungary

QUÉBEC

Sparkling cider, Ça va faire pomme!, M. Jodoin

SPAIN

Villa Conchi Cava Brut

ITALY

Ruffino, Prosecco, DOC

Champagnes

FRANCE

Taittinger Réserve Brut

Moët & Chandon



Guillaume Bouchard

Ranch Gibier Bellechasse



Their story

Guillaume Bouchard's ranch is located in Saint-Lazare-de-Bellechasse (Chaudière-Appalaches) near his family's land. It was in 2020 that he bought the ranch. The ranch raises not only bison but also goats, elk and turkeys. Guillaume Bouchard likes to go above and beyond for chefs and restaurateurs to offer new, high-quality products.

Chef Simon Renaud met Guillaume in the summer of 2020 while riding his four-wheeler in the area. Out of the blue, he came across the elk and bison farm that was unknown to him at the time. Intrigued, he simply decided to knock on the door and introduce himself. Since then, this meeting, which started out as a chance encounter, has become a very fruitful collaboration!

Québec Maple

5 texture inspiration

Dessert offered in the table d'hôte 3-course dinner – see page 27

Ooh!



The dessert features maple in 5 different textures, from crispy sponge taffy to a light mousse.



A creation that pays tribute to maple and demonstrates its versatility.

Our Bar Services

Open Bar

Billed to the event master account.
Bar coupons are also available
at the following rates. Taxes
and administration fees not included.

House wine
Domestic beer
Sparkling wine
Alcohol —
*Gin, Vodka, Rum, Bourbon,
Canadian Whisky, Scotch*
Cordials —
*Tia Maria, Amaretto,
Mint cream, Baileys*
Porto
Grand Marnier, Cognac V.S.
Water, mineral water,
soft drinks
Guru

On Request

Aperitifs —
Dubonnet, Pernod, Ricard
Imported
or microbrewery beer
Premium Alcohol —
*Vodka Grey Goose,
Bombay Saphir, Crown Royal,
Glenfiddich 12 years old,
Captain Morgan Private
Stock, spiced Rum*
Cognac Rémy Martin
VSOP

Cash Bar

At the expense of each participant.
Taxes and administration fees included.

House wine
Domestic beer
Alcohol —
*Gin, Vodka, Rum, Bourbon,
Canadian Whisky, Scotch*
Cordials —
*Tia Maria, Amaretto,
Mint cream, Baileys*
Porto
Grand Marnier, Cognac V.S.
Water, mineral water,
soft drinks
Guru

On Request

Aperitifs —
Dubonnet, Pernod, Ricard
Imported
or microbrewery beer
Premium Alcohol —
*Vodka Grey Goose,
Bombay Saphir, Crown Royal,
Glenfiddich 12 years old,
Captain Morgan Private
Stock, spiced Rum*
Cognac Rémy Martin
VSOP

General Terms and Conditions

1

Payment for services must be made as follows:

- 90% of estimated income no later than **2 weeks before** the contract start date. The deposit is payable by check or bank transfer.
- The balance of the amount upon receipt of the final invoice after execution of the contract by Maestro Culinaire. The balance is payable by check or bank transfer.
- Any part of the cost not paid by the due date (within 30 days) will bear interest at a rate of **1.25%** per month.

2

Menu selection must be confirmed **3 weeks** before the event. Otherwise, **the sale price will be increased by 5%**.

3

The client commits to inform Maestro Culinaire in writing, at least **10 business days** prior to the date of the event (hereinafter referred to as the "Event"), of the exact number of guests at the Event for which Maestro Culinaire's services are retained.

The client will be responsible for payment of the total price after written confirmation of final guarantee, even if the actual attendance is less final guarantee.

If the number of guests mentioned in the client's written notice is greater than that appearing in the contract, Maestro Culinaire agrees, in return for payment of the costs incurred, to provide a service equivalent to that mentioned final guarantee with respect to this additional number of guests, provided that the number does not exceed:

- 5% of the number specified in the contract if less than 400
- 3% of the number specified in the contract if between 401 and 1,000
- 2% of the number specified in the contract if this number exceeds 1,000 people, with a maximum of 30 clients

4

Maestro Culinaire offers a variety of menus adapted to people with allergies or dietary restrictions. However, Maestro Culinaire cannot guarantee 100% allergen-free meals. It is the client's responsibility to provide Maestro Culinaire with a detailed list of allergies and dietary restrictions at least **10 business days** prior to the event. If this information is provided after this deadline, **additional charges** may apply in order to obtain the necessary items in time.

In the case of dishes already placed on the tables before the start of the meal (e.g.: pre-set salad or dessert), the number of dishes guaranteed with the written final guarantee will be placed and any additional dishes exceeding the guarantee **will be billed**. If dishes already on tables need to be removed and replaced with dishes that comply with dietary restrictions, these additional dishes will also **be billed**.

If, at the time of service, the number of alternative meals requested/required exceeds the number provided on the list of allergies or dietary restrictions previously submitted to the banquet manager, an additional charge of **\$45 per plate** (plus administration fee and taxes) will be applied in addition to the cost of the selected menu.

5

Meals ordered at the last minute, i.e. within **7 business days** of the Event, are subject to a **10%** surcharge to cover unexpected labor cost and/or express delivery fees.

6

Maestro Culinaire is the **exclusive food service provider** for the Québec City Convention Centre. Consequently, with no exception, may the client, his guests or exhibitors be allowed to bring beverages or alcohol inside the Québec City Convention Centre. Any request for exemption, without exception, must be addressed to Maestro Culinaire and will be subject to **additional charges**.

7

Each meal function is entitled to a maximum duration from the opening of banquet doors until coffee service. Breakfast (1.5 hours) - Lunch (2 hours) - Cocktail (1.5 hours) - Dinner (2.5 hours). For each additional hour, an additional charge of **\$49 per hour** per waiter will apply.

8

For bars, please note that if net sales are less than **\$700**, a charge of **\$300** per bar, per 3-hour period, will be billed. Each additional hour: **\$49 per hour** per required employee.

In order to protect its clientele and respect the responsibility of the Québec City Convention Centre, Maestro Culinaire employees must refuse to serve anyone showing signs of intoxication.

9

A surcharge of **\$15 per person** (per meal) applies to events held on public holidays. For cocktails and coffee breaks, a surcharge of **\$49 per waiter** will apply.

10

Prices are subject to change without notice.

11

All menu prices are subject to a 18% administration fee, plus applicable taxes (GST 5% and QST 9.975%).



Apple Surprise, ice cider from Vergers St-Nicolas



Credit: Les Festifs

**Maestro
Culinaire**

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