

Le Fleuron (restaurant et salle de réception)

Cocktail Dinner Buffet

The following menus are based on a 25-guest minimum.

Classic Menu

Served with:

*Brut sparkling wine, white wine,
red wine, local beers, fruit juice and water
(2 drinks per person)*

8 bouchées per person (4 hot and 4 cold)

- Phyllo pastry stuffed with two salmonés and capers*
- Prosciutto roll with sun-dried tomatoes and Mozzarella*
- Crispy ostrich mango terrine*
- Bouchées of duck rillettes*
- Warm Brie with pears*
- Warm goat cheese with cranberries*
- Thyme-flavoured Italian sausage in puff pastry*
- Puff pastry with snails in Old Port*

\$22.00 (taxes and services not included)

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Selection Menu

Served with:

Brut sparkling wine, black currant Kir, white wine, red wine,

local beers, Campari, Cinzano, Dubonnet,

St-Raphaël, fruit juice and water

(2 drinks per person)

8 bouchées per person (4 hot and 4 cold)

- Phyllo pastry stuffed with two salmon's and capers*
- Prosciutto roll with rum-flavoured melon*
- Canapés with shrimp and pearls of caviar*
- Phyllo pastry stuffed with rabbit hazelnut terrine*
- Pastis-flavoured snails in puff pastry, Old Port-flavoured snails
in puff pastry*
- Warm Camembert with apples and apple brandy*
- Canapés with slices of smoked deer and Morello cherries*
- Lamb sausage in puff pastry*

\$25.00 (taxes and services not included)

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Prestige Menu

Served with:

Brut sparkling wine, royal black currant and peach kir, white wine, red wine, Campari, Cinzano, Dubonnet, St-Raphaël, local beers, imported beers, whisky, gin, vodka,

Rum, fruit juice and water (3 drinks per person)

8 bouchées per person (4 hot and 4 cold)

- Phyllo pastry stuffed with orange- and star anise-flavoured smoked trout*
- Smoked deer roll with pears*
- Canapés with scallops and pearls of caviar*
- Phyllo pastry stuffed with caribou terrine and flavoured with apples and apple brandy*
- Warm goat cheese with apricots*
- Duck confit in puff pastry flavoured with citrus fruits*
- Bison sausage in puff pastry*
- Mediterranean-flavoured vegetarian puff pastry*

Assortment of mini-pastries

\$30.00 (taxes and services not included)

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Suggestions for Hors d'oeuvres

- *Maple- and Cognac-flavoured smoked salmon*
 - *Fowl breast with pink pepper*
 - *Ostrich mango terrine*
 - *Duck pistachio terrine*
 - *Rabbit hazelnut terrine*
 - *Elk terrine with Morello cherries*
 - *Caribou apple terrine*
 - *Prosciutto roll with melon*
 - *Prosciutto roll with sun-dried tomatoes and Mozzarella*
 - *Eggplant caviar with roasted bell peppers*
 - *Warm Brie with pears*
 - *Warm Camembert with grapes*
 - *Goat cheese with cranberries*
 - *Italian sausage in puff pastry*
 - *Caribou sausage with apples*
 - *Two dill-flavoured salmon's in puff pastry*
 - *Puff pastry with snails in white port*
 - *Puff pastry with smoked deer and Morello cherries*
 - *Mediterranean-flavoured vegetarian puff pastry*
 - *Shrimp and candied tomatoes in puff pastry*
 - *Bundles of scallops with oyster mushrooms*
 - *Phyllo pastry stuffed with lime-flavoured smoked oysters*
 - *Honey and rosemary-flavoured duck confit in puff pastry*
- \$1.50 to \$2.00\$ each (for groups of 20 people or more)*

(Minimum of eight bouchées per guest)

225, Saint-Laurent Ouest (entre St-Jacques & St-Thomas), Vieux-Longueuil
Réservations & Informations : (450) 646-2665 , www.lefleuron.com ou écrire à : info@lefleuron.com