



Menu Buffet

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Musée national
des beaux-arts
du Québec

Québec 

Menu Buffet

SANDWICHES

Duck rillettes with caramelized apples and old cheddar

Smoked chicken ciabatta with 1608 cheese and bacon

Smoked salmon, cream cheese and fennel wrap

Roastbeef fougasse with Charlevoix Emmental and horseradish

Pulled ham and brie cheese panini

Pork tortillas with gouda cheese and corn salsa

Veggie pâté with grilled peppers and hummus on country grain bread

SALADS

Beet, green apple and pecan

Pesto pasta with grilled vegetables

Potatoe, bacon and arugula

Greek

Cranberry and feta orzo

Broccoli, raisin and curry

Mint, feta and almond couscous

Mediterranean

Garden salad

Foie gras au Torchon with citrus marmalade and brioche

COLD PIÈCES DE RÉSISTANCE

Sweet and sour shrimp

Honey mustard glazed salmon

Poached salmon with arugula pesto

Niçoise style tuna tataki

Five-spice tuna tataki with vermicelli and crisp vegetables

Black pepper beef with marinated mushrooms

Pulled duck confit with pecans and berries

Pulled duck confit with mushrooms and parmesan

Caesar style chicken breast

Chicken breast with citrus and coriander salsa

HOT PIÈCES DE RÉSISTANCE

Salmon Filet with a creamy parmesan and capers sauce

Provençal style walleye filet

Marsala osso buco with tomatoes and lemon

Cacciatore chicken breast

Beef cannelloni

Marengo veal spider steak

Pulled duck confit with wild mushrooms

Chicken breast with a creamy white wine and herbs sauce

Maple venison bourguignon

Butternut squash curry and grilled vegetables