

# Menu

Québec City Convention Centre



2025

Simon Renaud, Executive Chef

Local Gastronomy



**Maestro  
Culinaire**



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Credit: Emmanuel Coveney

## 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 * | <ul style="list-style-type: none"><li>Seasonal diced fruits</li><li>Breakfast pastries (1 per person)—<br/><i>Butter croissants, chocolate croissants, assorted muffins</i></li></ul> | <ul style="list-style-type: none"><li>Assorted yogurts</li></ul> |
|---------------------|---|--|

The Healthy Wake-Up Buffet

- |                     |   |  |
|---------------------|---|--|
| Minimum 25 people * | <ul style="list-style-type: none"><li>Selection of bagels and breads (½ per person)</li><li>Light cream cheese</li><li>Granola and muesli</li><li>Greek yogurts (vanilla and plain)</li></ul> | <ul style="list-style-type: none"><li>Cheeses: cheddar and cottage</li><li>Hard-boiled eggs</li><li>Seasonal diced fruits</li><li>Assorted healthy muffins</li></ul> |
|---------------------|---|--|

The Hot Buffet


- |                     |   |   |
|---------------------|---|---|
| Minimum 50 people * | <ul style="list-style-type: none"><li>Seasonal sliced fresh fruit platter</li><li>Breakfast pastries (1 per person)—<br/><i>Pure butter croissants, chocolate croissants, assorted muffins</i></li><li><b>One selection between —</b><ul style="list-style-type: none"><li>Scrambled eggs with chives</li><li>Plain omelet</li><li>Western omelet (peppers and ham)</li><li>Ham and cheese omelet</li></ul></li></ul> | <ul style="list-style-type: none"><li><b>One meat selection —</b><ul style="list-style-type: none"><li>Bacon</li><li>Maple braised ham</li><li>Pork sausages from <i>Beaurivage</i> Farm</li><li>Poultry sausages from <i>Viandes Biologiques de Charlevoix</i></li></ul></li><li><b>One breakfast potato selection —</b><ul style="list-style-type: none"><li>Mini hash browns</li><li>Spiced potato wedges</li><li>Sautéed with sweet peppers</li></ul></li></ul> |
|---------------------|---|---|



# 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 *Viandes 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!

 Minimum 25 people

# Do It Yourself Stations










### 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 OR 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.

# Coffee Breaks

## À LA CARTE

-  Minimum 20 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

### 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.

Price per person, based on main dish selection

Minimum 30 people 2 hour service (when doors open)

# Table D’Hôte

## THREE-COURSE LUNCH

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 Goulu



## 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

- 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 Mousseline
- 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 Maciocia 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!

Minimum  
100 people

# Exhibition Buffet

## 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 🌱 🌱
- Quinoa, edamame, sweet corn  
and grilled peppers, Thai  
vinaigrette 🌱 🌱
- Rice salad with duck confit,  
sweet peppers and figs 🌱 🌱

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

### Your selection of two main dishes

- Vegetarian: Thai vegetables, fried tofu  
and omelet pieces 🌱
- Sautéed chicken breast with garlic  
and toasted sesame seeds 🌱 🌱

- Duck strips with spices  
and shiitake mushrooms 🌱 🌱
- Sautéed tiger prawns with sweet  
and sour chili sauce

Basmati rice 🌱 🌱

Lime and assorted sauces

Coconut milk tapioca pudding 🌱  
and fortune cookies

Fruit salad 🌱 🌱

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

## THE POKE BOWL

### Your selection of two basis

- Rice vermicelli 🌱 🌱
- Soba noodles
- Sticky rice 🌱 🌱

### Your selection of two proteins

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

### Your selection of four toppings

- Red cabbage, carrot, cucumber,  
edamame, green onions,  
guacamole 🌱 🌱
- Strawberry, mango, pineapple 🌱 🌱

### Your selection of two vinaigrettes

- Wafu 🌱 🌱
- Citrus and sesame 🌱 🌱
- Soya and maple 🌱 🌱

Crispy Imperial roll (1 per person)

Homemade cookies  
and coconut rochers

Fruit salad 🌱 🌱

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



À LA CARTE HORS D'OEUVRES

STATIONS

Cold hors d'oeuvres

**Duck rillettes**  
and haskap berry jam 🍷 🍴

**Balsam fir salmon gravlax,**  
straberry 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**  
mapled 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

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



# 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.

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 50 people

2.5 hour service (when the doors open)

## Your selection of one appetizer

**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, tendrils peas

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

**Beets and apples** — Granny Smith and Québec citrus, micro sprouts, camelina oil and maple syrup

## Your selection of one main dish

**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

**Charlevoix vegetable casserole** — Espelette pepperperfume, 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 prosciutto 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

**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

**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**  
Bayanegra, Airen PI  
Gran Vina Sol Penedès, Torres, Catalonia Organic
- FRANCE**  
Sauvignon, Tour du Pech PI  
Sauvignon Blanc, Les 4 jeudis PI, Languedoc-Roussillon  
Chablis, J. Moreau et Fils, Réserve de Montaigne
- ITALY**  
Trebiano, Barzoli PI  
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  
Pinot Noir, Inniskillin, Ontario
- SPAIN**  
Tempranillo, Bayanegra PI  
Cabernet-Sauvignon, Gran Coronas Torres
- FRANCE**  
Marius, M. Chapoutier, Côtes-du-Rhône  
Merlot-Cabernet, Tour du Pech PI  
Pinot Noir, Les 4 jeudis PI  
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

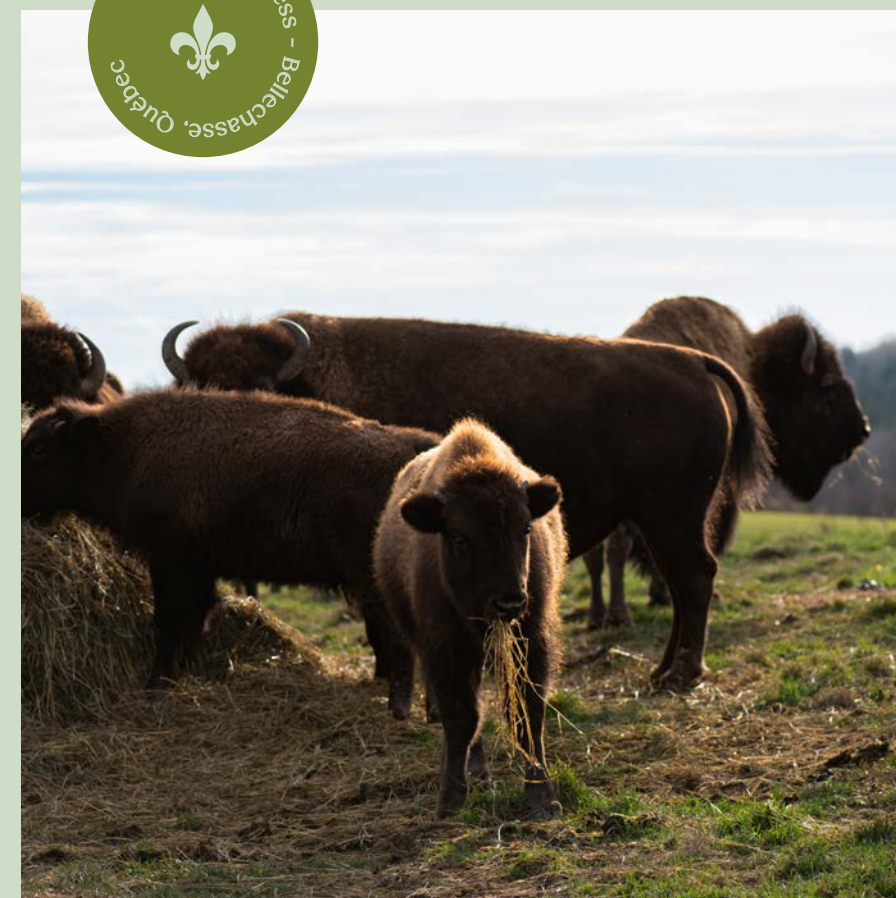
- FRANCE**  
Taittinger Réserve Brut  
Moët & Chandon





# 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

See page 27  
Dessert offered in the table d'hôte 3-course dinner —  
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
- Premixed cocktail
- 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
- Premixed cocktail (alcohol free)

- 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
- Premixed cocktail
- 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
- Premixed cocktail (alcohol free)

- 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: <ul style="list-style-type: none"><li>• 90% of estimated income no later than <b>2 weeks before</b> the contract start date. The deposit is payable by check or bank transfer.</li><li>• 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.</li><li>• 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.</li></ul>
2	Menu selection must be confirmed <b>5 weeks</b> before the event. Otherwise, <b>the sale price will be increased by 5%.</b>
3	The client commits to inform Maestro Culinaire in writing, at least <b>10 business days</b> 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: <ul style="list-style-type: none"><li>• 5% of the number specified in the contract if less than 400</li><li>• 3% of the number specified in the contract if between 401 and 1,000</li><li>• 2% of the number specified in the contract if this number exceeds 1,000 people, with a maximum of 30 clients</li></ul>
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 <b>10 business days</b> prior to the event. If this information is provided after this deadline, <b>additional charges</b> 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 <b>will be billed</b> . If dishes already on tables need to be removed and replaced with dishes that comply with dietary restrictions, these additional dishes will also <b>be billed</b> .  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 <b>\$48 per plate</b> (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 <b>10 business days</b> of the Event, are subject to a <b>10%</b> surcharge to cover unexpected labor cost and/or express delivery fees.
6	Maestro Culinaire is the <b>exclusive food service provider</b> 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 <b>additional charges</b> .
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 <b>\$51 per hour</b> per waiter will apply.
8	For bars, please note that if net sales are less than <b>\$750</b> , a charge of <b>\$350</b> per bar, per 3-hour period, will be billed. Each additional hour: <b>\$51 per hour</b> per required employee. For cash bars, an additional charge of <b>\$51 per hour</b> (minimum 3 hours) per cashier will be applicable.  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 <b>\$15 per person</b> (per meal) applies to events held on public holidays. For cocktails and coffee breaks, a surcharge of <b>\$51 per waiter</b> will apply.
10	<b>Prices are subject to change without notice.</b>
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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