



## CHIC PACKAGE

Price: C\$200.00

### COCKTAIL

Bar during your cocktail (1 hour), wine and beer

### HORS D'OEUVRE

4 bites per person

#### Cold

Choux pastry stuffed with egg yolk and truffle cream and prosciutto di Parma

Mini smoked salmon pancake, dill sour cream and red tobiko

Puff pastry stuffed with shrimp mousse and lime

Salmon tartar

Beef tartare

#### Hot

Parmesan crisp, goat cheese mousse and Mujjol caviar

Mini grilled cheese with smoked cheddar

Mini puff pastry with pulled chicken, smoked cheese and green onions

Satay of marinated duck, hoisin sauce with sesame and honey

### Vegetarian and Vegan

Spanakopita

Grilled tofu and mushroom brochette

Cucumber roll, olive tapenade, feta, fried capers and chives

### DINNER AND PARTY

Toast : sparkling wine

1 glass per guest

1/2 bottle of house wine during dinner

### 4-COURSE MENU

1 first course per guest

# Hotel Nelligan

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Salmon tataki, black sesame vinaigrette and shisho remoulade.

Mushroom ravioli, Genovese pesto, sun-dried tomato brunoise and Parmesan Reggiano flakes

## **Vegetarian or vegan option**

Mushroom ravioli, Genovese pesto, sun-dried tomato brunoise and Parmesan Reggiano flakes

Boston lettuce greens, watermelon radish, grilled pears, pecans, feta cheese and smoked eggplant  
and sherry vinaigrette

Caprese salad with Roman tomatoes, Flor di latte, capers, basil pesto, Maldon fleur de sel, olive oil  
and balsamic vinegar of Modena

Burrata served with a gazpacho of cherry tomatoes, Kalamata olive powder and marinated red  
onions

Vegan pasta with coconut cream and smoked eggplant, pine nuts, cherry tomatoes and corn (vegan)

## **1 second course per guests**

Green salad, endives, pomegranate, crunchy parmesan, white balsamic vinegar vinaigrette and  
marinated bocconcini

Steamed vegetable medley, red quinoa, roasted almonds, fried capers, pickled onions and honey  
and lemon vinaigrette

## **Choice of 2 main courses + 1 végétarian choioce**

Half smoked Cornish hen with his jus, sautéed mixed vegetables and crushed rutabaga with  
caramelized onions and raisins

Shrimp and sun-dried tomato crusted salmon steak, spicy potato mille-feuille and sautéed garlic  
rapini

Long-braised beef scoter, truffle and cheese mashed potatoes, thyme-flavored jus and seasonal  
vegetables

## **Vegetarian & Vegan**

Marinated and grilled cauliflower steak, bulgur risotto, oyster mushrooms and rosemary sauce  
(vegan)

Curry marinated tofu sautéed in herbs, pearl barley with asparagus and coconut milk, Yukon gold  
candied potatoes, King mushrooms

Tagliatelle with sautéed chestnuts, Treviso and duo of maitake and oyster mushrooms glazed with  
soy and ginger

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Orzo risotto with truffle, asparagus flakes, grilled peppers and eggplant, ricotta whipped with pepper and black garlic

Duck breast-style celery root, parsnip purée, braised chicory and beet, kale chips, umami sauce  
Gnocchi, sautéed diced butternut squash, Quebec wild mushroom farandole and vegetable demi-glaze

**Dessert: 1 choice**

Yuzu and cinnamon shortcake  
Assortment of three sweets (lemon tart, mini Opera cake, macaron)

**OPEN BAR 3 hours after dinner**