## Thematic evening

## A parody of our international star to seduce

 your guests and liven up their evening.

\$75 per person plus service, plus taxes
(animation included)
Choices to be made 48 hours prior to arrival

## $\star \star \star \star$

AND ITS PREMIER EVENT CATERER
George V

## Appetizer

Soup of the day

## Main course

Pork fillet marinated with black garlic, braised cabbage with bacon, fresh horseradish brown sauce, creamed pearl barley with leek, market vegetables
or
Vegetables julienne and ricotta ravioli, primavera sauce, chicken breast with lemon pepper
or
Duck confit, Bordelaise sauce and sarladaises potatoes, green bean with savory, roasted Quebec vegetables
or
Vegetarian option

Dessert
Selection of dessert by our Pastry Chef

