



Special offer

MENU PROPOSAL
MANEGE MILITAIRE

2019

Outside Catering - Fairmont le Château Frontenac



3-course menu at \$55 (taxes & service extra)***

FIRST COURSE

Appetizer

Trout medallion marinated with maple and anise,
crunchy cucumber and herb and pink pepper sour
cream

Mesclun salad, vegetable shavings, spicy pumpkin
seeds, dried blueberries, goat cheese and berry
vinaigrette

Butternut squash cream, Chateau rooftop's honey
whipped cream and Espelette pepper

SECOND COURSE

Main course

Roasted chicken supreme, creamy mushroom
risotto
with old cheddar cheese, gravy

Braised beef parmentier with red wine,
melted leeks and roasted vegetables

Pork tenderloin with grilled pepper crust and dried
tomato, creamy polenta

THIRD COURSE

Dessert

Pistachio, strawberry and poppy entremets

Pineapple, lime and coconut sweet

Hazelnut praline chocolate bar

* The selection of one dish for each service has to be made
before the event

** Catering fees are not included