



## COMPLETE BREAKFAST BUFFET

Omelette and waffle station

Sausage and bacon

Baked beans and potatoes

Platter of cold ham and “cretons” (pork spread)

Scramble eggs

Breakfast pastries and bread station

Variety of cereals and yogurts

Assorted fresh fruits

Cottage cheese and Canadian cheese

Fresh tomatoes

Coffee & tea

Orange juice

\$15,95

+ 15 % service + 3 % royalty and taxes

Minimum of 30 people during shoulder season only, please ask our coordinator

Prices subject to change without notice



## LUNCH MENU

OPTION I

### **APPERTIZERS-** Please select 2 appetizers

Soup of the day

or

Mixed green salad and famous house dressing

or

Caesar salad- **extra \$2**

### **MAIN COURSES** - Please select 2 main courses

Chicken suprême with maple sauce, served with rice and vegetables

Poached sole fillet with a white wine sauce, served with rice and vegetables

Cheese burger with fresh French fries

Greek salad

*(Feta cheese, tomatoes, cucumbers, red onions, peppers, Kalamata olives, and Greek dressing)*

### **PASTRY CHEF'S SURPRISE**

### **COFFEE & TEA**

\$19.95

+ 15 % service + 3 % royalty and taxes

Prices subject to change without notice



## LUNCH MENU

OPTION 2

**APPERTIZERS-** Please select 2 appetizers

Soup of the day

or

Mixed green salad and famous house dressing

or

Caesar salad- **extra \$2**

**MAIN COURSES** - Please select 2 main courses

Roasted chicken leg or breast (chef's choice) served with French fries,  
BBQ sauce and coleslaw

The Big Shack hamburger with bacon, Swiss cheese and a special sauce, served with  
coleslaw

Salmon roasted with lime served with rice and vegetables

**PASTRY CHEF'S SURPRISE**

**COFFEE & TEA**

\$20,95

+ 15 % service + 3 % royalty and taxes

Prices subject to change without notice



## DINNER MENU

OPTION I

**APPERTIZERS-** Please select 2 appetizers

Soup of the day

or

Mixed green salad and famous house dressing

or

Caesar salad- **extra \$2**

### MAIN COURSES

Roasted salmon fillet in lemon-dill sauce, served with rice and vegetables

Beef flank steak (8 oz) served with a peppercorn sauce, fries and vegetables

Cheese tortellini with prosciutto and mushrooms served with rosé sauce

« ADD NACHOS AND SALSA FOR \$3 PER PERSON»

### PASTRY CHEF'S SURPRISE

### COFFEE & TEA

\$29.95

+ 15 % service + 3 % royalty and taxes

Prices subject to change without notice



## DINNER MENU

### OPTION 2

#### **APPERTIZERS-** Please select 2 appetizers

Soup of the day

or

Mixed green salad and famous house dressing

or

Caesar salad- **extra \$2**

#### **MAIN COURSES**

Pan-fried walleye fillet in dill cream sauce, served with rice and vegetables

New York steak (10 oz), served with a peppercorn sauce, baby potatoes and vegetables

Roasted pork fillet in whole grain mustard sauce, served with baby potatoes and market-fresh vegetables

#### **PASTRY CHEF'S SURPRISE**

#### **COFFEE & TEA**

\$34.95

+ 15 % service + 3 % royalty and taxes

Prices subject to change without notice

## DINNER MENU



OPTION 3

## « THE BIG SCREEN FANS »

### APPERTIZERS

Baskets to share

Nachos & salsa, Vegetables & dip and onion rings

### MAIN COURSES

New York steak 12 oz served with peppercorn sauce,  
fresh French fries and vegetables

½ ribs and BBQ chicken (chef's choice; leg or breast)  
served with fresh French fries and BBQ sauce

### PASTRY CHEF'S SURPRISE

### COFFEE & TEA

\$40.95

+ 15 % service + 3 % royalty and taxes

Prices subject to change without notice

## STARTERS

# LE SHACK

## **APRES SKI SPECIAL**

Chicken wings (6) + Vegetables and dip + Nachos and salsa  
\$13,95 per person

Onion rings + Vegetables and dip + Nachos and salsa  
\$9,95 per person

Potato skins + Vegetables and dip + Nachos and salsa  
\$12,95 per person

Crispy shrimps + Vegetables and dip + Nachos and salsa  
\$12,95 per person

Mini beef burger + Vegetables and dip + Nachos and salsa  
\$13,95 per person

## **OTHER SUGGESTIONS**

Chicken wings (12)  
\$14.95 per person

Nachos & salsa  
\$4.95 per person

Cheese plate with fruits and crackers  
\$12.95 per person

Vegetables and dip  
\$5.95 per person

Garlic Bread  
\$3.95 per person

+ 15 % service + 3 % royalty and taxes  
Prices subject to change without notice



## STARTERS

### **COLD HORS D'OEUVRES**

Seafood canapés

Cold cuts canapés

Bruschetta (dried tomatoes and fresh basil)

Assorted vegetarian hors d'œuvre

Shrimps with classic cocktail sauce – Extra \$2

\$26.95 for a dozen  
+ 15 % service + 3 % royalty and taxes

### **WARM HORS D'OEUVRES**

Spanakopita  
mini pastry with spinach and feta cheese

Mini Wellington beef

Mini quiches Lorraine

Tempura giant shrimps - Extra 6 \$ / dz

\$26.95 the dozen  
+ 15 % service + 3 % royalty and taxes  
Prices subject to change without notice



# LE SHACK

**BUFFET SERVED IN DIFFERENT STATIONS, STAND UP DINNER**

MINIMUM OF 80 PEOPLE

## **APPERTIZERS**

Gaspacho with fresh tomatoes

Vegetables and house dip

Caesar salad and its garnishing

Mesclun salad and dressing

Toscane pasta salad

Assortment of breads

## **MAIN COURSES**

Seasoned chicken kebabs

Salmon with Nantes sauce (white butter)

Prime rib carved in room (thinly sliced)

Market vegetables

Rice with herbs

Sautéed potatoes

## **PASTA BAR** -Extra \$150 in room chef

Tortellini, penne and garnishing, prepared in room

Sauces: Rosée, Alfredo, tomato, pesto or garlic

## **DESSERT STATION**

Assorted cakes and pies

Maple dessert and Fresh fruit salad

## **COFFEE & TEA**

\$48.95

+ 15 % service + 3 % royalty and taxes

Prices subject to change without notice



**BUFFET SERVED IN DIFFERENT STATIONS, STAND UP DINNER**

**MINIMUM OF 80 PEOPLE**

**EXTRAS**

Sortilège flambéed shrimps

\$9.95 per person

Beef mini skewers

\$6.95 per person

Shrimp mini skewers

\$6.95 per person

Cheese, fruit and crackers

\$12.95 per person

Fruit skewers with chocolate sauce

\$8.95 per person

+ 15 % service + 3 % royalty and taxes

Prices subject to change without notice



## BIG SCREENS FAN CASUAL BUFFET DINNER

MINIMUM OF 60 PEOPLE

### **SALAD STATION**

Vegetables and house dip

Caesar salad and its garnishing

Mesclun salad and dressing

### **MAIN COURSE STATION**

Mini poutines: fresh French fries, fresh cheese curds and sauce

Mini burger

Nachos & salsa

Chicken fingers with dips

Pizza: cheese, vegetarian, pepperoni and all dressed

### **PASTA BAR** - *Extra \$150 in room chef*

Tortellini and penne with garnishing, tomato sauce, Alfredo sauce or fresh pesto

### **DESSERT STATION**

Assorted cakes and pies

Fresh fruit salad

### **COFFEE & TEA**

\$42.95

+ 15 % service + 3 % royalty and taxes

Prices subject to change without notice



## CASUAL BBQ

AVAILABLE YEAR ROUND – MINIMUM OF 60 PEOPLE

### **SALAD STATION**

Mesclun salad and dressings

Caesar salad and garnishing

Vegetables and dip

### **BBQ STATION**

Texan chicken breast, BBQ sauce

Grilled international sausages

Grilled salmon, marinated with lime

Oven baked potato and garnishes

Grilled vegetables

Extra ribs \$12

### **DESSERT STATION**

Assorted cakes and pies

Fresh fruit salad

### **COFFEE & TEA**

\$40.95

+ 15 % service + 3 % royalty and taxes

Prices subject to change without notice



## BUFFET QUÉBÉCOIS

AVAILABLE YEAR ROUND – MINIMUM OF 60 PEOPLE

Pea soup

Salad station: garden salad, Caesar salad and potatoes salad

Traditional meatball stew

Meat pie

Prime rib carved in room

Potatoes and vegetables

Traditional bread maple pudding

Sugar pie

Fresh fruit salad

Maple taffy served after the meal -Extra 7 \$

\$42.95

+ 15 % service + 3 % royalty and taxes

Prices subject to change without notice