

NAVARK CATERING 

The following menu is based on our creations from previous years and aims to provide you with a source of inspiration. And as of Winter 2020, we will adapt a menu to perfectly suit your choice of location.

*All the dishes on the 2019 menu may be selected for your 2020 menu, subject to availability. Upon reservation of a Navark location, we offer a tasting session for two people free of charge. This will take place on a private basis in Spring 2020.*



# Catering

## NAVARK

## PACKAGES

*Catering*

2020



### BANQUET

*Starting at \$41 per guest*

First course  
Main course  
Cheeses  
Dessert

### BRUNCH

*Starting at \$25 per guest*

Pastries/muffins  
Fruits  
Eggs  
Coffee/tea and juice

### COCKTAIL

*Starting at \$3 per bite*

Classic and vegetarian  
appetizers served on tray  
by a waiter

### BUFFET

*Starting at \$21 per guest*

Salads  
Surf & Turf  
Sides  
Dessert

## WHAT IS INCLUDED

*Catering*

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Chef, kitchen staff and waiters | Flatware

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## WHAT IS NOT INCLUDED

*Outside Caterer*

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\$800 for kitchen use | Waiters are in extra | Flatware are in extra

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**MENU**  
Brunch  
2020

**BRUNCH**

\$25

**SELF-SERVICE**

1 portion per person

Pastries/muffins

Fruit salad

Quiche with red onion and smoked salmon

Roma mild sausage

Sisteron potato gratin

Homemade baked beans

**COOKED ON SITE**

*Chef*

Peasant's omelet

**BEVERAGES**

*At will*

Coffee/tea and juice

**OPTIONAL EXTRA**

*Additional costs*

Mimosa cocktail

Smoothie and blended juice bar

Gourmet coffee bar

**MENU**  
Buffet  
2020

**SALADS**

2 choices per group

Fresh mint couscous

Pennini, dried tomato pesto and feta cheese

Mesclun fantasy, balsamic dressing

Greek salad

Potato salad, curry and raisins

Mexican style rice salad

**SIDE DISH**

1 choice per group

Seasonal grilled vegetables

Basmati rice, garlic and roasted red pepper  
aroma

Homemade Belgian Fries

Roasted potatoes with fresh thyme

Zucchini gratin a la Provençale

*Select your favorite BBQ style*

**BASIC BBQ**

\$21

1 choice per group

Van Campenhout Sandwich

*(Baguette, merguez sausage & sauerkraut)*

Classic burger

Vegetarian burger

**GRILLED MEAT**

\$36

2 choices per group

Merguez sausage (pork and lamb)

Roma sausage (soft and spicy)

Persian Chicken Skewer (Iran pur saffron)

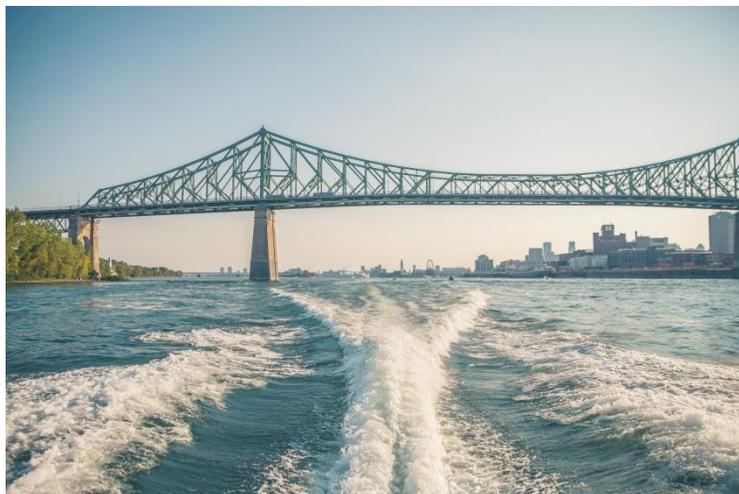
Atlantic salmon (6 oz)

Fresh herb marinated Quebec pork tenderloin

Lamb sirloin

Beef filet steak (AA 6oz)

Basilic chicken breast



\*Taxes are not included

**MENU**  
Dinatoire  
2020



Photo credit | Éric Carrière Photograph

**Canapés**

**CLASSICS**

\$4 per person for 1 bite

- Traditional mini-burger
- Lamb mini bretz'burger curry mayo
- Homemade Lac Brome's duck confit shepherd's pie
- Sweet and sour chicken satay
- Japanese style beef satay
- Maple pears smoked duck breast satay
- Traditional beef tartare curry cone
- Lime salmon tartare in a black sesame cone
- Guacamole verrine with Nordic shrimps
- Pork meatball with spicy orange and ginger sauce
- Navark's goat cheese bundles (honey and maple flavored apples)
- Red pepper and mango Bavarian mini verrine (V)
- Mini tofu burger (V)

**FRAGILES**

\$3 per person for 1 bite

- Truffle pasta on sweet pepper sauce
- Mini scallop on a spoon with Madagascar vanilla
- Citrus scallop ceviche
- Smoked salmon small quiche
- Three cheeses fiocchetti à la Provençale
- Vegetarians canapés (8 flavors) (V)
- Cherry tomato and marinated mini bocconcini (V)
- Bruschetta on croutons (V)
- Tomato tartare with fresh mint on a cucumber (V)
- Snow goat cheese and sun-dried tomato corolla (V)
- Orange and curry cold soup in a shooter (V)
- Chick peas frittata, pesto vege-naise (V)
- Tangerine and vegetables quinoa verrine (V)

**BIGGER BITES**

Garlic and grilled pepper stir-fried pasta | \$5

Classic Poutine | \$6

Navark Poutine (merguez sausages, onions, mushrooms) | \$8

**Stations**

**SALTY**

\$75 per plates

**For 20 people**

- 4 Québec cheeses, nuts and grape  
*(Mamirolle, paillot de chèvre, emmental et brie)*
- Charcuteries and terrine  
*(Cranberry duck rillettes and terrine, variety of sausages, white ham or prosciutto)*

**For 50 people**

- Seasonal vegetables and dip
- Nachos, salsa, guacamole and sour cream

**SWEET**

\$48 per plates

**For 20 people**

- Seasonal sliced fruits
- Chocolate POP
- Assorted chouchous (6 flavors)
- Macarons (8 flavors)
- Salty caramel muffins
- Cinnamon and apples muffins
- Old mignardises (9 flavors)
- Assorted verrines
- Popsicles (2 flavors)

**Tip-off**

**COCKTAIL**

2 to 3 bites

**HAPPY HOUR**

5 to 7 bites

**DINATOIRE**

8 to 10 bites + plates

\*Taxes are not included

**MENU**  
*Banquet*  
2020

**FIRST COURSE**

*1 choice per group*

Choice of 2 fragiles bites (page 3)

Duck terrine with cranberries and its side dish

Mesclun fantasy on a cucumber with duck confit and red berries

Goat cheese and pear crisp, caramelized with maple sirup

Crecy orange velouté with fresh coriander pesto

Garden vegetable soup, shoots from our artisans

Crustacean tortelli, creamy smoked salmon sauce

Bacon crusted salmon filet, maple white butter sauce

Vegetable and goat cheese fondant on mesclun greens

**MAIN COURSE**

*1 regular choice + 1 vegetarian choice*

Poultry supreme, calvados and caramelized apples

Atlantic salmon steak with red butter and marinated algae

Duck confit legs, aged Porto reduction

Beef tenderloin with a Madeira wine forestiere sauce

Surf and turf (beef tenderloin and marinated shrimp skewer)

Pork tenderloin with sweet and sour cassis sauce

Thai rice with tofu (V)

Vegetable and ginger Udon noodle sauté (V)

**CHEESES**

*1 choice per group*

4 Quebec fine cheese plate

Crispy warm brie cheese with an apple and calvados confit

Mesclun fantasy with parmesan and tangerine dressing

**DESSERT**

*1 choice per group + coffee and tea included*

Your cake (cutting and setting + fruits and sauce)

Homemade chocolate fondant with red berries sauce

White chocolate and cherries cake with red berries sauce

Passion fruits and mango Caribbean cake

Crispy chocolate cake with berry sauce

Crepe with maple apple and toffee

Fresh fruits salad

*Select your favorite package*

**3 COURSES**

\$41

**4 COURSES**

\$47

**5 COURSES**

\$55



Photo credit| Gilles Dubé Photograph



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