



CATERING PACKAGE

2023



N A V A R K

PACKAGE • CATERING

01

COFFEE BREAK

From \$15 per person

Viennese pastries/muffins Fruit
Dishes in station Coffee/tea and
juice

02

BBQ BUFFET

From \$21 per person

Selection of salads
Side dish
Classic BBQ or grilled meat

05

NAVARK CATERER

Inclusions

Chef, kitchen staff and servers |
Tableware (plates, glassware & cutlery)|
No additional service charge

03

HORS D'ŒUVRE

From \$4 per item

Selection of classic and vegan
bites served on a tray by our
waiters

04

BANQUET

From \$47 per person

Appetizer
Main course
Entremet
Dessert

06

EXTERNAL CATERER*

A fee of \$4 per guest for the use of the
kitchen | The external caterer will have to
provide and transport his equipment, work
tools and the dishes required for the service
of the meal

*Note that dishes marked with an * are only available on the Navark Archipel and the Private Island*
Selection and prices are subject to change without notice | Exclusive bar management by Navark | Taxes not included
coordo@navark.ca | 514. 871.8356 extarnal 2 | www.navark.ca

MENU • PACKAGE

COFFEE-BREAK

COFFEE-BREAK

15\$

IN STATION

1 serving per person

Viennese pastries/muffins

Fresh fruit

Yogurt

1 choice of savory tray (See savory station menu page 4)

Coffee and fruit juice

DRINKS

All you can drink 6\$ per person

Coffee and fruit juice

Soft drink

Flavored water

LUNCH BOX

18\$ per person

*Ham and Brie sandwich on a
baguette*

OR

Chicken salad wrap

Choice of salad (see buffet menu)

Soft drink or fruit juice

SALADS

2 choices for the group

Fresh mint couscous

Penne with sun-dried tomato pesto and feta cheese

Mixed greens salad with balsamic vinaigrette Greek salad

Potato salad with mustard and dill Summer rice salad

BBQ BUFFET

SIDE DISH

1 choic for the group

Basmati rice with garlic and grilled red peppers Sautéed

potatoes with fresh thyme Provencal-style zucchini gratin

Homemade Belgian fries (on the island only)

Match your previous choices to your ideal style

BBQ

21\$ - 1 choice per group

Van Campenhout sandwich
(Baguette, merguez & sauerkraut)

Classic / Végetarian burger

GRILLS

36\$ - 2 choices per group

Lamb Merguez sausages

Roma Sausages (mild and spicy)

Persian-style marinated chicken skewers (with pure Iranian saffron)

Basil-marinated chicken breast Atlantic salmon supreme (6 oz)

Fresh herb-marinated Quebec pork tenderloin

Beef tenderloin tip (6 oz AA grade) +\$3

Vegetable and tofu skewer with mustard and curry

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MENU • PACKAGE

HORS D'ŒUVRE

STATIONS

THE CLASSIC

4\$ per piece

Mini traditional burger
Mini lamb burger, with curry mayo
Homemade Shepherd's pie with confit duck from Brome
Poultry skewer with sweet and sour sauce
Beef teriyaki skewer
Tenderloin tartare on wonton chips
Smoked salmon and chives mini quiche
Navark goat cheese baluchon (apple, honey and maple) Salmon
tartare with lime and coriander, served on a black sesame cone
Mini scallop on a spoon with Madagascar vanilla
Spicy orange and ginger pork meat balls
Brioche canapé with duck mousse, with port and cranberries

VEGETARIAN

Red bell pepper Bavarian cream with mango salsa in a verrine
Cherry tomato and mino-bocconcini skewers with herb pesto
Eggplant caviar on blinis
Goat cheese corolla with sun-dried tomato pesto

VEGAN BITES

Shooter of cold Crecy soup with orange and curry Italian
bruschetta crostini
Tomato tartare with fresh mint on cucumber

SALTY TABLE

75\$ for 10 people

Assorted fine Quebec cheeses with grapes and nuts
(Mamirolle - goat paillot - emmental - brie)
Charcuterie and terrine
Navark mini burger platter (20 units)

20\$ per 10 people

Seasonal crudité platter with dip
Corn chips with salsa, guacamole and sour dip

SWEET TABLE

55\$ per tray of 20 items

Assorted sweet petit fours (9 varieties)
Mini Belgian waffles
Assorted macarons (various flavors)
Mini muffins filled with salted caramel, apple and cinnamon

LATE NIGHT SNACKS

(Private island only)

Classic poutine : \$11 per person
Homemade pizza: 14,50\$ per person

APERRO	HAPPY HOUR	DINNER
3 pieces - 12\$	7 pieces - 28\$	12 pieces - 45\$
		Add 1-3 stations

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MENU • BANQUET

FIRST COURSE

1 choice per group

Vegetable and goat cheese fondant, young spinach leaves
Duck terrine with cranberries and accompaniments
Fancy salad with pulled confit duck and red fruits
Carrot and orange velouté with coriander pesto
Garden vegetable cream, fresh sprouts from our artisans
Butternut squash cappellaci, mild garlic cream, and fresh thyme
Warm goat cheese pastry with maple caramelized apples*
A choice of 2 appetizers can replace the first course (see page 4)

MAIN COURSE

1 regular choice + 1 vegetarian choice (side dish of gratined scalloped potatoes and seasonnal vegetable fantasy)

Chicken breast, two mustard and tarragon sauce
Atlantic salmon supreme, maple Nantais butter
Beef tenderloin tip (7 oz) with forest mushroom sauce and Madeira wine
(with 7 oz AA beef fillet - 7\$ extra)
Land and sea mosaic plate (beef tenderloin 6 oz and marinated shrimp skewer) *(with 6 oz AA beef filet mignon - 6\$ extra)*
Confit duck leg (8.8 oz), old port and cranberry reduction
Indian-style vegetable and tofu curry with basmati rice (Vegan)
Udon stir-fry with seasonal vegetables and ginger (Vegan)

ENTREMETS

1 choice per group

4 fine Quebec cheeses
(Mamirolle, goat paillot, Emmental & Brie)
Small fancy salad with parmesan, tangerine vinaigrette
Baked brie, cranberries and maple*

DESSERTS

1 choice per group including coffee/tea

Homemade chocolate fondant and red fruit drizzle*
Mango and coconut shortbread with raspberry drizzle
Crispy chocolate strip on field berry sauce
Fresh seasonal fruit salad

Your cake (cut, set up, side of fruit and red fruit drizzle, served) 5\$

CREATE YOUR IDEAL PACKAGE

3 course meal	4 course meal	5 course meal
47\$ per person	54\$ per person	61\$ per person

For groups of 40 people and less, add +5\$ per person

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CONTACT US

Event venue rental service

Marina of Longueuil
81, chemin de la Rive,
Longueuil, Québec J4H 4C9

For further information or to make a reservation, we invite you to contact our sales team at the following coordinates:

Mail: coordo@navark.ca

Phone: **514. 871. 8356 external 2**

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