



CATERING Package

2025

N A V A R K





CATERING Package

01

HORS D'ŒUVRE

From \$4 per item

Selection of classic and vegetarian bites served on a tray by our team.

02

STATIONS

From \$29 per tray

Variety of savoury and sweet stations, available in self-service.

03

BANQUET

From \$47 per person

Appetizers
Main course
Entremets OR Dessert

04

BUFFET BBQ

From \$24 per person

Classic BBQ or grilled meat
Selection of salads
Side dish

05

OTHER OPTIONS

Coffee break
Lunch box
Drinks



NAVARK CATERER

Included

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



EXTERNAL CATERER

A fee up to \$6 per guest for the use of the kitchen (dependent on event venue).

The external caterer will have to provide and transport his equipment, work tools, and all tableware required for the service of the meal.

01

HORS D'ŒUVRE

Served on trays by our team

THE CLASSICS

\$4 per bite

- Mini traditional burger*
- Mini lamb burger, with curry mayonnaise on brioche bread*
- Homemade Shepherd's Pie with duck confit 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, porto and cranberries

VEGETARIANS

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

02

STATIONS

Available in self-service

SAVOURY STATIONS

\$95 per 10 people

1 choice per tray

- 4 fine Quebec cheeses with grapes and nuts (Mamirolle - Goat cheese - Emmental - Brie)
- Charcuterie and terrine
- Navark mini burger platter (20 units)

\$29 per 10 people

- Seasonal crudités platter with dip
- Nachos, salsa, guacamole and sour cream

SWEET TABLE

65\$ per tray (20 units)

1 choice per tray

- Assorted sweet petit fours (9 varieties)
- Sliced seasonal fruits
- Mini Belgian waffles
- Assorted macarons (various flavours)
- Mini muffins filled with salted caramel, apple and cinnamon

LATE NIGHT SNACK

(Private Island only)

Classic poutine : \$11 per person

APÉRO

3 pieces – \$12

HAPPY HOUR

7 pieces – \$28

DINNER

12 pieces – \$45

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

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 | evenement@navark.ca | 514-871-8356, extension 2 | www.navark.ca

03

BANQUET

FIRST COURSE

1 choice per group

Vegetable and goat cheese fondant, with baby spinach
Duck terrine with cranberries on mini French toast
Fantasy salad with shredded duck confit and red fruits
Carrot and orange velouté with coriander pesto
Garden vegetable cream with fresh sprouts
Butternut squash Cappellacci, mild garlic cream, and fresh thyme
Warm goat cheese puff with maple caramelized apples*
A choice of 2 hors d'oeuvre can replace the first course (see page 3)

MAIN COURSE

1 regular choice (side dish of Dauphinoise potatoes and seasonal vegetable medley) + 1 vegetarian choice per group

Chicken breast, mustard and tarragon sauce
Atlantic salmon supreme, maple Nantais butter
Beef tenderloin tip (7 oz) with sauce forestière and Madeira wine (with 7 oz AA beef fillet - \$10 extra)
Land and sea mosaic plate (beef tenderloin 6 oz and marinated shrimp skewer) (with 6 oz AA beef filet mignon - \$7 extra)
Confit duck leg (8.8 oz), old port and cranberry reduction
Vegetarian chilli on basmati rice (Vegan)
Udon stir-fry with seasonal vegetables and ginger (Vegan)

ENTREMETS

1 choice per group

4 fine Quebec cheeses (Mamirole, Goat cheese, Emmental & Brie)
Small fantasy salad with tangerine vinaigrette and parmesan
Baked Brie, cranberries and maple syrup*

DESSERTS

1 choice per group including tea / coffee (served with a brochette of fruit with red fruit drizzle)

Homemade chocolate fondant*
Mango and coconut sablé
Crispy chocolate languette
Fresh seasonal fruit salad

Your cake (cut, set up, with a brochette of fruit and red fruit drizzle, served) add \$5 per person

Create your ideal package

3 COURSE MEAL

\$47 per person

4 COURSE MEAL

\$54 per person

5 COURSE MEAL

\$61 per person

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04 BBQ BUFFET

BBQ
\$24 - 1 choice for the group

Van Campenhout sandwich
(Baguette, merguez & sauerkraut)
Classic / Vegetarian burger

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

GRILLS
\$38 - 2 choices for the group

Lamb merguez sausages
Roma sausages (mild and spicy)
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

Complete your choice of BBQ menu

SALADS
2 choices for the group

Fresh mint couscous
Penne with sun-dried tomato pesto and feta cheese
Mixed green salad with balsamic vinaigrette
Greek salad
Potato salad with mustard and dill
Summer-style rice salad

ACCOMPANIMENTS
1 choice for the group

Basmati rice with garlic and grilled red peppers
Sautéed potatoes with fresh thyme
Provençale-style zucchini gratin
Homemade Belgian fries (Private Island only)

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

05 OTHER OPTIONS

Available in self-service

COFFEE-BREAK
\$15 per person

STATION
1 serving per person

Viennese pastries/muffins
Fresh fruit
Yogurt
1 choice of savoury station (See savoury station page 3)
Coffee and fruit juice

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

DRINKS
All you can drink – \$9 per person (for 4 hours)

Coffee and fruit juice
Soft drinks

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Further information

Navark Catering is now available all year round, on the water as well as on land!

Event Venue Rental Service

Longueuil Marina
101, chemin de la Rive,
Longueuil, Quebec J4H 4C9

For further information or to make a reservation, we invite you to contact our Events Team at the following :

Phone: **514-871-8356, extension 2**

E-mail: **evenement@navark.ca**



NAVARK
un fleuve - un monde