



CATERING Package

2026

N A V A R K





CATERING Package

01

HORS D'ŒUVRE

From \$4.40 per item
Selection of classic and vegetarian bites served on a tray by our team.

02

STATIONS

From \$32 per tray
Variety of savoury and sweet stations, available in self-service.

03

BANQUET

From \$52 per person
Appetizers
Main course
Entremets OR Dessert

04

BUFFET BBQ

From \$35 per person
Classic BBQ or grilled meat
Selection of salads
Side dish

05

PICNIC

From \$26 per person
Sandwiches
Selection of salads
Side dish

06

OTHER OPTIONS

Coffee break
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, kitchen tools, and all tableware required for the service of the meal.

01

HORS D'ŒUVRE

Served on trays by our team

THE CLASSICS

\$4.40 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, port 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

SAVORY STATIONS

1 tray for approximately 10 people

- 4 fine Quebec cheeses with grapes, nuts, charcuterie and terrine – \$105
- Seasonal crudités platter with dip – \$32
- Tortilla chips, salsa, guacamole and sour cream – \$32

SWEET TABLE

20 units per tray

- Assorted sweet petits fours (9 varieties) – \$72
- Sliced seasonal fruits – \$72
- Mini Belgian waffles – \$72
- Assorted macarons (various flavours) – \$72
- Mini muffins filled with salted caramel, apple and cinnamon – \$72

LATE NIGHT SNACK

(Private Island only)

Classic poutine : \$12 per person

APÉRO	HAPPY HOUR	DINNER
3 pieces – \$13.20	7 pieces – \$30.80	12 pieces – \$52,80

For groups of 40 people and less, add \$250

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

Served directly at the tables by our waiters

FIRST COURSE

1 choice per group

Goat cheese and spinach puff pastry
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 vegan 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 fillet mignon - \$7 extra)
Confit duck leg (8.8 oz), old port and cranberry reduction
Indian-style vegetable and tofu curry on basmati rice (Vegan)
Udon stir-fry with seasonal vegetables and ginger (Vegan)

ENTREMETS

1 choice per group

4 fine Quebec cheeses
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*
Crispy chocolate languette
Mango and passion fruit strip cake
Basque cheesecake
Fresh seasonal fruit salad

Your cake (cut, set up, with a brochette of fruit and red fruit drizzle, served) add \$5.50 per person

Create your ideal package

3 COURSE MEAL

\$52 per person

4 COURSE MEAL

\$59 per person

5 COURSE MEAL

\$68 per person

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04

HOT BUFFET

Buffet served at the counter by the catering team

GRILLS

\$42 - 2 choices for the 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

BISTRO

\$35 - 2 choices for the group

- Tuscan-style sandwich on ciabatta bread with sun-dried tomato pesto, grilled chicken, provolone cheese, and arugula
- Slider-style sandwich on brioche bun with pulled pork, lime-pineapple chutney, coleslaw, and chipotle mayonnaise
- Vegan sandwich on ciabatta bread with a mix of grilled vegetables with house spices and arugula.

Add items

Self-service options

Savory or sweet station (see menu p.3)

Dessert (see menu p.4) – \$9 per person

Coffee and tea – \$1.50 per cup

These items must be ordered before the event

Complete your choice of hot buffet 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)

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05

PICNIC

Cold buffet in self service

SANDWICHES

\$26- 2 choices for the group

- Chicken salad wrap
Ham salad wrap
Egg salad wrap
Ham, brie, and basil pesto sandwich on brioche bread
Chicken, black olive tapenade, arugula, and mayonnaise sandwich
Vegan sandwich with grilled eggplant, bell peppers, and red onions, fresh herbs, and honey on multigrain bread

06

OTHER OPTIONS

Available in self-service

COFFEE-BREAK

\$16.50 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

NON-ALCOHOLIC DRINKS

Unlimited- \$9.50 per person
For 4 hours

- Coffee and fruit juice
Soft drinks

Complete your choice of picnic 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

- Charcuteries
Cheeses
Seasonal crudites
Tortilla chips, salsa, guacamole and sour cream

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Further information

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