

Depuis **AUBERGE** 1945
HANDFIELD
ESPACES CHAMPÊTRES



GROUP MENUS BANQUETS & EVENTS

RESERVATIONS: 450.584.2226 // 1.855.579.2226
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BANQUET MENUS

THE 'AUBERGISTE' MENU

38\$

Mesclun salad, house maple flavoured vinaigrette
or
soup of the day

Chicken breast, mushroom sauce
Salmon pavé with fresh herbs
Braised beef in apple cider sauce

Chef`s dessert
coffee, tea or infusion

RÉCEPTION MENUS (4 SERVICES)

49\$

FIRST COURSE (choose one for your group)

- Mesclun salad, house maple flavoured vinaigrette
- Arugula salad, beets, cherry tomatoes, fenugrec vinaigrette
- Richelieu terrine, red sweet pepper, corn and beer jam
- Mushroom and herb tartlet
- Smoked salmon, classic garnish (+5\$)*

SOUPS IN SEASON (choose one for your group)

- Leek, potato and herb velouté
- Yam velouté, with peach and basil concassé
- Cream of white turnip and a hint of vanilla, garnished with diced turnip
- Minted potage St-Germain- *classic green pea soup, garnished with mint*

MAIN COURSES (two choices for your group)

Your guests' choices must be received two weeks before the event

- Chicken breast, prosciutto, green onion and oregano sauce
 - Pork loin, stuffed with dried apricot, shitake mushroom, beer caramel sauce
 - Salmon pavé, garnished with goat cheese and fig chutney
 - Braised beef, in white wine, apple cider sauce
 - Cod pavé from Island, parmesan crisp*
 - scallop in puff pastry cider and tarragon sauce (+5\$)*
 - Confit of guinea fowl leg, garnished with oyster mushrooms à la diable (+5\$)*
 - Filet mignon(6oz) with portobello mushroom Port and rosemary sauce* (+10\$)*
 - Venison loin, raspberry and maple sauce* (+10\$)*
- *Not available at La Cabane and La Marina*

VALLÉE DU RICHELIEU CHEESES

- Two choices (+11\$)
- Three choices (+14\$)

DESSERTS (choose one for your group)

- Trigone tartlet, chocolat and raspberry bavaois
- Giant profiterole, stuffed with pistachio cream and dulce de leche
- Pear-caramel cake, vanilla mousseline
- Melon and red berries fruit salad, in rose water sypup
- Fruit sorbets

We are pleased to accomodate guests with allergies, dietary restrictions.

Tax and services not included

GROUP SUMMERTIME MENUS

Fresh farmer's table:
variety of vegetables and assorted garnishes
2 varieties of cheese and fresh assorted fruits

MÉCHOUI

Pork.....	35\$/pers.
Capon.....	35\$/pers.
Beef.....	35\$/pers.
Lamb.....	38\$/pers.
2 meat choices.....	42\$/pers.
(with lamb).....	46\$/pers.

BBQ

Beef burger.....	25\$/pers.
Game burger.....	30\$/pers.
Chicken breast.....	35\$/pers.
Ribsteak.....	40\$/pers.
Lamb chops.....	38\$/pers.
Salmon pavé.....	35\$/pers.
Pork mixed grill.....	32\$/pers.

Served with potatoes, seasonal vegetables, condiments, bread buns
housemade tartlets & cakes, verrines, fruit salad, coffee and tea

Any combination is available, it will be a pleasure to guide you with your choices.
Our chef can plan with you a personalized menu according to your theme and budget

Minimum of 35 adults
children de 5 à 12 years old 19\$
children 0 à 4 years old, no charge

PLATTER AND OTHER ACCOMPANIMENTS

for 10 people or more

Cheddar cheese platter & grapes.....	6\$/pers.
Fine cheese platter & fruits.....	10\$/pers.
Fresh fruit platter.....	5\$/pers.
Grilled shrimp skewer (5).....	6\$/unité
Terrines & charcuterie platter.....	5.75\$/pers.

Greek style vegetable salad.....	2.25\$/pers.
Coleslaw.....	2.25\$/pers.
Pasta salad.....	2.25\$/pers.
Smoked salmon & garnish.....	8.25\$/pers.
Prawns (31/40).....	30\$/dz.

Tax and services not included

CANAPÉS

- Mini potato and roasted pancetta, chive sour cream
- Parmesan croûton, sausage, Handfield spiced butter
- Sesame seeds tartlet with brutchetta

Handfield family traditionals:

- Home-made cretons, fruit confit & chutney on a spoon
- Housemade maple sausage, mustard dip
- Mini traditional meatballs with gravy

- Pear-bacon and cheese raclette
- Duo salmon rillettes - dill & ginger
- Mini blinis with shrimp and fennel seeds
- Melon and prosciutto
- Mini bread bun with BBQ pulled pork and apple

32\$ per dozen

38\$ per dozen

(minimum 2 dozen per selection)

LATE NIGHT BUFFET

SALTY:

- Crudité platter and dip\$4/pers.
- Fine cheese plater and frresh fruit \$10/pers.
- Corn chips and homemade salsa\$3,50/pers.
- Homemade seasoned chips (basket for 10 people).....\$12/basket.
- Grilled pita chips and humus\$3,50/pers.
- Chocolate giant pretzels \$1,25/pers.
- 'Cake' 3-layer cheese rounds (minimum of 60 people)\$5,50/pers.
- Poutine bar\$11/pers.
- Smoked meat (served with coleslaw).....\$8/pers.
- Grilled cheese bar\$6,50/pers. (cheddar, Oka, onion, bacon, mushrooms, apple)
- Mini burger \$4,50/unité
- Mac and cheese (served with celeri and olives).....\$5,50/pers.
- Waffle bar, sweet or salty with toppings7,50\$/pers

SUCRÉ:

- Fresh fruit skewers, maple sauce dip \$5/unit
- Popcorn dusted with pink peppercorn and maple sugar or nature \$7/basket
- Pop smores \$3/unit
- Brownies \$3/unit
- Macaroons \$3/unit
- Oreo rice krispies square..... \$2,50/unit
- Datte square..... \$1,50/unit
- Maple syrup doughnut \$2/unit
- House made cookies (variety) \$1,25/2 units
- Cupcake (mini) \$2,25/unit
- Cupcake (large)..... \$4,50/unit (vanilla, chocolate, red velvet)

LATE NIGHT TABLE PACKAGE

\$7,75/pers

- cookies
- pop smores
- brownies
- doughnuts in sypup
- homemade chips
- large pretzel in chocolate

Tax and services not included

LE BRUNCH

10 am TO 2 pm - ADULTS : **38\$** - CHILDREN (4 À 12 ANS) : **19\$** - PLUS TAXES AND GRATUITY

COLD

Fresh bread,

Crudités & dip, house marinades

Green salad & house dressing,
Sliced tomatoes & basil dressing

Fresh seasonal salads

selection of cold cuts & charcuteries: turkey, salami, ham

Smoked salmon & baby shrimp, poched salmon

Cretons, country-style pâtés.

Canadian & imported cheese platter

HOT

Sunday Chef's soup & split pea soup

Eggs Benedict, scramble eggs

French toast, bacon, sausages

Pancakes & maple syrup

Waffle bar, toppings and fresh fruits

Prime rib roast, leg of lamb, maple smoked ham,

Terroir inspired dishes, Fish dish in sauce

Meat pie, baked beans & pork rind

Fresh vegetables, potatoe, rice



DESSERTS

assorted tartlets and cookies, verrines, fresh fruit pound cake, datte squares,
house chocolate pudding cake, fresh fruit salad & maple sauce, coffee



LE COCKTAIL DE
BIENVENUE

Kir Montérégien
*sparkling wine from Domaine Lavoie
apple & cranberry juice from Paul Jodoin*

BAR OPTIONS

PUNCH

4 litres (serves 30 glasses of 4 oz))

Sparkling wine punch or with alcohol and fruit or redwinw sangria	130\$
Fruit punch (no alcohol)	75\$

GENERAL INFORMATION AND PROCEDURES

BAR SERVICE:

There are many possible formulas for your bar service. All alcoholic beverages must be purchased on site. should you be interested by any beverages or wines that are not on our list, we will be pleased to assist you with your selection. It is also possible to upgrade the alcohol and wine selection for your package. Our sale representative will be happy to help with special requests.

SEMI OPEN BAR:

Pre determined hours or quantity of beverages will be charged to the master account, there after service will become a cash bar for your guests

OPEN BAR:

Basic bar at \$23 per person for 2 hours, \$9 per person for each additional hour; Bar premium \$29 per person for 2 hours, \$11 per person for each additional hour (maximum of 4 hours, doubles and shooters not included). Every additional drink served can also be charged to the master account.

THE COUPON SYSTEM:

Ideal to remain on budget, you can select the number of tickets each of your guests will received. Those tickets are exchangeable for consumptions that you've selected and will be charged at regular prices to the master account according to consumption.

CASH BAR:

Your guests will be individually charged for their own drinks or any drinks that are not already charged to the master account.

CASH BAR AND À LA CARTE PRICES

Local beer.....	\$6
Beer, Brasseurs du monde	\$6,25
Beer Heineken	\$7
Beer, Brasserie Farnham.....	\$8
Wine by the glass (sélection du jour).....	\$8
Regular alcohol (rye, vodka, rhum, whisky, gin, tequila, vermouth, amers, anisés).....	\$7
Premium alcohol (vodka Quarts, Grey Goose, rhum Chic Choc, gin Ungava)	\$8
Cocktails (Martini, Bloody Ceasar, Kir).....	\$9 to \$15
Regular liquors (Baileys, Tia Maria, amaretto, Brandy, Coureur des bois)	\$8
Imported liquors (Cognac, Grand Marnier, Calvados).....	\$10
Porto, Domaine du Ridge	\$10
Regular shooter (vodka, rhum, téquila, whisky)	\$5
Premium shooter (B52, upper cut, stinger).....	\$7
Mineral water	\$4
Soft drinks and juice	\$3

Tax and services not included