

Depuis **AUBERGE** 1945  
**HANDFIELD**  
ESPACES CHAMPÊTRES



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# GROUP MENUS BANQUETS & EVENTS

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# BANQUET MENUS

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## 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)

**48\$**

### 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
- Montérégie guinea fowl balotine, mead vinaigrette
- Mushroom and herb tartlet
- Smoked salmon, classic garnish (+5\$)*
- Scallop and duck gizzard confit, garlic sauce (+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*
- Shrimp bisque flavoured with coriander and cumin (+4\$)*

### 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
- Roasted halibut pavé, parmesan crusted (+5\$)*
- Lobster and 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\$)*

### 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 syrup
- Fruit sorbets

We accomodate guests with allergies, dietary restrictions, and vegetariens.

*Menu subject to changes without notice*

*Taxes and service charge not included*

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# GROUP SUMMERTIME MENUS

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

## MÉCHOUI

Pork.....	32\$
Capon.....	33\$
Beef.....	32\$
Lamb.....	37\$
2 meat choices.....	38\$
(with lamb).....	42\$

## BBQ

Beef burger.....	24\$
Game burger.....	29\$
Chicken breast.....	32\$
Ribsteak.....	37.50\$
Lamb chops.....	32\$
Salmon pavé.....	33\$
Pork mixed grill.....	29\$

Served with potatoes, seasonal vegetable, sauces, accompaniments, crusted buns  
housemade tartlets & cakes, verrines, fruit salad, coffee

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 event and budget

Minimum of 35 adults  
children de 5 à 12 years old 14\$ à 17\$  
children 0 à 4 years old, no charge

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## PLATTER AND OTHER ACCOMPANIMENTS

for 10 people or more

Cheddar cheese platter & grapes.....	6\$/pers.
Fine cheese platter & grapes.....	10\$/pers.
Fresh fruit platter.....	8\$/pers.
Grilled shrimp skewer (5).....	4\$/unité
Terrines & charcuterie platter.....	5.75\$/pers.

Greek style vegetable salad.....	2.25\$/pers.
Coleslaw.....	2.25\$/pers.
pasta salad.....	2.25\$/pers.
Raclette (1/2 whole cheese) & condiments.....	6\$/pers.
Smoked salmon & garnish.....	8.25\$/pers.
Prawns (31/40).....	30\$/dz.

(Tax and services not included)

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# CANAPÉS

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- Mini potato and roasted pancetta, chive sour cream
  - Parmesan croûton, sausage, Handfield spiced butter
  - Basil and bruschetta tartlet
  - 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
- Handfield family recipes:**
- Home-made cretons, fruit confit & chutney on a spoon
  - Housemade maple sausage, mustard dip
  - Mini traditional meatballs and accompaniments

**32\$** per dozen

**38\$** per dozen

(minimum 2 dozen per selection)

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# LATE NIGHT BUFFET

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## SALTY:

assorted cocktail sandwiches (3 pieces per person).....	5,50\$/pers.
(chicken mousse, ham, egg)	
crudités and dip platter .....	4\$/pers.
cheese platter & grapes .....	6\$/pers.
corn chips & homemade salsa .....	2,50\$/pers.
housemade chips or pretzels (basket for 10 people) .....	12\$/panier

## SWEET:

fresh fruit skewer, maple dip .....	5\$/unité
assorted mini-cakes & shortbread cookies .....	7\$/pers.
popcorn dusted with pink peppercorn & maple sugar (basket for 10 people) .....	4\$/pers.

It will be a pleasure to suggest other options according to your taste and budget  
Tax and service charge not included

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# LE BRUNCH

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10 am TO 2 pm - ADULTS : **36\$** - CHILDREN (4 À 12 ANS) : **17\$** - PLUS TAXES AND GRATUITY

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## 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

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



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LE COCKTAIL DE  
**BIENVENUE**

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

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# BAR OPTIONS

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## PUNCH

4 litres (serves 35 to 40 glasses of 4 oz))

Sparkling wine punch or with alcohol and fruit or redwinw sangria .....	130\$
Fruit punch (no alcohol) .....	75\$
Cosmopolitan martini punch white/pink .....	190\$
Sparkling rosé apple cider Michel Jodoin (bottle) .....	46\$

## GENERAL INFORMATION AND PROCEDURES

### BAR SERVICE:

There is many possible formulas for your bar service. All alcohol must be purchase throuth Auberge Handfield. If you are interested by any beverage or wine that is not on our list, we will be pleased to help you with your selection. It is also possible to upgrade the alcohol and wine selection for your package. Our sale representative will help you according to your preferences.

### SEMI OPEN BAR:

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

### OPEN BAR:

Basic bar (wine, beer, domestic alcohol and non-alcoholic beverages), (shooters and doubles excluded) \$25 per person for 2 hours, \$13 per person for each additional hour or every additional drink served can be charged to the master account.

### THE TICKET SYSTEM:

Ideal to stay on budget, you can select the number of tickets each of your guests will received. Those tickets cost \$7 each and are exchangable for : house wine, local beer and domestic alcohol. Non-alcoholic beverages will be charged at regular prices to the master account. Other personalized options can be available. Prices will be detemined according to selections.

### 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

Apéritifs (vermouth, bitter, anisés).....	7\$
Scotch, rye, vodka, rhum, gin, tequila.....	7\$
Martini .....	10\$
Sparkling or Kir Royal.....	7\$
Local beer.....	6\$
Imported beer or microbrewery .....	7\$
House wine by the glass .....	7\$
Liqueurs (basic) .....	8\$
Imported liqueurs(Cognac, Grand Marnier, Tia Maria) .....	10\$
Porto wine LBV .....	9\$
Shooters.....	5\$
Mineral water .....	4\$
Soft drinks and juice .....	3\$