



*Served by the Auberge Saint-Gabriel
At the hotel or at the Auberge Saint-Gabriel*

*Working Lunch A
\$ 23.95 person*

*Soup of the day

*Ceasar salad & pasta salad

*Melon & proscuito

*Italian cold pizza

*Chef's surprise dessert

Soft drinks & bottled water

*Working Lunch B
\$24.95 person*

*Soup of the day

*Variety of sandwiches

*Choice of salads

*Fresh fruit platter

*Chef's surprise dessert

Soft drinks and bottled water

Working Lunch C

*\$27.95/ person one main course (with a choice of one hot dish) **Minimum 20 people***

*\$29.95/ person two main courses (with a choice of two hot dishes) **Minimum 30 people***

*Soup of the day

*Choice of salads

(one choice only)

*Scalloped potatoes or Rice

(one choice only)

Beef "Bourguignon"

Chicken "Basquaise" with green peppers & tomatoes

*Minced Pork with mushroom sauce

*Chef's dessert

Soft drinks and bottled water

Prices and menus subject to change

Taxes and gratuities are extra



*Served by the Auberge Saint-Gabriel
At the Auberge Saint-Gabriel*

**subject to availability
For group of 20 people or more*

Menu 1
\$ 25.95/person

Soup of the moment

≈

*Tilapia fillet, warm dressing/shallots & mixed
herbs*

Or

*Roasted poultry "Vol-au-vent"/velvety
mushroom sauce/tender vegetables*

≈

Thin apple tart

≈

Home-style bread and butter

≈

Tea or coffee

Menu 2
\$28.95/person

Mixed greens

≈

*Roasted cod fillet, virgin oil with herbs and
pine nuts*

Or

*Glazed, preserved duck with
spiced honey*

≈

Crème caramel

≈

Home-style bread and butter

≈

Tea or coffee

Menu 3
\$32.95/person

Oka pearls fritter, tomato confit

≈

Roasted salmon, spinach coulis

Or

Pork tenderloin /apple/calvados

≈

Fruit puff

≈

Home-style bread and butter

≈

Tea or coffee

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