



# Catering Menu 2019

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## THE ART OF DREAMING....

GRAND TIMES Hôtel Drummondville is proud to present its revamped 2019 Catering Menu, featuring local and Organic ingredients, with simplicity and refinement.

<b>BREAKFAST</b>	<b>2</b>
<b>LUNCHEON</b>	<b>3</b>
<b>BANQUET DINNER</b>	<b>6</b>
<b>CANAPÉS / COCKTAIL</b>	<b>8</b>
<b>WINES &amp; BEVERAGES</b>	<b>9</b>
<b>LUNCH BOXES</b>	<b>11</b>

**Catering Services  
provided by  
Drummondville-based  
Chef William Traiteur.**



### **Our Location**

530 rue St-Amant  
Drummondville, Qc  
J2C 6Z3

TÉLÉPHONE : 819-474-5555

SANS FRAIS : 844-474-5550

TÉLÉCOPIE : 819-474-4555

COURRIEL : [OPERATIONDRUMMOND@TIMESHOTEL.CA](mailto:OPERATIONDRUMMOND@TIMESHOTEL.CA)

**GRANDTIMESHOTEL**



### Continental Breakfast

10 guests minimum

**EMPIRE STATE** .....9,75\$

- Coffee, Tea, Herbal Teas
- Orange Juice
- Mild Cheddar
- Yogurt
- Sliced Fresh fruit platter
- Mini Danish, Chocolatines, Croissants

### Hot Buffet Breakfast

Minimum of 15 guests

**LIBERTY** .....23,99\$

#### Cold Station

- White and Whole Wheat bread
- Assorted Muffins
- Mini Danish variety
- Seasonal homemade jams
- Fresh fruit platter
- Chef’s cretons, baked with duck fat

#### Hot station

- Oven Seared Pork & Beef Sausages
- Crisp Bacon
- Scrambled Eggs
- Yukon Gold Roasted Potatoes
- Baked beans, hint of tomato
- Orange Juice
- Coffee, Tea, Herbal Teas

### Plated Hot Breakfast

25 guests minimum, one selection per all

**WALL STREET** .....25.99\$

#### Selection #1

- Two scrambled eggs
- Bacon (2) sausages(2)
- Yukon Gold Roasted Potatoes
- Baked beans, hint of tomato
- Crêpe with allspice
- Butter croissant
- Chef’s cretons, baked with duck fat
- Seasonal fresh fruit
- Orange Juice
- Coffee, Tea, Herbal Teas

#### Selection #2

- Two scrambled eggs
- 2 slices of Maple Syrup infused Ham
- Crème Anglaise
- Cinnamon Spice French Toast (2)
- Quebec Gourmet Cheese (3)
- Seasonal fresh fruit
- Orange Juice
- Coffee, Tea, Herbal Teas

Prices are per guest, unless otherwise specified  
Upon experiencing service delays, a service charge of  
29\$ per hour will be added for waiters to stay on site  
for delayed service.

Prices can be changed without notice.  
No other fees will be added on food and beverage,  
applicable taxes are not included.

For quality and hygienic purposes,  
all food not eaten or served to guests must  
be thrown away if not consumed on site.





## Cold Lunch Buffet Stations (Soup Salad Sandwiches)

Minimum of 10 guests

**MADISON Lunch #1**..... 24.99\$

- SOUP :
- Pinto Bean Minestrone with Zucchini
- SALADS :
- Kale Leaf Salad, crisp vegetables, Mapledressing
- Diced potato salad, basil pesto and lemon
- SANDWICHES :
- Croissant stuffed with Egg, Brie Cheese, Dijonnaise and Spinach
- Brioche bread, with chicken breast meat, orange sauce, marinated daikon, William’s cole slaw and green shallot
- Smoked Ham in a Wrap, with ranch dressing, crisp veggies, greens and swiss cheese
- A Variety of desserts and sweets, Chef’s Fancy
- Coffee, Tea, Herbal Teas

**MADISON Lunch #2**..... 24.99\$

- SOUP :
- Leek, Spinach, Yukon Gold Potato Soup, with Madras Curry
- SALADS and antipasti :
- Cole Slaw with apple cider vinegar, maple and shallot
- Chick Pea, yellow Beet, Mandarin oranges and cumin Salad
- Cold cuts and cheese platter
- Compotes and olive oil croutons
- SANDWICHES :
- Grilled vegetables on baguette bread, Feta cheese, Kalamata olives and Hummus
- TexMex Chicken Tortilla, corn, guacamole, sour cream and lime
- Kayser with pulled pork, pickles, salsa dressing, swiss cheese and greens
- A Variety of desserts and sweets, Chef’s Fancy
- Coffee, Tea, Herbal Teas

**MADISON Lunch #3** ..... 24.99\$

- SOUP :
- Chicken & Rice Soup, fresh ginger and lemon
- SALADS and antipasti :
- Asian Pasta Salad (snow Peas, spinach, red cabbage, cucumber and sesame dressing)
- Broccoli, fresh apple, and Quebec Cranberries
- Cold cuts and cheese platter
- Compotes and olive oil croutons
- SANDWICHES :
- Flatbread with heat-smoked maple infused salmon, pickles and yogurt-herb dressing
- Ciabatta with beef bavette, salsa dressing, marinated daikon, swiss cheese and greens
- Baguette stuffed with sausage, Fig chutney and swiss cheese
- A Variety of desserts and sweets, Chef’s Fancy
- Coffee, Tea, Herbal Teas

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- ALTERNATE SALADS:**
- Pasta, black olives, fine herbs and almonds
- Cucumber, dillweed, romaine lettuce and Feta
- ALTERNATE SANDWICHES :**
- Chicken Breast tortilla, Mozzarella, carrot julienne and organic greens
- Ciabatta with salami, roasted vegetables, Kalamata olives, pesto-mayo

# GRANDTIMESHOTEL

## Hot and Cold Buffet Stations

Minimum of 10 guests

On-site wait staff and China dishware

..... 40.99\$

### PARK AVENUE #1

#### **SOUP :**

- Leek, Spinach, Yukon Gold Potato Soup, with Madras Curry

#### **SALADS AND ANTIPASTI:**

- Kale Leaf Salad, crisp vegetables, Mapledressing
- Diced potato salad, basil pesto and lemon
- Charcuterie and Quebec fine cheese platter
- Assorted compotes and olive oil croutons

#### **MAIN COURSE :**

- Sauteed Sirloin Beef strips, tamari, garlic flower and honey
- Roasted Chicken with Salsa and Guacamole, lime and sour cream

#### **SIDES :**

- Basmati Rice with Citrus fruit  
Or Mashed Potatoes, real butter
- Roasted vegetables, mild curry and honey  
Or steamed vegetables with olive oil drizzle

#### **DESSERTS**

- A Variety of desserts and sweets, Chef's Fancy
- Coffee, Tea, Herbal Teas

### PARK AVENUE #2

#### **SOUP :**

- Chicken & Rice Soup, fresh ginger and lemon

#### **SALADS AND ANTIPASTI:**

- Cole Slaw with apple cider vinegar, maple and shallot
- Chick Pea, yellow Beet, Mandarin oranges and cumin Salad
- Charcuterie and Quebec fine cheese platter
- Assorted compotes and olive oil croutons

#### **MAIN COURSE**

- Grilled Quebec Pork Tenderloin, mustard, cream and white wine
- Roasted boneless chicken breast, yellow Indian curry and coconut milk

#### **SIDES**

- Basmati Rice with Citrus fruit  
Or Mashed Potatoes, real butter
- Roasted vegetables, mild curry and honey  
Or steamed vegetables with olive oil drizzle

#### **DESSERTS**

- A Variety of desserts and sweets, Chef's Fancy
- Coffee, Tea, Herbal Teas





## Hot and Cold Buffet Stations Continued

Minimum of 10 guests  
On-site wait staff and China dishware

### PARK AVENUE #3

#### SOUP :

- Cream of zucchini soup, with oregano and parmesan

#### SALADS AND ANTIPASTI:

- Asian Pasta Salad (snow Peas, spinach, red cabbage, cucumber and sesame dressing)
- Broccoli, fresh apple, and Quebec Cranberries
- Charcuterie and Quebec fine cheese platter
- Assorted compotes and olive oil croutons

#### MAIN COURSE

- Slow cooked chicken, Mediterranean Style, with tomatoes, lemon and Feta.
- Pulled Pork Shepherd’s Pie, hint of Maple

#### SIDES

- Basmati Rice with Citrus fruit  
Or Mashed Potatoes, real butter
- Roasted vegetables, mild curry and honey  
Or steamed vegetables with olive oil drizzle

#### DESSERTS

- A Variety of desserts and sweets, Chef’s Fancy
- Coffee, Tea, Herbal Teas

### PARK AVENUE #4

#### SOUP :

- Pinto Bean Minestrone with Zucchini

#### SALADS AND ANTIPASTI:

- House Ceasar’s Salad, bacon, Grana Padano, fine herbs croutons and mozzarella
- Toasty Garlic Bread...Mmmmm....
- Charcuterie and Quebec fine cheese platter
- Assorted compotes and olive oil croutons

#### PASTA PASTA PASTA :

- Wagu Beef Lasagna with 3 cheese blend
- Penne All’Alfredo, parmesan and white wine
- Linguine alla Gigi (Rosée sauce, smoked ham, kalamata olives)
- Rotini with sauteed vegetables, pure basil leaf, olive oil and artichoke hearts

#### DESSERTS

- A Variety of desserts and sweets, Chef’s Fancy
- Coffee, Tea, Herbal Teas

### À La Carte Items

Soft Drinks ..... 3,50\$  
Sparkling Water l. .... 3.50\$ / 5.50\$

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### Table d'hôte 3 service Banquet, Plated

Minimum of 15 guests

On-site wait staff and China dishware

**HUDSON RIVER** ..... 50,99\$

#### APPETIZER (choose one)

Crécy Soup (carrot) with grilled sesame, lemon and cumin

Chicken and Rice chowder, fresh ginger

Pear Caramelized in Scotch Whisky, crisp smoked lardons, melted St-Paulin, with Fleur De Sel house Chips

Gold Prosciutto Crostini, creamy Goat's Milk Cheese, tomatoes from Demers GreenHouse

French Ratatouille Macaron, fine herbs, smoked Gouda, balsamic and organic sprouts (roasted zucchini, grilled eggplant, confit tomatoes, red bell pepper coulis, onion compote and smoked Gouda)

#### MAIN (choose one)

Braised Quebec Pork Osso Bucco, red wine and wild mushrooms, root vegetable mash with roasted sesame and seasonal vegetables

Sole Fillet roll-ups, pesto cream and ratatouille, scalloped potatoes, and roasted nantaise carrots

Seared Veal Scallopini, roasted red pepper, creamy mash, and white wine mushrooms

Grilled Chicken Breast, Cranberry coulis and fine ham, butter fingerlings and steamed vegetables.

Baguette Bread and Butter

#### Dessert (choose one)

KEY LIME PIE, glazed with white chocolate

EXOTICA :  
dark chocolate tulip, creamy pineapple ganache,  
fresh pineapple and coconut crumble

TRIPLE CHOCOLATE (gluten free) :  
60% cocoa dark chocolate mousse,  
Génoise and Ganache

Coffee, Tea, Herbal Teas



## Table d'hôte 5 service Banquet, Plated

Minimum of 15 guests  
On-site wait staff and China dishware

**LE TIMES GOURMET** ..... 65,99\$

French Baguette Bread & butter

### Preamble

Chef's choice of two canapés to start

### Soup

- Pinto Bean Minestrone, with zucchini
- Crécy Soup (carrot) with grilled sesame, lemon and cumin
- Chicken and Rice chowder, fresh ginger
- Cream of Squash, oregano and parmesan
- Florentine Leek soup, with yellow potatoes and Madras Curry

### Appetizer (choose one)

- Pear Caramelized in Scotch Whisky, crisp smoked lardons, melted St-Paulin, with Fleur De Sel house Chips
- Gold Prosciutto Crostini, creamy Goat's Milk Cheese, tomatoes from Demers GreenHouse
- French Ratatouille Macaron, fine herbs, smoked Gouda, balsamic and organic sprouts (roasted zucchini, grilled eggplant, confit tomatoes, red bell pepper coulis, onion compote and smoked Gouda)

-Beef Tataki with szechuan pepper, fish sauce, dried apple

### Main (choose one)

-Salmon Fillet with Bisque sauce; cheddar, garlic flower and confit tomatoes scalloped potatoes, steamed vegetables.

-Roasted stuffed Royal Quail, porto wine glaze, with Dijon, root vegetables and mushroom risotto

-Quebec Veal Fillet, duck confit, smoked lardons, peppercon sauce with honey-rosemary, buttered figerling potatoes and French Ratatouille

-Duck Magret, with Madeira wine, pan seared mushrooms with filberts, and Cognac potato

-Florentine Lamb in puff pastry, grilled onions, beurre blanc and garden medley with rosemary

### Dessert (choose one)

-KEY LIME PIE, glazed with white chocolate

-EXOTICA :  
dark chocolate tulip, creamy pineapple ganache, fresh pineapple and coconut crumble

-ROYAL PALACE :  
60% cocoa dark chocolate mousse,  
crisp praline wafers, raspberry compote  
Coffee, Tea, Herbal Teas

-MARBLE CHEESE CAKE :  
Cream Cheese mousse, , vanilla and chocolate,  
chocolate génoise, dipped in Amaretto syrup

-PASTRY CHEF'S INSPIRATION...just Ask....





**Items À la carte Items (per person)**

Veggies and Dip platter .....	5.00\$
Cheese platter (60g) .....	5.75\$
<i>Served with nuts and fruit</i>	
Gourmet Quebec Cheese platter (60g) .....	7.25\$
<i>Served with nuts and fruit</i>	
Delicatessen platter (60g) .....	5.50\$
<i>And all the trimmings</i>	
Sliced Fresh fruit	4.75\$

**CANAPÉS / Cocktail**

**À la carte Canapés (per dozen)**      33.99\$  
 Minimum 8 dozen  
 Served by our catering team

**Platter of 24 cold canapés**      49,99\$  
 Minimum order 2 platters  
 Canapés are Chef's choice

*Cold Canapé selection*

- Prosciutto, rhum poached pear, and torrefied nuts with spices
- Blinis, maple lardons, tomato pesto, goat cheese
- Salmon tartare, filberts, lemon and SriRacha
- Canapé of Camembert, onion marmelade and figs
- Seasonal inspiration

*Hot Canapé selection*

- Chorizo sausage loaf, olive tapenade and sour cream
- Aranchini Forestiera, garlic flower and balsamic
- Shrimp deep fry with lemon & Sambal Oelek sauce
- Duckling pockets, cranberries and mascarpone
- Seasonal Inspiration

**Metropolitan HAPPY HOUR Package (per person)** .....

44,99\$

- 8 canapés per person
- 1 drink per person
- Servers on site
- Meeting room charge and A/V included!
- 40 pers. minimum

**Studio 54 HAPPY HOUR Package (per person)**.....

50,99\$

- 8 canapés per person
- 2 drinks per person
- Servers on site
- Meeting room charge and A/V included!
- 40 pers. minimum



## Wines And Beverages

**BAR COUPON :** .....8,00\$

House Wine, Red or White, Labatt's Beers, Soft Drinks, Fruit Juices, Mineral Water

**BAR COUPON PLUS :**.....8,50\$

House Wine, Red or White, Labatt's Beers, Bockale MicroBrewery beers, Bar Alcohols (Gin, Rhum, Vodka, Rye, Scotch) Soft Drinks, Fruit Juices, Mineral Water

**BAR COUPON ALL OUT:**.....8,99\$

House Wine, Red or White, Labatt's Beers, Bockale MicroBrewery beers, Bar Alcohols (Gin, Rhum, Vodka, Rye, Scotch) after-dinner drinks (Baileys, Tia Maria, Crème de Menthe White or Green, Peach Schnapps, Amaretto, Grand Marnier, Brandy, Cognac) Soft Drinks, Fruit Juices, Mineral Water

### CASH BAR BIÈRES

Labatt's Beers 6.09\$ (7.00\$ tx.incl.)

*Stella Artois, Budweiser, Bud Light, Corona, PalmBay*

MicroBrewery Le BockAle 500ml 6,95\$ (8.00\$ tx.incl.)

### Wine by the glass, Red or White

6oz glass (175ml) 7.39\$ (8.50\$ tx.incl.)

### BAR ALCOHOLS

(Gin, Rhum, Vodka, Rye, Scotch) 6,95\$ (8.00\$ tx.incl.)

### PREMIUM ALCOHOLS & AFTER-DINNER DRINKS

(Baileys, Tia Maria, Crème de Menthe white or Green,  
Peach Schnapps, Amaretto, Grand Marnier, Brandy, Cognac)  
7,83\$ (9.00\$ tx.incl.)



## Wines And Beverages

### WHITE WINES

Cliff 79 Chardonnay, Australia	40,99\$
Mallee Rock, Pinot Grigio, South East Australia	41,99\$
Baron Philippe de Rothschild, Chardonnay, France	43,99\$
Liberado, Verdejo/Sauvignon Blanc, Spain	43,99\$
Mark West, Chardonnay PRIVATE IMPORT	45,99\$
Barzoli, Trebbiano Rubicone, PRIVATE IMPORT	39,99\$

### ROSÉ WINES

Cliff 79 rosé, Grenache-Shiraz, Australia	39,99\$
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### BUBBLY

Prosecco, Gléra, Ruffino, Italy	44,99\$
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### Red WINES

Cliff 79, Cabernet-Shiraz, Australia	40,99\$
Mallee Rock, Shiraz, South East Australia	42,99\$
Baron Philippe de Rothschild, Merlot, France	45,99\$
Liberado, Tempranillo/Cabernet, Spain	45,99\$
Chianti, Ruffino, Italy	48,99\$
Inniskillin, Pinot Noir, VQA	49,99\$
Hogue Cellars, GENESIS Shiraz 2013, California PRIVATE IMPORT	50,99\$
Barzoli, Montepulciano d'Abruzzo, PRIVATE IMPORT	39,99\$



## Lunch Boxes 2019

**Drummond Box #1 (vegetarian) ... 18.99\$**

Crisp vegetables with fine herbs and yogurt dip  
 Chunk of cheddar (20 gr) and grapes  
 Chef's Mixed Salad  
 Tortillas with green leaf Mesclun, hummus, Oka and cranberry  
 Home Made Sweet Stuff

**Drummond Box #2 (no meat) ..... 18.99\$**

Crisp vegetables with fine herbs and yogurt dip  
 Chunk of cheddar (20 gr) and grapes  
 Chef's Mixed Salad  
 Baguette Bread with grilled vegetables, feta, kalamata olives and hummus  
 Home Made Sweet Stuff

**Drummond Box #3 ..... 18.99\$**

Crisp vegetables with fine herbs and yogurt dip  
 Chunk of cheddar (20 gr) and grapes  
 Chef's Mixed Salad  
 Smoked Ham Wrap,, green leaves, vegetables, and swiss cheese  
 Home Made Sweet Stuff

**Drummond Box #4 ..... 18.99\$**

Crisp vegetables with fine herbs and yogurt dip  
 Chunk of cheddar (20 gr) and grapes  
 Chef's Mixed Salad  
 Brioche bread, with chicken breast meat, orange sauce, marinated daikon, William's cole slaw and green shallot  
 Home Made Sweet Stuff

**Drummond Box #5 ..... 18.99\$**

Crisp vegetables with fine herbs and yogurt dip  
 Chunk of cheddar (20 gr) and grapes  
 Chef's Mixed Salad  
 Kayser with pulled pork, pickles, salsa dressing, swiss cheese and greens  
 Home Made Sweet Stuff

**Drummond Box #6 ..... 18.99\$**

Crisp vegetables with fine herbs and yogurt dip  
 Chunk of cheddar (20 gr) and grapes  
 Chef's Mixed Salad  
 Baguette Bread stuffed with sausage, fig chutney and cheese  
 Home Made Sweet Stuff

**Drummond Box #7 ..... 18.99\$**

***No gluten, no milk, no nuts, no fish/seafood, no eggs, no mustard, no soy.***

Crisp vegetables with fine herbs and special dip  
 Chunk of lactose-free cheddar (20 gr) and grapes  
 Chef's Mixed Salad  
 Grilled chicken breast sandwich, marinated daikon, William's cole slaw and green shallots  
 Home Made Sweet Stuff

*Minimum of 6 boxes  
 3 boxes of same type*

*Our lunch box is served in a bio-degradable, compostable container made in Quebec*