



INTERCONTINENTAL.  
MONTREAL



# WEDDING MENU

At InterContinental Montreal, we know that your wedding is one of the most important days of your life and we are proud to be part of it.

# HORS D'ŒUVRES

## COLD

PROSCIUTTO MELON BALLS

THIN TART WITH YELLOW BEETS

Edamame and Crumbled Feta

ATLANTIC SALMON TARTARE

Orange Supreme on Crouton

WILD MUSHROOM TOAST

Yellow Mimosa and Truffle Mayonnaise

VERRINE OF GUACAMOLE

Nordic Shrimps and Cocktail Sauce

SKEWER OF CHERRY TOMATO, MINI BOCCONCINI AND FRESH BASIL

ROLL OF SMOKED SALMON

Dill Cream and Rye Bread

TRADITIONAL BEEF TARTARE

Mustard and Tobiko on Crouton

## HOT

TRADITIONAL ARANCINI

CHICKEN THIGH SATAY

Sesame Seeds and Teriyaki Sauce

BUNDLE OF BRIE AND CRANBERRIES

BEEF SATAY

Fine Herbs and Mushroom Sauce

VEGETARIAN SAMOSA

Curry Puree

BREADED SHRIMP AND AIOLI SAUCE

MINI TARTLET OF WILD MUSHROOMS

Soy Caramel

## EXTRA

*+\$3 per person*

MINI LOBSTER ROLL

SWEET POTATO SLICE IN ASIAN SPOON

Herb Cream and Fresh Yuzu Juice

MINI CROUTON OF SEMI-COOKED FOIE GRAS

Pear Chutney

SKEWER OF DUCK

Lacquered with Maple Syrup and Roasted Pistachio Crust

SKEWER OF BEEF FILET MIGNON

Chimichurri Sauce

GENERAL TAO CHICKEN IN MINI TAKE-OUT BOX

# STARTERS

## COLD

### MINI POKÉ OF MATANE SHRIMP

Julienned Vegetables, Sushi Rice, Fried Tempura and Japanese Mayonnaise

### ATLANTIC SALMON TARTARE

Orange Supreme, Chive Sour Cream and Bread Crouton

### BOSTON SALAD WITH BLUE CHEESE

Roasted Hazelnuts, Marinated Pears and Chardonnay Vinaigrette

### DUO DE BEETS (VEGETARIAN)

Crumbled Feta, Aragula Salad and Pumpkin Seeds

### DUCK CONFIT SALAD

Fried Shallots, Edamame, Butternut Squash and Raspberry Vinaigrette

### TOMATO AND MOZZARELLA CAPER SALAD (VÉGÉTARIEN)

Basil Pesto and Balsamic Reduction

### TORCH ATLANTIC SALMON TATAKI

Teriyaki Sauce, Garlic Chips, Green Onion and Sesame Seeds

### DUO OF CHERRY TOMATOES WITH BLACK GARLIC

Microbasil, Pine Nuts, Parmesan, Balsamic Reduction and Smoked Pancetta Vinaigrette

## HOT

### GOAT CHEESE CREAM WITH THYME AND CONFIT GARLIC (VEGETARIAN)

Caramelized Fresh Figs, Roasted Pistachios and Country Bread Croutons

## EXTRA *per person*

### SEMI-COOKED FOIE GRAS

Marinated in Cognac and Maple Syrup Served with a Pear Chutney +\$10

### BEEF TENDERLOIN CARPACCIO

Mustard Caviar, Parmesan, Jerusalem Artichoke Chips and Truffle Mayonnaise +\$5

### WILD MUSHROOMS RAVIOLI

Truffled Parmesan Cream and Roasted Pine Nuts +\$4

### LOBSTER SALAD

Green Peas and Tender Shallots with Tarragon Cream +\$12



# SOUPS

**COLD**      COCONUT AND CARROT SOUP  
Lime and Coriander Sprout

**HOT**

CAULIFLOWER VELOUTÉ AND HAZELNUT OIL

CREAM OF TOMATOES AND FRESH MICROBASIL

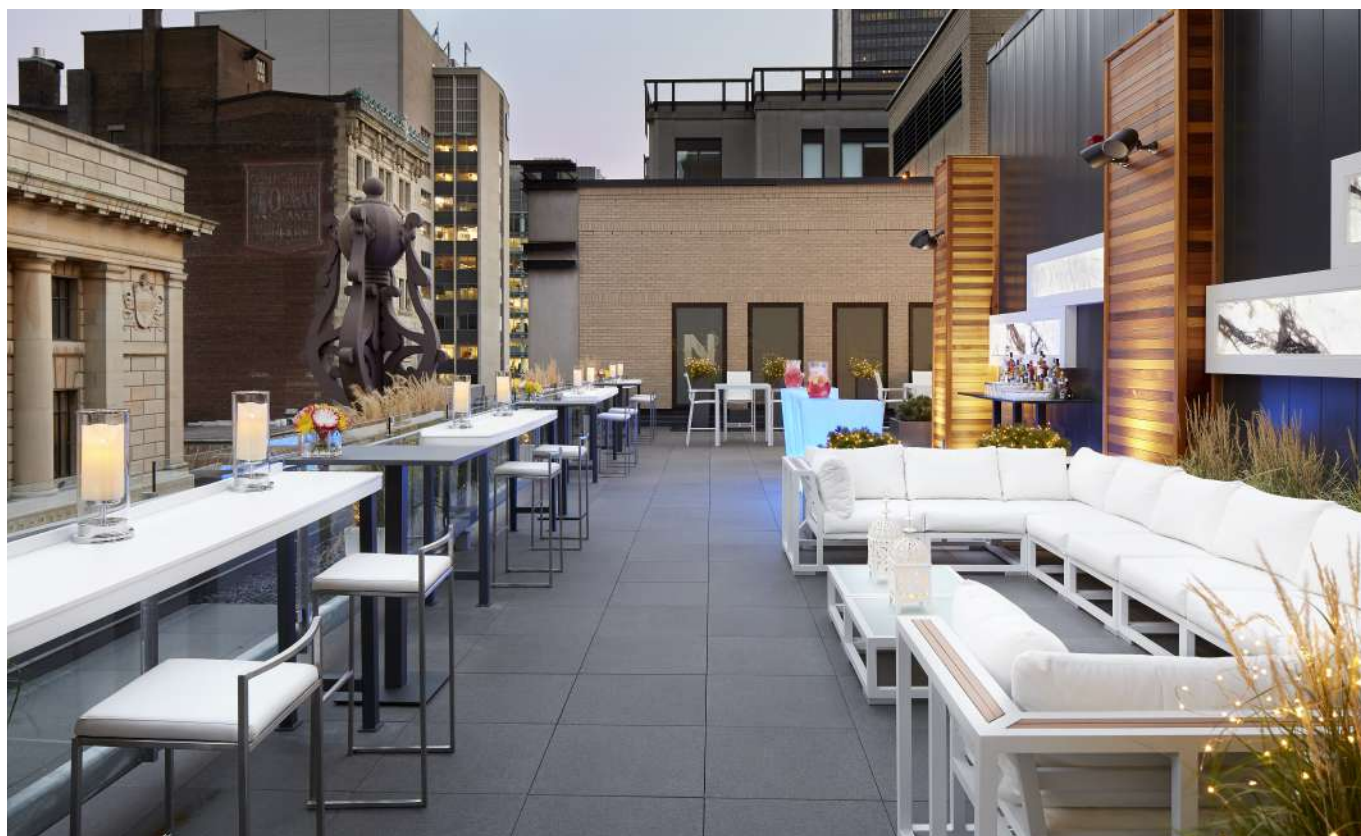
PARSNIP AND PEAR VELOUTÉ  
Grilled Chorizo Brunoise

CREAM OF QUEBEC MUSHROOMS  
Whipped Cream and Pine Nuts

CREAM OF SWEET PEPPERS AND ROASTED ALMONDS

BUTTERNUT SQUASH AND SMOKED BACON SOUP

**EXTRA**      LOBSTER BISQUE  
*per person*      Chive Whipped Cream +\$5





# SALADS

## GOLD

### MESCLUN SALAD

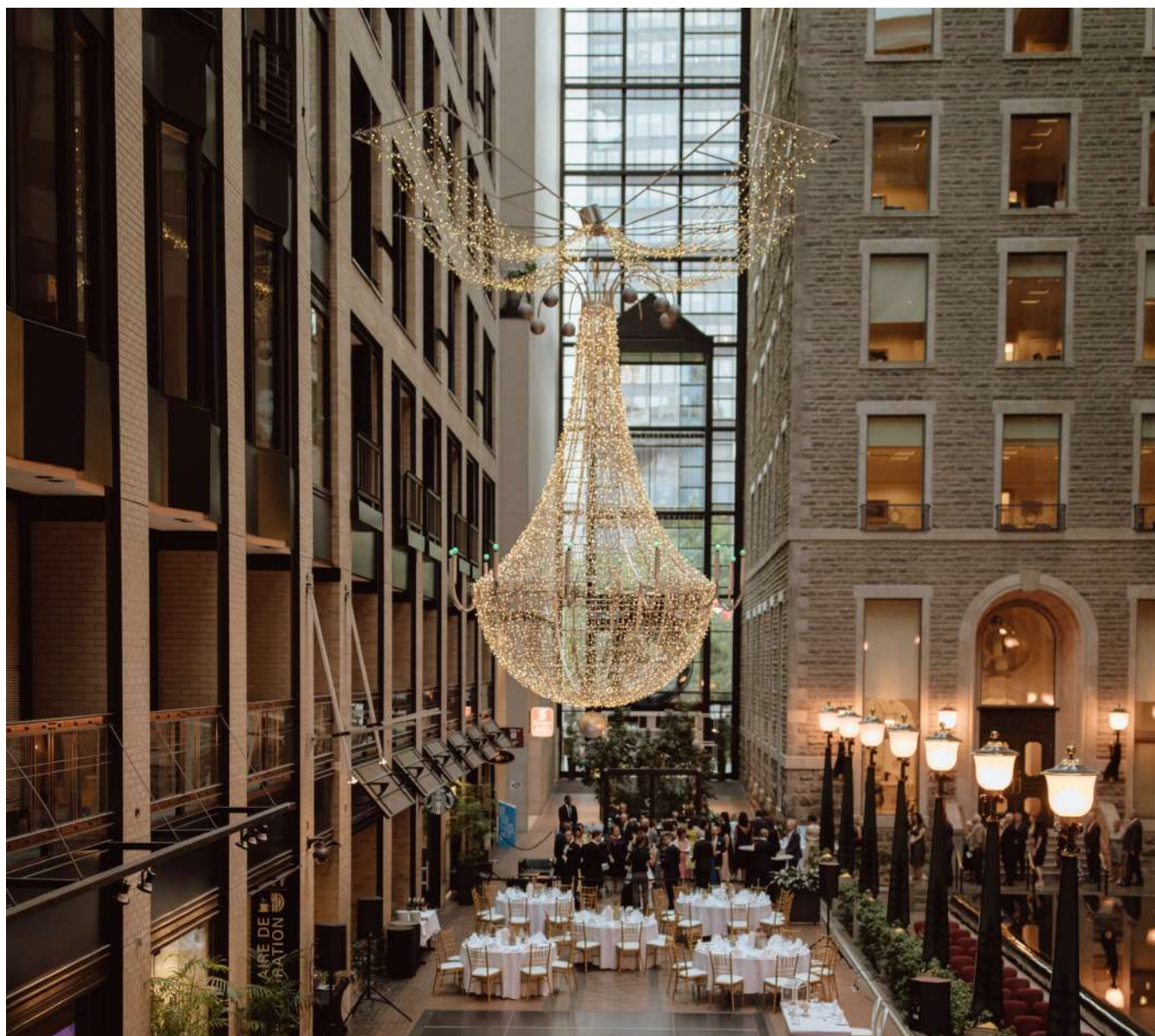
Cucumbers, Cherry Tomatoes, Radishes with Balsamic Vinaigrette

### ARUGULA SALAD

Pecan Nuts, Blue Cheese, Grapefruit with Mustard and Maple Vinaigrette

### QUINOA SALAD

Cashews, Red Cabbage, Green Onions, Carrots, Dried Apricots with Asian Dressing



# MAIN COURSES

## HOT

### AAA BEEF TENDERLOIN <sup>(6 OZ)</sup>

Old-Fashioned Mashed Potatoes with Fresh Herbs, Market Vegetables and Foie Gras Sauce  
With Giant Shrimp +\$4

### SLOW-COOKED CHICKEN BREAST WITH LEMON AND ROSEMARY

Mashed Sweet Potatoes, Market Vegetables, Cherry Tomato and Black Olive Salsa

### SMOKED SALMON STEAK ON MAPLE WOOD

Cavatelli Sautéed with Shiitake Mushrooms and Tarragon Cream

### SLOW-COOKED QUEBEC PORK TENDERLOIN

Root Vegetables Sautéed in Butter and Apple Cider Demi-Glace Sauce

### QUEBEC DUCK BREAST

Parsnip Puree, Market Vegetables and Apricot Sauce

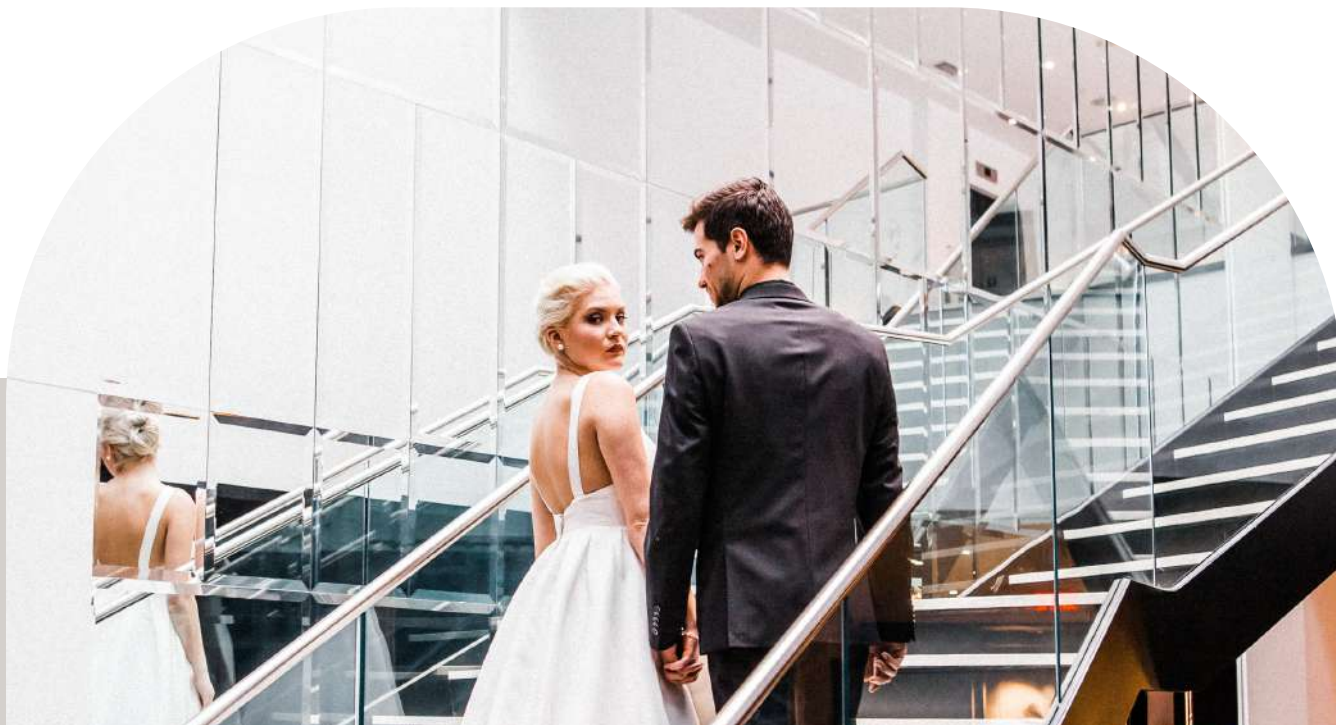
### ATLANTIC COD STEAK MARINATED IN WHITE WINE AND MISO

Sautéed Bok Choy, Asparagus and Portobello with Coconut Milk Sauce

### LAMB SHANK CONFIT ROSEMARY AND SIMMERED

Coconut Beans Cassoulet Style with Vegetables

All animal proteins can be replaced by vegan proteins (tofu or tempeh).



## DESSERTS

- COLD
- LEMON MERINGUE PIE
  - TIRAMISU REVISITED
  - RASPBERRY AND PISTACHIO DELIGHT
  - CHOCOLATE AND CARAMEL CUBE
  - TONKA CHOCOLATE

## MIDNIGHT TABLE

- COLD
- SELECTION OF FRESHLY BAKED MINI-PIES AND TREATS
  - CHEESE PLATTER
  - SMOKED MEAT SANDWICH
- HOT
- MINI BEEF BURGER
  - POUTINE
  - PIZZA
  - GRILLED CHEESE SANDWICH





# KIDS

## STARTER

SOUP OF THE DAY  
GREEN SALAD  
SMALL CAESAR SALAD  
ASSORTED VEGETABLES AND DIP

## MAIN COURSE

CHEESE TORTELLINI  
NAPOLITAINE PIZZA  
CHEESEBURGER SERVED WITH GOLDEN FRIES  
CHICKEN FINGERS WITH COLESLAW AND GOLDEN FRIES  
HOMEMADE MAC & CHEESE

## DESSERT

HOMEMADE BROWNIES  
FRUIT SALAD  
CHEESECAKE  
ICE CREAM BOWL

