

ARC

T H E . H O T E L

For your breaks...

The mini **\$14**

Mini croissants, scones, loaves & cookies

The Usual **\$12**

Loaves, biscotti, shortbread & sliced fruit

The health nut **\$12**

Dried fruit & nut mix, mango-almond smoothie

The sweet stuff **\$7**

Arc famous chocolate chip-oatmeal cookies, toffee-mocha brownies

The savoury alternative **\$12**

Butter-sea salt popped corn, house pretzel sticks with honey-hot mustard dip, veggie chips

All breaks include Arc private blend coffee by Francesco's and Tazo teas

A la carte:

Assorted granola bars **\$2**

Assorted yogurts **\$3**

Freshly sliced fruit **\$5**

Fresh cut vegetables & dip **\$4**

Assorted cheeses & croutons **\$9**

Lunchtime!

Appetizers

Salads

\$9

Mixed greens, toasted sunflower seeds, grapefruit, maple & poppy seed vinaigrette

Mixed greens, Granny Smith apple julienne, hazelnuts, Beau's beer-mustard vinaigrette

Baby arugula & radicchio, olives, pine nuts, orange-grape seed oil vinaigrette

Caesar salad, crispy pancetta, Manchego, Art-is-in croutons

Soups

\$6

Daily seasonal inspiration

Potage parmentier

Mushroom, beef & barley

Carrot & ginger

Main Courses

Sandwiches (your choice of 4)

\$12 per sandwich

Grilled vegetables, Micha goat cheese, fresh basil on Ace triangle bread

Smoked salmon, lemon-fresh herb cream cheese, pickled red onion, capers on Ace triangle bread

O'Brien Farms roast beef, St-Benoit blue cheese, confit tomatoes on Art-is-in bread

Ham, brie & caramelized onions on Art-is-in bread

Chicken, bean, salsa, avocado, Monterey jack cheese wrap

Egg salad wrap

Chicken salad wrap

Chef's hot mains

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| Roasted chicken "chasseur" roasted fingerling potatoes, seasonal vegetables | \$19 |
| Upper Canada Heritage Meats' pork-maple roast & beans, seasonal vegetables | \$19 |
| Charlevoix veal & fresh dill blanquette, Le Coprin mushrooms, basmati rice | \$17 |
| Penne rigate, lemon-red pepper cream sauce, arugula, pine nuts & Manchego | \$17 |
| O'Brien Farms beef stew, Le Coprin mushrooms, pearl onions & fingerling potatoes | \$20 |
| Roasted Sockeye salmon, lemongrass-ginger-coconut sauce, basmati rice | \$18 |

Arc's Build Your Own Burger bar: \$21

Grilled O'Brien beef patties accompanied by fresh vegetables, smoked cheddar, Monterey jack, brie, condiments, Art-is-in buns. Includes 3 varieties of salads (potato, pasta & mixed green) to accompany your burger.

You can also create your own Table D'Hôte from the chef's seasonal lunch menu.

Please ask our Sales and catering Manager for details.

Dinner time

Appetizers

Salads

\$10

Mixed greens, toasted sunflower seeds, Micha fritter, grapefruit, maple & poppy seed vinaigrette

Mixed greens, Granny Smith apple julienne, hazelnuts, Beau's beer-mustard vinaigrette, Clos de St-Ambroise

Baby arugula & radicchio, olives, pine nuts, fresh goat cheese, orange-grape seed oil vinaigrette

Soups

\$8

Daily seasonal inspiration

Leek & potato, crispy pancetta, pistachio oil

Arc onion soup:

Caramelized onion, Le Coprin mushrooms, Blanche de Chambly, Art-is-in crouton with melted Balderson cheddar

Other Apps...

Le Coprin mushrooms & Micha tart, arugula, hazelnut, sherry-pear vinaigrette **\$12**

Seared scallops & braised pork belly, truffled leek puree, spiced apple chutney **\$14**

O'Brien Farms beef tartare **\$14**

Main Courses

Quebec quail, creamy port & smoked pork belly sauce, braised cabbage, wild rice, vegetables

\$34

Grilled Quebec veal chop, fingerling potatoes, apple, spiced carmanere reduction, seasonal vegetables

\$40

Grilled Sockeye salmon, foie gras, warm apple & baby golden beet salad, vanilla-sherry reduction

\$34

Mariposa Farms duck leg confit, DuPuy lentils, pear Riesling reduction, and seasonal vegetables

\$28

You can also create your own Table D'Hôte from the chef's seasonal dinner menu.

Please ask our Sales and catering Manager for details.

Desserts

\$7

Daily inspiration

Dark chocolate tart with pistachio

Maple-white chocolate cheesecake

Lemon-poppy seed tart

Opera cake

Spiced apple crumble

Canapés:

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| Chicken satay, chilli-honey yogurt | \$30/dz. |
| Beef satay, wasabi-lime aioli | \$30/dz. |
| Albacore Tuna tartare, wonton crisp | \$27/dz. |
| Grilled shrimp "cocktail" | \$27/dz. |
| Beef tenderloin tartare on baked Art-is-in bread | \$24/dz. |
| Spicy vegetable samosa, mango chutney | \$24/dz. |
| Vegetarian spring roll, wafu dipping sauce | \$24/dz. |
| Baby beef burgers | \$30/dz. |
| Tomato-olive-basil bruschetta | \$24/dz. |
| Shrimp-hazelnut-goat cheese mousse on endive | \$27/dz. |
| Micha goat cheese-apple crèmesqui | \$27/dz. |
| Pepper-vanilla foie gras mousse on crouton | \$30/dz. |
| Ginger-soy soaked shrimp in a sesame crust | \$27/dz. |
| Smoked salmon, dill-lime cream cheese tostada | \$27/dz. |
| Smoked cheddar & pine nut gougère | \$24/dz. |

Dessert canapés **\$33/dz.**

Maple-white chocolate cheesecake

Cinnamon heat dark chocolate truffle

Baby tarts with vanilla custard & fresh berries

Toffee-mocha brownie

Platters for your event:

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| Freshly sliced fruit | \$5.00 per person |
| Fresh cut vegetables & dip | \$4.00 per person |
| Assorted charcuterie platter | \$8.00 per person |
| Assorted cheese platter | \$8.00 per person |
| Wonton crisps, cucumber-lime-chipotle yogurt | \$3.00 per person |
| Lentil-lemon-rosemary dip, toasted pita bread | \$4.00 per person |

Beverages:

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| Voss water, sparkling or still (375ml) | \$5 |
| Voss water, sparkling or still (800ml) | \$8 |
| Fiji (500ml) | \$5 |
| Fiji (1 litre) | \$7 |
| Assorted juices | \$3 |
| Assorted pops | \$3 |

Classic Meeting Package

\$65 per person

Breakfast-The Continental

Freshly baked assorted pastries & homemade preserves

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Morning coffee break

Arc private blend coffee by Francesco's and Tazo teas

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Lunch

Soups:

Daily seasonal inspiration, potage parmentier, or carrot & ginger

or

Salads:

Mixed greens, toasted sunflower seeds, grapefruit, maple & poppy seed vinaigrette

Mixed greens, Granny Smith apple julienne, hazelnuts, Beau's beer-mustard vinaigrette

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Sandwiches (your choice of 4):

Grilled vegetables, Micha goat cheese, fresh basil on Ace triangle bread

O'Brien Farms roast beef, St-Benoit blue cheese, confit tomatoes on Art-is-in bread

Ham, brie & caramelized onions on Art-is-in bread

Egg salad wrap

Chicken salad wrap

Desserts:

Daily inspiration, Lemon-poppy seed tart, Spiced apple crumble

Afternoon coffee break:

Arc private blend coffee by Francesco's and Tazo teas and homemade cookies

Executive Meeting Package

\$75 per person

Breakfast-The Continental

Freshly baked assorted pastries & homemade preserves

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Morning coffee break

Arc private blend coffee by Francesco's and Tazo teas

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Lunch:

Soups:

Daily seasonal inspiration, potage parmentier, carrot & ginger, mushroom, or beef & barley

or

Salads:

Mixed greens, toasted sunflower seeds, grapefruit, maple & poppy seed vinaigrette

Mixed greens, Granny Smith apple julienne, hazelnuts, Beau's beer-mustard vinaigrette

or

Other App:

Le Coprin mushrooms & Micha tart, arugula, hazelnut, sherry-pear vinaigrette

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Main course:

Roasted chicken "chasseur" roasted fingerling potatoes, seasonal vegetables

Penne rigate, lemon-red pepper cream sauce, arugula, pine nuts & Manchego

O'Brien Farms beef stew, Le Coprin mushrooms, pearl onions & fingerling potatoes

Desserts:

Daily inspiration, Lemon-poppy seed tart, or Spiced apple crumble

Afternoon coffee break:

Arc private blend coffee by Francesco's and Tazo teas and homemade cookies