



 **Hilton**  
**Garden Inn**™



SALLE DE BAL

**westbury**

BALLROOM

**MENU**

Events

6939 Boulevard Decarie  
Montreal, QC H3W 3E4  
514-370-3300

[www.montrealmidtown.hgi.com](http://www.montrealmidtown.hgi.com)  
[www.thewestburyballroom.com](http://www.thewestburyballroom.com)

All food and beverage prices are subject to a service fee of 12.5%, an administration fee of 5.5% as well as all applicable provincial and federal taxes.

26/10/21

# PLATED DINNER MENU



# PLATED DINNER - À la Carte

Minimum of 25 guests.

**Beverages:** Please select your beverage package on the "Bar Options" page. All plated dinners include freshly brewed coffee, decaf coffee, a selection of teas.

**Note:** For any event that has more than one main course selection, client must advise hotel the method which will be used to communicate to our Food & Beverage team which main course will be served to which guest.

## SOUP

### BEET APPLE CIDER \$13/guest

Beet apple cider with creme fraiche and house made lime breadcrumbs

### ITALIAN WEDDING \$13/guest

Italian wedding soup with spicy meatballs

### FRENCH ONION \$13/guest

French onion soup with smoked cheese

### BABY SPINACH & GREEN PEA \$13/guest

Baby spinach and green pea mint soup with micro salad flowers

## SALAD

### MIXED GREENS \$12/guest

Mixed greens with crumbled crotonese and honey aged balsamic

### ROASTED ROOT VEGETABLE \$13/guest

Roasted root ribboned vegetable salad with candied walnuts, honey aged balsamic and pomegranate dressing

### RADICCHIO & APPLE \$13/guest

Radicchio salad with honey crisp apples and hazelnut vinaigrette

### CLASSIC PANZANELLA \$13/guest

Classic Panzanella salad with tomatoes, fresh basil, torn mozzarella di bufala and pagnotta croutons

### BABY ARUGULA \$12/guest

Baby arugula topped with walnuts, parmigiano shavings and lemon dressing

### FATTOUSH \$13/guest

Fattoush salad with romaine lettuce, roma tomatoes, cucumber, mint parsley, radishes, red peppers, lime, oil, sumac dressing topped with homemade pita chips

## ENTRÉE

### SMOKED SALMON \$23/guest

In-house beet cured smoked salmon with a cucumber, green pea and mint salad. Served with pumpernickel toast, drizzled with honey and crumbled goat cheese

### ANTIPASTO MODERNO \$23/guest

Antipasto Moderno (Prosciutto di Parma and parmigiano chunks with melone mint salsa and cherry tomatoes)

### YELLOW BEETS \$23/guest

Seared yellow and red beets with crumbled feta and toasted hazelnut dressing

### CRAB CAKES \$25/guest

Crab cake with lime rosemary crème fraiche and shallot chips

### FUSILLI MOZARELLA DI BUFALA \$25/guest

Fusilli pasta with sundried tomato and Mozzarella di Bufala.

### CAVATELLI PORCINI \$25/guest

Fresh cavatelli with wild mushroom ragout and truffle oil

### PISTACHIO MINT PESTO ORECCHIETTE \$25/guest

Orecchiette with mint, pistachio and basil pesto topped with toasted pistachios

### TUNA TATAKI \$25/guest

Tuna tataki in Mediterranean marinade, Sicilian caponata on puff pastry

### EGGPLANT PARMIGIANA \$25/guest

Individual eggplant parmigiana with buffalo mozzarella

### FILET MIGNON CARPACCIO \$25/guest

Filet mignon carpaccio "sbattuto" with arugula, parmigiano, black pepper and truffle oil

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## MAINS

### Poultry

#### HERB CRUSTED CHICKEN BREAST

\$35/ guest

Pan seared herb crusted chicken breast with lemon crème fraiche, spaghetti squash with sage and roasted rainbow carrots

#### STUFFED CHICKEN BREAST

\$39/ guest

Grilled chicken breast stuffed with brie and prosciutto served with rosemary and red wine sauce, grilled asparagus and roasted celery root purée

#### SAFFRON SLOW ROASTED CHICKEN

\$39/ guest

Slow roasted bone-in chicken breast with saffron demi-glace, roasted fennel and braised radicchio

### Vegetarian / Vegan

#### EGGPLANT INVOLTINI

\$35/ guest

Eggplant involtini stuffed with ricotta and spinach served with fresh tomato and basil

\*Can be made Vegan

#### MUSHROOM RISOTTO

\$35/ guest

Wild mushroom risotto with truffle oil

#### CALIFLOWER STEAK

\$35/ guest

Cauliflower Steak with eggplant caviar, chickpea and caper salsa and grilled artichoke \*Vegan

### Meat

#### VEAL ROAST A LA FIORENTINA

\$40/ guest

Veal roast a la Fiorentina, stuffed with mozzarella di Bufala, red peppers and asparagus served with fresh herb mash and seasonal green vegetables

#### VEAL OSSO BUCCO

\$40/ guest

Veal osso buco served with roasted potatoes, caramelized onions and honey garlic string beans

#### BAVETTE

\$40/ guest

Bavette (6 oz) with roasted cipollinis and red wine sauce served with seared yellow beets and sautéed rapini

#### LAMB SHANKS

\$40/ guest

Braised lamb shank with olives and tomatoes served on warm herb lentils and braised red cabbage

#### HANGER STEAK

\$40/ guest

Hanger steak with bone marrow sauce served with spaghetti squash with sage and roasted rainbow carrots

#### 12 HOUR BRAISED BEEF SHORT RIB

\$43/ guest

12-Hour braised beef short rib in Canadian maple and cognac reduction served with truffle mash and seasonal green vegetables

### Fish

#### GRILLED SALMON

\$43/ guest

Grilled salmon with salsa cruda served with buttered broccolini and Portobello mushrooms

#### STRIPE BASS

\$43/ guest

Seared stripe bass with grilled oranges and pomegranate salsa, served on charred sweet corn and thyme fregola di sarda with braised endives

#### BLACK COD

\$50/ guest

Miso-glazed Black Cod with snap peas and butter & chive blue potatoes

#### CHILEAN SEA BASS

\$48/ guest

Chilean Sea bass with sesame glaze served with braised fennel and baby spinach

#### HALIBUT

\$47/ guest

Baked Halibut with Semolina and sage beurre blanche with green pea & pesto barley and braised kale

## DESSERT

\$13/ option/ guest

Tiramisu di Casa

Limoncello with mint blueberry compote

Key lime Pie

Carrot Cake



**CANAPÉS**

# COCKTAIL DINNATOIRE

Minimum of 25 guests.

Beverages: Please select your beverage package on the "Bar Options" page.

## PORK

General Tao roasted pork belly with pineapple & bok choy leaves

Baresse sausage with mint mustard seed dip

Japanese pork n cabbage dumplings served with ginger and brown sugar sauce topped with fresh green onion

Grilled octopus and chorizo with Greek lime yogurt & pink pepper corn

Bacon and guacamole grilled cheese

## BEEF

Beef tataki with pickled Julienne carrot, enoki mushroom, coriander, fresh chilli and sweet glaze

Mini smoked meat burger with fried pickles

Classic French style Beef tartar on truffle French toast

Rack of lamb with pomegranate salsa

Seared filet mignon with Brie

Seared sirloin of aged beef with sea-salt and horseradish crème fraiche

Mini beef Wellington

Beef braised short rib sloppy joe's with melted aged cheddar cheese

Fried asian style beef with sweet soy glazed, soba noodles and orange zest with chives

Mini beef burger Mac sauce, pickle, iceberg lettuce & cheddar

Crunchy gnocchi with braised veal & radish

Mini milk fed veal meatballs served with sweet tomato and basil compote

## FISH

Seared tuna tataki with honey truffle oil & fried nori

Mini french toast with smoked rainbow trout & smokey maple syrup

Atlantic salmon Teriyaki brochette with toasted sesame crust and wasabi ranch dip

In house Atlantic salmon gravlax with raspberry dill dressing served on mini toast

Salmon tartar with cucumber, avocado, tobiko & tempura crunch

Sautéed cod with Jerusalem artichoke chips

Potato and Cod fritters with fried chive creme fresh

Fresh tuna tartar with sticky rice

## VEGETARIEN / VEGAN

Gnocchi with butternut squash and sage sauce

Fresh Cavatelli with tomato and basil

Orecchiette with mint, pistachio and basil pesto

Sicilian style arancini served with fresh tomato and basil

Marinated cherry tomato, fresh basil and bocconcini skewers

Wild mushroom tartlet with Gruyere cheese

Sweet potato poppers stuffed with blue cheese

Mac & cheese" Gruyere, fontina and Manchego

Vegan Tempura Cauliflower wings in BBQ sauce

Red beet hummus on homemade focaccia topped with pomegranate and fresh mint

## COCKTAIL DINNATOIRE PACKAGES

5 canapés per guest - \$27.00

7 canapés per guest - \$35.00

9 canapés per guest - \$42.00

## POULTRY

Piri Piri chicken mini burger with cucumber, cheddar & cajun mayo

Fried Chicken n waffles with maple bourbon sauce

Lime zest crispy chicken satays served with Thai-peanut dipping sauce

Seared foie gras on toasted brioche with house wild blueberry jam

Duck pancakes with hoisin sauce, cucumber and mango

## SEAFOOD

Popcorn shrimp with chili aioli

Peruvian style scallop ceviche

BBQ Octopus salad

Maryland crab cakes with fresh dill dip

Grilled ginger shrimps with lemongrass cilantro dressing and mango salsa

Seared octopus with caper & olive salsa

Tempura coconut shrimp with tequila lime aioli

## PREMIUM SEAFOOD \*MP

Tempura lobster with caviar dip

Steamed Maine lobster medallions with chilli mango chutney

Fried Lobster bites with Thai style green papaya

Fresh lobster rolls with mini buns

Lobster tacos with fried garlic and ginger purple cabbage topped with miso mayo



STATIONS

# COCKTAIL DINNATOIRE - STATIONS

Minimum of 25 guests. All Stations are available for up to 2 hours.

Beverages: Please select your beverage package on the "Bar Options" page.

## RAW BAR

1 option \$16 per guest  
2 options \$22 per guest  
3 options \$27 per guest  
Chef included

Fresh Oysters with Shucker (seasonal variety)  
Fresh Oysters with Shucker (premium variety) \*MP  
Giant Cocktail Shrimp with homeamde tartar sauce  
Tuna and Salmon Tartar a la minute  
Giant Scallops, Razor Clams, Crab Legs, Sea Urchin  
Ceviche a la minute  
Grilled Octopus  
Fresh Sushi (rolled à la minute)

## SUSHI & SASHIMI STATION

\$18 per guest

Assorted Fresh Sushi and sashimi  
Menu options on request

## CARVING STATION

\*Pricing based on Selections\*  
Chef included

Lamb chop and leg  
Tomahawk Steak  
Bavette  
Portuguese Chicken  
Branzino with Cucumber Limoncello Salsa  
King Salmon with fresh Salsa Cruda  
Miso Glazed Black Cod with Carrot Butter

## NONNA'S GARDEN

\$18 per guest

Grilled and Marinated market vegetables  
Caccio e pepe cauliflower, artichokes and broccoli  
Butternut Squash Spaghetti  
Raw Market Vegetables (Rainbow carrots, fennel, Lebanese cucumber, radish) with homemade dip  
Large chopped fresh tomatoes with torn mozzarella di bufala and fried basil leaves  
Focaccia with roasted cherry tomatoes and oregano  
Hot Brie with braised leeks and baguette  
Nonnas vegetable strudel  
Quiche with broccoli, Italian ham and Swiss cheese

## LIVE PASTA STATION

\$16 per guest  
Chef included

Cavatelli with a braised beef ragout  
Cavatelli with fresh tomato sauce  
Gnocchi with rosé  
Gnocchi with dried fig, braised radicchio and prosciutto chip  
Gnocchi with butternut squash and sage  
Fusilli with sundried tomato and mozzarella di bufala  
Orecchiette alla barese with pistachio-mint pesto

\*Other pastas available\*

## ANTIPASTI STATION

\$20 per guest

Decorated with beautiful props and fresh greenery  
All imported and local, hard and soft cheeses  
Assorted charcuteries & salumis  
Assorted focaccias  
All dry and fresh fruit  
Assorted grilled and pickled vegetables and olives

## SEAFOOD STATION

\$16 per guest

Peruvian style Shrimp Ceviche  
Asian Salmon tartar with spicy mayo  
Salmon Gravlax with gin and beet infusion

## TACO STATION

\$14 per guest

Soft Shell Corn Tortillas with options of:  
Cajun spiced fried Haddock  
Carnita  
Pulled Chicken  
Spiced Steak

## MONTREAL STATION

\$16 per guest

Montreal Smoked Meat Station with all trimmings  
Poutine with Quebec cheese curds and gravy  
Famous St Viateur Bagels with smoked salmon and cream cheese

# SWEET & SALTY STATIONS

Minimum of 25 guests.

Sweet & Salty Stations are available for up to 2 hours

## SWEET

\$9.00 per guest per option

### SEASONAL FRUIT

Whole and Cut Fresh Fruit  
(based on seasonal selections)

### MINIATURE PASTRIES

Miniature pastries. Assorted Italian and French options based on theme of the event

### SWEET GRILLED CHEESE

Nutella and Ricotta grilled cheese on country bread

### HOUSEMADE CANNOLI

Ricotta, Nutella Mascarpone, Espresso, Pistachio, Orange Zest

### S'MORES

'Build Your Own' - traditional or peanut butter

### ICE CREAM SANDWICHES

Fresh Warm Cookie and Ice cream Sandwiches

### DEEP FRIED OREOS

### MINI DONUTS

Mini warm powder donuts

## SALTY

\$9.00 per guest per option

### GRILLED CHEESE

Traditional, Mac N Cheese, Bacon and Caramelized Onions on country bread

### CACIO E PEPE

Cacio E Pepe pasta in Parmigiano wheel

### CHEESEBURGERS

Cheeseburgers with bacon with all condiments

### HOT DOGS

Steamie hot dogs with all condiments

### BAO BUNS

Pork, Beef and Vegetarian with condiments

### MONTREAL SMOKED MEAT

Montreal Style Smoked Meat with trimmings

### SZECHWAN

General Tao, Dumpling, Peanut Butter Noodles

### SHISH TAOUK

Shish Taouk chicken pitas with trimmings

### POUTINE

Traditional poutine with Quebec cheese curds and gravy

### SOFT SHELL TACOS

Carnitas, Al Pastor, Vegetarian and Pollo al Carbon

### PORCHETTA

Porchetta with mini ciabatta buns, salsa verde and giardinera mayo

### FOCACCIA

Assorted homemade focaccia dressed on site

# BAR SERVICE



# OUR BAR OPTIONS

Minimum of 25 guests.

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A minimum of \$350 is required in bar sales.

## SOFT BEVERAGE PACKAGE

10\$/guest

Soda: Coca-Cola, Diet Coke, Sprite,  
Ginger Ale, Club Soda, Tonic

Juices: Orange, Cranberry, Pineapple, Grapefruit  
Clamato, Tomato Juice

## BEER & WINE

1 Hour / \$22.00

2 Hours / \$29.00

3 Hours / \$35.00

4 Hours / \$43.00

Additional Hour: \$8 / hour

House Wine: *Available upon request*

Beer: *Available upon request*

Mixers: Orange, Cranberry, Pineapple, Grapefruit  
Clamato, Tomato Juice

Soda: Coca-Cola, Diet Coke, Sprite,  
Ginger Ale, Club Soda, Tonic

Red Bull available upon request \$6.00/can

## PREMIUM SIGNATURE COCKTAILS

Those who select a Open Bar Package  
can add 2 signature cocktails for 10\$/guest

## REGULAR OPEN BAR

1 Hour / \$28.00

2 Hours / \$35.00

3 Hours / \$41.00

4 Hours / \$49.00

Additional Hour: \$10 / hour

Vodka: Kettle One

Rum: Bacardi Gold, Bacardi Superior

Gin: Bombay Sapphire

Tequila: Casa Dores Blanco

Whiskey: Johnny Walker Black, Jameson

Divers: Campari, Aperol, Triple Sec, Amaretto

Vermouth: Cinzano Sec, Cinzano Rosso

House Wine: *Available upon request*

Beer: *Available upon request*

Mixers: Orange, Cranberry, Pineapple, Grapefruit  
Clamato, Tomato Juice

Soda: Coca-Cola, Diet Coke, Sprite,  
Ginger Ale, Club Soda, Tonic

Red Bull available upon request \$6.00/can

## DELUXE OPEN BAR

1 Hour / \$36.00

2 Hours / \$46.00

3 Hours / \$53.00

4 Hours / \$64.00

Additional Hour: \$12 / hour

Vodka: Grey Goose, Kettle One

Rum: Bacardi Gold, Bacardi Superior

Gin: Bombay Sapphire, Hendrick's

Tequila: Casa Dores Blanco, Casa Dores  
Resposato

Whiskey: Johnny Walker Black

Jameson, Glenlivet Founder's Reserve

Cognac: Hardy Cognac VSOP

Divers: Campari, Aperol, Triple Sec, Amaretto

Vermouth: Cinzano Sec, Cinzano Rosso

House Wine: *Available upon request*

Beer: *Available upon request*

Mixers: Orange, Cranberry, Pineapple, Grapefruit  
Clamato, Tomato Juice

Soda: Coca-Cola, Diet Coke, Sprite,  
Ginger Ale, Club Soda, Tonic

Red Bull available upon request \$6.00/can

# À LA CARTE BAR

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A minimum of \$350 is required in bar sales.

## APÉRITIF.....\$8.00

Campari,  
Aperol  
Triple Sec,  
Amaretto

## VERMOUTH.....\$8.00

Cinzano Sec  
Cinzano Rosso

## IMPORTED BEER.....\$9.00

## GLASS OF WINE.....\$9.00

## SPARKLING WINE.....\$11.00

FIOL Prosecco

## CHAMPAGNE.....\$25.00

Veuve Cliquot

## VODKA

Grey Goose.....\$10.00  
Kettle One.....\$9.00

## RUM

Bacardi Gold.....\$9.00  
Bacardi Superior.....\$9.00

## GIN

Bombay Sapphire.....\$8.00  
Hendrick's.....\$10.00

## TEQUILA

Casa Dores Blanco.....\$10.00  
Casa Dores Resposato.....\$11.00

## COGNAC

Hardy Cognac VSOP.....\$9.00

## WHISKEY

Johnny Walker Black.....\$8.00  
Jameson .....\$9.00  
Glenlivet Founder's Reserve.....\$12.00

## REGULAR SHOOTER.....\$8.00

## PREMIUM SHOOTER.....\$9.00

## CLASSIC COCKTAIL.....\$12.00

## PREMIUM COCKTAIL.....\$14.00

## NON ALCOHOLIC

Virgin Cocktail..... \$7.00

Soft Drink..... \$3.00

Coca-Cola  
Diet Cola  
Sprite  
Ginger Ale  
Club Soda  
Tonic Water

Juice..... \$3.00

Orange  
Cranberry  
Pineapple  
Grapefruit  
Tomato

Water Bottle..... \$3.00

Sparkling Water..... \$3.00

Energy Drink..... \$6.00

Red Bull

# ADD OUR SIGNATURE COCKTAILS

Those who select a Open Bar Package can add 2 signature cocktails for 10\$/guest

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## BLOOD ORANGE NEGRONI \$16/drink

Gin, Campari, Vermouth, blood orange juice, lime juice, orange garnish

## WHEN LIFE GIVES YOU LEMONS \$16/drink

Vodka, elderflower and lemon purée, soda, fresh cucumber and lemon garnish

## SWEET & SPICY \$16/drink

Vodka, grapefruit juice, grapefruit zest, jalapeño syrup, soda, grapefruit and jalapeño garnish

## GONE WITH THE GIN \$16/drink

Gin, raspberry purée, lime juice, soda, raspberry and basil garnish

## MINT TO BE \$16/drink

Rum, strawberry purée, cane syrup, lime juice, strawberry and mint garnish

## BLOOD ORANGE MARGARITA \$16/drink

Tequila, Triple Sec, blood orange juice, lime juice, agave, smoked paprika salt rim, orange garnish

# OUR WINE SELECTION

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## RED WINE

|  |      |
|--|------|
| Umberto Cesari love Rubicone, Sangiovese, Merlot, Emilia-Romagna, Rubicone, Italia, 2020 | \$40 |
| Ruffino Chianti, Tuscany Italia, 2019  | \$47 |
| Liberty School Cabernet-Sauvignon Paso Robles, Paso Robles, United States, 2020          | \$60 |

## WHITE WINE

|  |      |
|--|------|
| Umberto Cesari love Emilia, Pinot Grigio, Chardonnay, Emilia-Romagna, Rubicone, Italia, 2019     | \$40 |
| Domaine Cibadiès Chardonnay Pays d'Oc, Chardonnay, Languedoc-Roussillon, Pays d'Oc, France, 2019 | \$47 |
| Château St Jean Chardonnay Sonoma, Chardonnay, California, United States, 2020                   | \$60 |