



FACULTY OF EDUCATION
Duncan McArthur Hall
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CASEA Banquet 2010 Report

This year, in collaboration with Dr. David Burgess, I coordinated the selection of the venue for CASEA Banquet 2010 in Montreal. Based on the suggestions of possible venues from various CASEA members and executive, David and I probed several of the restaurants in Old Montreal area to find the one that would suit our needs and budget. While some of the restaurants could not accommodate our requests for the number of attendees, others did not fit our budget. Finally, we chose Chez Queux (<http://www.chezqueux.com>), in the Old Montreal area, 158, rue St-Paul Est, Montréal). I personally contacted Chez Queux management and was able to negotiate the menu with a good selection of meals and to lower the cost per person to \$50. I really enjoyed working on the organization of CASEA banquet for this year and would be happy to be involved in this process in the future.

Sincerely

Dr. Benjamin Kutsyuruba,
Assistant Professor
Faculty of Education
Queen's University at Kingston

Buffet champêtre

- α Corbeille de pains;*
- α Condiments et crudités*
- α Salades :*

Pommes de terre, choux rouge et vert, carottes et raisins, céleri rave rémoulade, betteraves et pommes, concombres à l'aneth, tomates au basilic, taboulé aux crevettes, riz et thon, panachée.

- α Miroir de charcuteries, viandes froides et terrine de légumes;*
- α Choix de plats chauds, accompagnés de pommes de terre, de légumes et de riz :*

*Matelote de saumon au safran
ou
Paupiette de veau forestière
ou
Végétarienne*

- α Plateau de fromages (3 sortes);*
- α Panier de fruits frais;*
- α Table de desserts :*

Pâtisseries françaises, salade de fruits, tartes et gâteaux assortis (baba au rhum, Paris Brest, mousse au chocolat, crème caramel, clafoutis,... .

- α Thé ou Café.*

Rustic buffet

- α *Bread basket;*
- α *Appetizer raw vegetables with dressing*
- α *Salads :*

Potato, mixed red and green cabbage, carrots and raisins, celery root remoulade, apple and beet, cucumber dill, tomato basil, shrimp tabbouleh, tuna rice, mixed green salad.

- α *Charcuterie, sliced meats and vegetable terrine;*
- α *Hot dishes, accompanied by potatoes, vegetables and rice (choice of) :*

*Salmon stew with saffron
or
Veal roulade forestiere
or
Vegetarian option*

- α *Cheese platter (3 types);*
- α *Basket of fresh fruit;*
- α *Dessert Table :*

French pastries, fruit salad, assorted tarts and cakes (baba au rhum, Paris Brest, chocolate mousse, creme caramel, clafoutis,... .

- α *Tea or Coffee.*