

meetings & events

at the National Arts Centre



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CONTINENTAL BREAKFAST BUFFETS | Minimum 10 guests

BERNARDI

Assorted mini Danishes, butter croissants and select muffins
Butter and fruit preserves
Fresh orange or grapefruit juice
Fresh brewed Seattle's Best coffee, decaffeinated coffee and teas
\$20 per person

PUCCINI

Fresh fruit salad
Individual yogurts, assorted flavours
Assorted mini Danishes, butter croissants and select muffins
Butter and fruit preserves
Fresh orange or grapefruit juice
Fresh brewed Seattle's Best coffee, decaffeinated coffee and teas
\$22 per person

VIVALDI

Fresh fruit & Greek yogurt smoothies
Sliced melons & pineapples
Steel cut hot oatmeal with sultanas and brown sugar
Homemade honey toasted granola with dried cranberries and candied maple pecans
Fresh orange or grapefruit juice
Fresh brewed Seattle's Best coffee, decaffeinated coffee and teas
\$26 per person

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HOT BREAKFAST BUFFETS | Minimum 25 guests

Convert these menus to plated (minimum 50 guests at \$4 additional per person)

BEETHOVEN

Farm fresh scrambled eggs

Country breakfast sausages & maple smoked bacon

Oven roasted tomatoes, extra virgin olive oil, sea salt and fine herbs

Crispy mini potato pancakes with sautéed onions

Assorted mini Danishes, butter croissants and select muffins

Fresh orange or grapefruit juice

Fresh brewed Seattle's Best coffee, decaffeinated coffee and teas

\$26 per person

BACH

Free-range scrambled eggs with aged white cheddar

Crêpes drenched in maple butter, garnished with fresh blueberries

Country breakfast sausages & maple smoked bacon

Baked beans with molasses and sugar cured ham

Yukon Gold potato and caramelized onion hash browns

Assorted breads with toaster, butter and fruit preserves

Fresh orange or grapefruit juice

Fresh brewed Seattle's Best coffee, decaffeinated coffee and teas

\$29 per person

STRAUSS (healthy start)

Steel cut hot oatmeal with sultanas and brown sugar

Whipped egg white & seasonal vegetable frittata

Oven roasted tomatoes, extra virgin olive oil, sea salt and fine herbs

Fresh fruit & Greek yoghurt smoothies

Sliced melons & pineapples

Homemade honey toasted granola with dried cranberries and candied maple pecans

Assorted breads with toaster, butter and fruit preserves

Fresh orange or grapefruit juice

Fresh brewed Seattle's Best coffee, decaffeinated coffee and teas

\$30 per person

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BRUNCH | Minimum 50 guests

THE ZUKERMAN

Cold table

Arugula, romaine, and baby spinach leaves
Assorted salad garnishes & dressings
Quinoa salad, dried blueberries and cranberries, orange dressing
Roasted baby red and gold beets, Vidalia onion, dill champagne vinaigrette
Spicy green bean salad, sliced radishes, lime & sambal olive oil dressing
Seared sustainable Albacore tuna on grilled antipasto vegetables
Smoked salmon, fennel & napa cabbage slaw, pear cider vinaigrette
Heirloom tomato salad, English cucumber, chickpea, basil & sherry vinaigrette

Sushi

Assorted maki rolls, vegetarian, salmon, tuna with wasabi, Tamari soy & pickled ginger

Soup station

Truffled leek & potato, freshly baked bread rolls & churned butter

Hot table

Horseradish-crusting Alberta beef prime rib, red wine jus
Canadian eggs Benedict, back bacon, English muffin, hollandaise
Buttermilk pancakes, Quebec maple syrup
Maple & black pepper bacon & country pork sausage
Chicken chasseur, wild mushrooms, tomatoes, demi-glace
Spinach & ricotta ravioli, braised plum tomato puree, torn basil
Seared trout filet, fennel & shallot cream
Roasted garlic mashed potatoes
Byward market vegetables

Sweet table

Miniature French pastries, mousses, macarons
Assortment of cakes and tartlets
Fruit salad, Danishes, croissants, muffins
Regional cheese board, stone fruits, toasted maple pecans, sliced baguette
Fresh orange or grapefruit juice
Fresh brewed Seattle's Best coffee, decaffeinated coffee and teas

\$52

Made to order omelette station for brunch

add \$6 per guest
Field mushrooms, peppers, tomatoes, cheese, scallions
Black Forest ham, smoked salmon

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BREAKS – your way | Minimum 15 guests

Choose your own adventure – minimum of 2 choices per break

Fresh brewed Seattle's Best coffee, decaffeinated coffee and teas	\$4.50 per guest
Soft drinks assorted flavors, regular and diet	\$4 each
Hot chocolate with miniature marshmallows	\$4.50 per guest
Orange and grapefruit juice	\$4 per guest
Apple, cranberry juice and lemonade	\$4 per guest
Perrier® water or San Pellegrino® (330ml)	\$4.50 each
Eska® water (500ml)	\$4 each
Mini assortment of Danishes	\$40 per dozen
Mini butter croissants	\$40 per dozen
Fresh baked cookies, assorted flavors	\$38 per dozen
Dark chocolate brownies	\$39 per dozen
Assortment of butter tarts	\$42 per dozen
NAC maple walnut crunchy granola bars	\$40 per dozen
Basket of whole fruits, apples, oranges, pears and bananas	\$38 per dozen
Sliced fresh fruits, melon, pineapple, berries, honey & lime yoghurt dipping sauce	\$8 per guest
Assorted flavoured yogurts	\$4 each
Salted miniature pretzels	\$3 per guest
NAC party mix	\$36 per bowl
Assorted loaves, banana, carrot, lemon & poppy seed	\$4 per guest
Assorted muffins	\$4 per guest
Corn tortilla chips & homemade tomato & cilantro salsa	\$5 per guest
Basket of kettle fried potato chips	\$3.50 per guest
Basket of crispy & colourful root vegetable chips	\$6 per guest
Bowl of movie theatre style buttered popcorn	\$3.50 per guest
Haagen-Dazs frozen ice cream bars	\$8 each

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PLATED LUNCHES | Minimum 15 guests

Lunch menu prices include 3 courses (one starter, one main course and one dessert choice), freshly baked rolls with butter, freshly brewed Seattle's Best coffee, decaffeinated coffee and teas. Want to offer a choice of main courses? Add an extra \$ 4 per person.

STARTERS

Local mushroom veloute with wild rice popcorn
Caramelized cauliflower & blue cheese bisque
Roasted butternut squash and apple puree

NAC Caesar salad with shaved Parmesan cheese & crispy pancetta julienne
Tender young leaves of arugula, spinach and frisee, sliced Anjou pear, toasted pecans, maple & sherry vinaigrette
Greek style salad, with peppers, tomatoes, cucumbers, Clarmell feta crumble, oregano & garlic dressing
Butter lettuce & radicchio salad with artichoke hearts, olives and sundried tomato & fresh herb vinaigrette

MAIN COURSES

All main courses are served with seasonal market vegetables

Wild BC salmon filet, warm Roma tomato & coriander seed salsa, fennel & tarragon risotto cake	\$39
Coconut crusted chicken light, Madras curry cream, cardamom scented steamed rice	\$38
Alberta roast beef striploin, horseradish mashed potatoes, cabernet jus	\$42
Pan-roasted chicken supreme, wild & tame mushroom ragout, white cheddar & basil polenta	\$40
Cuban spiced pork loin, dark rum & ginger glaze, fingerling potato & bacon sauté	\$38
Pan roasted Ontario whitefish, wilted greens with fresh garlic, confit sunchokes & olives	\$42
Spinach & ricotta cannelloni, crushed tomato & roasted garlic sauce, Parmiggiano Reggiano gratin crispy basil leaf	\$37
Vegetable & marinated tofu stir fry, Shanghai noodles, mushroom & ginger broth, shredded napa cabbage	\$37

DESSERTS

Chocolate spice tartlet, Grand Marnier crème anglaise
Cheesecake cube, strawberry & basil salsa, fleur de sel caramel pool
Crème brûlée infused with Quebec maple syrup & vanilla bean
Fresh diced melons & pineapples garnished with seasonal berries
Chocolate mousse layers, white, dark & milk chocolate with wildberry compote
Coconut creamy pearl pudding, passionfruit gelee

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WORKING LUNCHES | Minimum 15 guests

Working Lunches include freshly brewed Seattle's Best coffee, decaffeinated coffee and teas.

WAGNER

Cold table

Mixed lettuces, grated carrots, sliced radishes, ranch dressing

Warm German style potato salad, green onions, mustard seed vinaigrette

Cucumber and Bermuda onions, lemon & dill yoghurt dressing

Penne pasta salad, sundried tomatoes, olives, pesto vinaigrette

Daily soup kettle creation

Sandwiches (self created)

Our sandwiches are served with a variety of breads & rolls that are freshly baked each morning

Black forest ham & white cheddar cheese with Dijon mayo

Smoked turkey breast & havarti with tart cranberry relish

Tuna salad wraps with red pepper aioli & butter leaf lettuce

Tomato & mozzarella with baby arugula & basil pesto

Smoked beef brisket & Swiss cheese with horseradish mayo

Sweet table

Platter of assorted brownies & Nanaimo bars

Mini butter tarts

Whole fruit to include apples, oranges, pears and bananas

\$33 per person

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WORKING LUNCHES ... continued

Working Lunches include Seattle's Best coffee, decaffeinated coffee and teas.

PETERSON

Cold table

Baby spinach & arugula leaves, Dijon & champagne vinaigrette

Roasted squash & root vegetables, maple chipotle dressing

Tomato, chickpea & cucumber salad, lemon oregano dressing

Marinated vegetables, roasted garlic, extra virgin olive oil, chopped tarragon

Daily soup kettle creation

Sandwiches (artistically created)

Our sandwiches are served on a variety of breads & rolls that are freshly baked each morning

Braised AAA beef short rib & smoked cheddar wrap, tangy peach BBQ sauce

Roast chicken & charred bell peppers

Cajun spiced Ontario pork loin with sliced pears & brie

Grilled vegetables with provolone cheese & roquette pesto

Hummus & shredded lettuce wrap, black olive tapenade marinated tomatoes, cucumbers & crumbled feta

Sweet table

Fresh diced melons & pineapple garnished with berries

Lemon & chocolate squares

Mini assorted tartlets

\$35 per person

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HOT LUNCH BUFFETS | Minimum 25 guests

Hot Lunch Buffets include freshly baked rolls with butter, freshly brewed include Seattle's Best coffee, decaffeinated coffee and teas.

VERDI

Cold table

NAC Caesar salad with shaved Parmigiano-Reggiano & crispy pancetta julienne

Caprese salad, sliced Leamington hothouse tomatoes, Quebec buffalo mozzarella, torn basil leaves, Sicilian sea salt, cracked black pepper, finest first pressed oil

Tuscan bean salad, spicy pickled eggplant, marinated mushrooms, roasted garlic, extra virgin olive oil

Soup

Minestrone soup with orzo pasta

Hot table

Spinach & ricotta cannelloni in a light tomato & basil sauce

Rigatoni with braised beef short rib Bolognese

Lemon, garlic & herb roasted chicken on the bone

Fire roasted vegetables

Sweet table

Cocoa dusted tiramisu, espresso soaked ladyfingers & whipped Mascarpone

Warm Arborio rice pudding with cinnamon & farm fresh cream & topped with sultanas

Fresh diced melons & pineapple garnished with berries

\$39 per person

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HOT LUNCH BUFFETS | Minimum 25 guests ... continued

Hot Lunch Buffets include freshly baked rolls with butter, freshly brewed Seattle's Best coffee, decaffeinated coffee and teas.

PINNOCK

Cold table

Cucumbers and sliced white onion in tarragon & white wine vinegar

Mixed lettuce leaves with halved cherry tomatoes & creamy green goddess dressing

Curried cauliflower salad with toasted sliced almonds & dried fruits

Soup

Celery & Stilton soup

Hot table

English cut roast beef with natural pan juices

Baked sole with a tarragon & white wine butter sauce and green peas

Herb roasted PEI potatoes

Byward market vegetables

Sweet table

Warm vanilla bean & chocolate chip bread & butter pudding, Earl Grey infused crème anglaise served on the side

Mixed berry trifle with farm fresh cream

Fresh diced melons & pineapple garnished with berries

\$42 per person

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COMPLETE RECEPTION PACKAGES | Minimum 75 guests

These custom packages are designed to minimize the budget and maximize the wow factor.

Food service is for 90 minutes

Note: packages cannot be modified.

CHOPIN

Canapés

5 pieces per guest; 3 types are cold (passed), 5 types are hot (stationed)

Cold table

Crudités with herb dip, Canadian cheese board

Live action station (choose one)

Lamb: Roasted Ontario leg of lamb, dry spice rub, sliced tableside, served with steamed couscous, toasted almonds and natural pan reduction.

or

Taco (choose one type): Pulled pork in adobo chili sauce with salsa verde, crisp shallots, pineapple and coriander

or

Pickrel with lime & chili remoulade, julienne lettuce and hand fried shallots

or

Sweet 'n' salty braised pork belly: Braised in soy sauce, brown sugar & ginger, served with creamy goat's cheese polenta

Sweet table

Miniature French pastries, assorted mini tartlets

Freshly brewed Seattle's Best coffee, decaffeinated coffee and teas

\$52 per person

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COMPLETE RECEPTION PACKAGES | Minimum 75 guests ... continued

These custom packages are designed to minimize the budget and maximize the wow factor.

Food service is for 90 minutes

Note: packages cannot be modified.

MOZART

Canapés

5 pieces per guest; 3 types are cold (passed), 5 types are hot (stationed)

Cold table

Canadian cheese board, Smoked fish platter, Bruschetta on garlic & mozzarella baguette

Hot table

Miniature burgers, Chicken satays with chili maple dip

Live action station (choose one)

Sweet 'n' salty braised pork belly: Braised in soy sauce, brown sugar & ginger, served with creamy goat's cheese polenta

or

Montreal smoked meat station: Brisket of Montreal style beef, served with rye bread, mustard, kosher dills and white wine sauerkraut

or

AAA striploin of beef: Served with assorted mustards, creamed horseradish and warmed rolls

Sweet table

Assorted macarons, English trifle

Freshly brewed Seattle's Best coffee, decaffeinated coffee and teas

\$58 per person

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COMPLETE RECEPTION PACKAGES | Minimum 75 guests ... continued

These custom packages are designed to minimize the budget and maximize the wow factor.

Food service is for 90 minutes

Note: packages cannot be modified.

HANDEL

Canapés

5 pieces per guest; 3 types are cold (passed), 5 types are hot (stationed)

Cold table

Canadian cheese board, Smoked fish platter, Chilled prawns, Sushi

Hot table

C-4 Chicken (Chili, Cilantro, Citrus, Crispy)

Live action station (choose two)

Jumping shrimp!: Sautéed to order with garlic, chives, chili and clarified butter

or

Grilled cheese station: Maple smoked bacon and Leamington tomato, Classic Monterey Jack and Swiss cheese, Roast Alberta beef and Quebec brie

or

Preston street pasta station: Penne & Cheese Tortellini; Tomato sauce and roast garlic parmesan cream sauce;

Garnishes: Wild mushrooms, chili, roasted red pepper, Kalamata olives, Parmesan cheese and fine herbs, pulled smoked chicken and crumbled fennel sausage

Sweet table

Glazed double chocolate cake lolly pops, Apple cinnamon beignets

Freshly brewed Seattle's Best coffee, decaffeinated coffee and teas

\$67 per person

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CANAPÉS PACKAGE | Minimum 20 guests

Ideal for those who can't decide, allow Chef to choose his favourites.

Cold Canapés

Melon and Serrano ham, sunflower seed & ancho mole
Pesto rubbed bocconcini cheese, sundried tomato, first press olive oil
Smoked salmon & cream cheese tart, cayenne pepper & chive

Hot Canapés

Vegetarian spring rolls with chili-plum sauce
Mini Shepherd's pie
Mini grilled cheese lambwich
Savory vegetable samosas, mango chutney
Parmesan risotto arancini with light tomato herb sauce

\$18 per guest (based on 5 pieces) ideal for a 1 hour reception prior to dinner

\$26 per guest (based on 8 pieces) ideal for a 1.5 hour reception

\$30 per guest (based on 10 pieces) ideal for a 2 hour reception

CANAPÉS À LA CARTE

Minimum order is 3 dozen per item

Cold Canapés

Melon and Serrano ham, sunflower seed & ancho mole
Pesto rubbed bocconcini cheese, sundried tomato, first press olive oil
Angus beef tartare, crisp capers
Pelican grill smoked salmon roll ups, Persian yogurt
Seared Albacore tuna, curried mayonnaise, ficelle crostini
Crab & cucumber salad, tomato petal
Beef carpaccio roulade, truffle aioli, roquette leaf
Spicy tuna tartare, pickled ginger, toasted sesame
Smoked salmon & cream cheese tart, cayenne & chive

\$38 per dozen

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CANAPÉS À LA CARTE ... continued

Hot Canapés

Spanish chorizo & cilantro empanadas

Atlantic crisp crab cakes, Espelette chili dipping sauce

Mini Shepherd's pie

Spinach & feta cheese in filo, lemon garlic yogurt

Indonesian vegetarian spring rolls, chili-plum sauce

Hot smoked salmon & feta cheese spheres, dill remoulade

Parmesan risotto balls, light tomato herb sauce

Mini grilled cheese lambwich

Savory vegetable samosas, mango chutney

Chicken satays, maple chili dip

\$38 per dozen

\$5 per dozen shall apply should the order be less than minimum

GOURMET SWEET TABLE

Minimum 50 guests

Choose any six decadent items from list below:

Mini crème brûlée

Mini cupcakes

French macarons

Assorted choux puffs

Sliced fresh fruit

Baby tartlets

Assorted chocolate bonbons

Mini berry + vanilla custard trifles

Mini tiramisu cups

NAC maple nut brittle

Cake lollypops

S'mores on a spoon

\$20 per guest (based on five pieces per guest)

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BUILD YOUR OWN RECEPTION | Minimum 20 guests

All items are 2 pieces per guest

Crudité

Fresh, crisp vegetables, served with herbed dip

\$6 per guest

Dip

Hummus, roasted artichoke & feta dip, roasted red pepper & green olive tapenade with fresh pitas & sliced baguette

\$9 per guest

Bruschetta

Served with toasted French baguette

\$6 per guest

Miniature Angus Cheese Burgers

Aged cheddar, spicy mayo

\$10 per guest

C-4! Chicken

The flavour is dynamite! Chili! Cilantro! Citrus! Crispy!

\$8 per guest

House Fried Corn Tortilla Chips

Coarse Mexican salsa

\$3.50 per guest

Poutine (self-serve)

\$9 per guest

Hand Crafted Pizzas

Grilled vegetable and feta with pesto sauce

Pepperoni and wild mushrooms with spicy tomato sauce

Smoked salmon with cream cheese, capers and red onion

\$12 per guest

Deli Station

Assorted Canadian and European cold cuts, crusty rolls, select sliced cheeses, assorted pickles, olives and condiments

\$15 per guest

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BUILD YOUR OWN RECEPTION | Minimum 20 guests... continued

All items are 2 pieces per guest

Sliced Fresh Fruits

Melons, pineapple, berries with citrus yoghurt dipping sauce

\$8 per guest

NAC Cheese Board

A selection of fine artisanal Canadian and international cheeses

4 types, Served with stone fruit, toasted maple pecans and French baguette

\$16 per guest 3 oz/person

Sushi

Assorted maki: will include, salmon, tuna and vegetarian, served with wasabi, pickled ginger and soy sauce

\$10 per guest 3 pc/person

Chilled prawns

Served with spiced horseradish cocktail sauce and limes

\$8 per guest 2 pc/person

Smoked Salmon

Served with fennel pear slaw, Champagne dill dressing

\$9 per guest

NAC Party Mix

\$36 per bowl (serves 20 guests)

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LIVE ACTION COOKING STATIONS | Minimum 35 guests

These stations will be attended by a chef

Lamb

Roasted Ontario leg of lamb, dry spice rub, sliced tableside, served with steamed couscous, toasted almonds and natural pan reduction.

\$7 per guest

Taco (choose one type)

Pulled pork in adobo chili sauce with salsa verde, crisp shallots, pineapple and coriander or

Pickarel with lime & chili remoulade, julienne lettuce and hand fried shallots

\$9 per guest (based on two pieces each)

Sweet 'n' Salty Braised Pork Belly

Braised in soy sauce, brown sugar & ginger, served with creamy goat's cheese polenta

\$8 per guest

Montreal Smoked Meat Station

Brisket of Montreal style beef, served with rye bread, mustard, kosher dills and white wine sauerkraut

\$9 per guest

AAA Striploin of Beef

Served with assorted mustards, creamed horseradish and warmed rolls

\$12 per guest

Jumping Shrimp!

Sautéed to order with garlic, chives, chili and clarified butter

\$12 per guest (based on two pieces each)

Grilled Cheese Station

Maple smoked bacon and Leamington tomato

Classic Monterey Jack and Swiss cheese

Roast Alberta beef and Quebec brie

\$11 per guest (based on two pieces each)

Preston Street Pasta Station

Penne or Cheese Tortellini

Tomato basil sauce or Roast garlic cream sauce

Garnishes: Wild mushrooms, chili, roasted red pepper, Kalamata olives, Parmesan cheese and fine herbs, pulled smoked chicken and crumbled fennel sausage

Choose one pasta & sauce for **\$10 per guest**

Choose two pastas & sauces for **\$14 per guest**

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DINNER PLATED – A LA CARTE | Minimum 20 guests

Build your menu, your way! Minimum of four courses (to include at least one Main Course selection)

Want to offer a choice of two main courses? Add an extra \$4 per person.

All dinners are accompanied with fresh bread and butter with kosher sea salt and fresh brewed Seattle's Best coffee, decaffeinated coffee and teas

Soups

Christophe's mushroom puree with puffed wild rice & rosemary honey	\$9
Maple & squash veloute with cinnamon crème fraiche	\$9
Coconut red curry broth with chicken, shallots & lemongrass	\$10
Cream of cauliflower with crumbled Bleu Benedictine cheese & clipped chives	\$10
Atlantic & Pacific seafood chowder with crispy potato strands	\$12
Navy bean & chestnut puree with crumbled chorizo sausage	\$12

Salads

Tender butter leaf & radicchio lettuce leaves, halved cherry tomatoes, sliced cucumbers & creamy green goddess dressing	\$10
NAC Caesar salad, shaved Parmigiano-Reggiano & crispy pancetta julienne	\$11
"Canadese" salad, sliced Leamington hothouse tomatoes, Quebec buffalo mozzarella, torn basil leaves, Vancouver Island sea salt, cracked black pepper, first pressed organic canola oil	\$12
Chef's fingerling potato & baby frisee salad, sour cream, double smoked bacon lardons, scallions, Champagne & Kozlik's mustard vinaigrette	\$12
Roquette & sorrel leaves with flaked smoked wild salmon, fresh orange & tarragon vinaigrette	\$12

Cold Appetizers

New Brunswick smoked salmon, shaved fennel & pear salad with arugula leaves, pear cider vinaigrette, sundried cranberries	\$14
Roasted Portobello mushroom "sandwich", red lentil, roasted garlic hummus & Clarmell feta filling, young greens & sprouts, white wine dressing	\$14
Le Coprin mushroom & pulled Mariposa Farms duck leg, orange supremes, grilled endive & romaine, peppercorn crème dressing	\$16
Canadian seafood assiette, chilled citrus marinated shrimp, smoked sea scallops & confit wild salmon with butter lettuce	\$19
Beef carpaccio, toasted cubebe pepper, shaved asiago cheese, black truffle aioli, lamb's lettuce	\$19

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DINNER PLATED – A LA CARTE | Minimum 20 guests ... continued

Hot Appetizers

Grilled red pepper & green pea risotto, white truffle essence, shaved sheep's milk cheese	\$18
Spinach & ricotta ravioli, tomato & basil puree, torched mozzarella	\$19
Sweet potato gnocchi, noisette butter, sage leaves, smoked sliced Lac Brome duck breast	\$19
Alberta's best braised beef short ribs, herb & white cheddar polenta cake, tomato veal jus	\$20
Dungeness crab cake, local apple & dill slaw, cauliflower & saffron puree	\$22
Seared sea scallops, dashi broth, wilted baby spinach, pickled radish & shaved Vidalia onion	\$22

Main Courses

All main courses are served with seasonal market vegetables and Chef's choice of rice or potato

Poultry Selections

Maple chili brushed chicken, colourful julienne of vegetables, natural jus	\$32
Brioche & thyme crusted chicken with lemon, sundried tomato cream	\$34
Roast chicken supreme with Canadian rye & brown sugar glazed onions, smoked Gouda gratin	\$37
Chicken breast stuffed with cranberries & sautéed mushrooms, Porto reduction	\$39

Fish & Seafood Selections

Atlantic salmon with roasted heirloom cherry tomatoes, fresh dill & extra virgin olive oil	\$34
Wild B.C. salmon filet with sautéed fennel and baby spinach, dill Champagne cream	\$36
Lake of the Woods pickerel filet with a lemon, flat leaf parsley & caper beurre blanc	\$37
Halibut filet with thyme infused mussel broth & artichoke and olive salsa	\$40

Meat Selections

Prime rib of Alberta beef with Dijon, garlic, black pepper crust & cabernet jus	\$37
Smoked Ontario pork loin, topped with Oka cheese and sage pesto with roasted garlic jus	\$33
AAA Alberta beef striploin, wild mushroom and rosemary ragout	\$39
Duck leg confit, N.B. blueberry and Porto glace, toasted Manitoba barley cake	\$39
AAA beef tenderloin, spiced tomato relish, Quebec brie cap	\$43
Rack of lamb, herb and sea salt crust, truffled potato gratin	\$44

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DINNER PLATED – A LA CARTE | Minimum 20 guests ... continued

Vegetarian Selections

(please choose one as an alternate to your main course selection)

Sage polenta fingers, red pepper fennel jam, mozzarella gratin, wilted greens

Roasted vegetable and tofu terrine infused with soy & ginger, housemade kimchi

Seared chickpea and potato cakes, crushed fenugreek, cumin & coriander, sundried tomato & garlic sauce, cayenne cucumber yogurt sauce

Wild mushroom gnocchi, potato dumplings, cherry tomatoes, sautéed baby spinach, roasted red peppers, pesto cream sauce

Grilled vegetable tian, layers of grilled vegetables infused with herb, garlic, and fine balsamic vinegar, extra virgin olive oil drizzle, roasted red pepper essence

Desserts

Fresh diced melons & pineapples garnished with seasonal berries	\$10
Chocolate mousse layers, white, dark & milk chocolate with Grand Marnier anglasie	\$10
Tiramisu mousse, white chocolate garnish	\$10
Lemon meringue tartlet, raspberry coulis	\$10
Crème caramel infused with Quebec maple syrup & vanilla bean	\$11
Cheesecake cube, strawberry & basil salsa, fleur de sel caramel pool	\$11
Chocolate spice tartlet, Bailey's whipped cream	\$11
Apple tart with calvados crème anglaise	\$11
Pyramid of chocolate, wild berry compote	\$11
Wild berry Charlotte, Champagne & strawberry coulis	\$11
Chocolate caramel bar, dark chocolate ganache, feuillantine and nut biscuit, caramel fondant	\$11
Milk and white chocolate cheesecake, dark chocolate espresso puddle, candied orange	\$12
Regional cheese plate served with fig compote, toasted pecans and sliced French baguette	\$14

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DINNER BUFFET | Minimum 75 guests

Dinner Buffets include freshly baked rolls with butter, freshly brewed Seattle's Best coffee, decaffeinated coffee and teas.

FORSYTH

Cold table

Garden mixed green & red lettuces, two dressings & garnishes

Tuscan bean salad, spicy pickled eggplant, marinated mushrooms, roasted garlic, extra virgin olive oil

Curried cauliflower salad with toasted sliced almonds & dried fruits

Warm German style potato salad, green onions, mustard seed vinaigrette

Daily soup kettle creation

Hot table

Braised Alberta beef short ribs, pearl onions & merlot jus

Chicken with three citrus cream & pink peppercorns

Filet of salmon, Kalamata olive & shaved heart of palm, light tomato sauce

Cheese tortellini au gratin with peppers, red onions and spinach in a rose sauce

Crème fraiche mashed potatoes

Byward market seasonal vegetables

Sweet table

Chef's selection of cakes, tarts, flans and fresh fruit salad

\$64 per person

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DINNER BUFFET | Minimum 75 guests ... continued

Dinner Buffets include freshly baked rolls with butter, freshly brewed Seattle's Best coffee, decaffeinated coffee and teas.

GOULD

Cold table

Arugula, spinach & frisee, two dressings & garnishes

Duck confit, green papaya & mango salad

Seared Albacore tuna on marinated bean salad with hothouse tomatoes

Creamy pesto penne salad with roasted mushrooms & pickled spicy eggplant

Mozzarella and tomato salad flavoured with basil

Daily soup kettle creation

Hot table

Roast striploin of Alberta beef, horseradish scented pan juices

Chicken supreme with brandy cream demi glace

Seared halibut filet, parsley & mie de pain crust, coriander cream

Maple & cider brined pork loin

Herb roasted mini potatoes

Byward market seasonal vegetables

Sweet table

Chef's selection of cakes, tarts, flans and fresh sliced fruits & berries

\$69 per person