

meetings & events

at the National Arts Centre



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