

meetings & events

at the National Arts Centre



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

Pickarel 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

meetings & events

at the National Arts Centre



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

meetings & events

at the National Arts Centre



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

meetings & events

at the National Arts Centre



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

meetings & events

at the National Arts Centre



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)

meetings & events

at the National Arts Centre



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

meetings & events

at the National Arts Centre



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)

meetings & events

at the National Arts Centre



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

Pickering 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**