

# meetings & events

at the National Arts Centre



## 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**

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### **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**