

meetings & events

at the National Arts Centre



1 Elgin St. Ottawa ON. K1P 5W1 - 613.232.5713

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 \$6 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

Le Coprin mushroom and Yukon gold potato with puffed wild rice (gf)	10
Roasted butternut squash and pear with cinnamon crème fraiche (gf)	10
Vine tomato, parmesan and roasted red pepper with brioche croutons	10
Roasted cauliflower with crumbled Bleu b�nedictin cheese & clipped chives (gf)	12
Asparagus and spring leek with lobster flan and basil infused olive oil (gf)	14

Salads

Heirloom tomato and bocconcini salad, aged balsamic, first pressed olive oil, cracked pepper and sea salt flakes (gf)	12
Mixed baby lettuces with pea sprouts, radish, asparagus and colored carrot ribbons, lemon balm and basil vinaigrette (gf+df)	12
NAC Caesar, romaine, arugula and radicchio, crisp pancetta, grana padano and brioche croutons	12
Watermelon and tomato salad, with pickled red onion, radish and crumbled feta balsamic syrup and extra virgin olive oil (gf)	12
Grilled sweet potato and beet salad with pomegranate, candied pecans, and goats cheese Cranberry gastrique and basil olive oil (gf)	13
Red leaf, mache and frissee greens with grilled artichoke with hot smoked arctic char shards Maple shallot vinaigrette	14

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Appetizers

Grilled vegetable terrine with crumbled goats cheese, tomato jam and sweet potato hummus (gf)	14
Smoked Brome Lake duck breast, fingerling potato salad with double smoked bacon and Niagara peach relish (gf+df)	15
Beet cured gravlax with shaved fennel, pickled red onion and cucumber salad, crispy kale, horseradish cream, beetroot gastrique (gf)	15
Potato gnocchi with noisette butter, fried sage leaves and maple butternut squash	15
Wild mushroom ravioli with pan flashed greens, Mariposa Farms duck confit and shitake mushroom broth (df)	16
Seared Canadian sea scallop with ratatouille and crisp rice noodle (gf+df)	18

Main Courses

All main courses served with vegetables in season

Sea salt and rosemary crusted Sargent Farms chicken breast , red onion jam, chorizo potato hash and Kozlik's mustard jus (gf+df)	29
Apricot glazed roast chicken ballontine with mushroom leek duxelle, butternut squash purée, Parmesan smashed new potato, thyme pan jus (gf)	34
Roasted chicken breast supreme with sage and oka cheese, barley and wild rice risotto, chasseur sauce (gf)	32
Mariposa farmed duck leg confit with Yukon Gold potato rosti with soft goats cheese, sour cherry jus	32

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Seared Atlantic salmon with citrus gremolata, pearl couscous ,braised Swiss chard and fennel chardonnay cream	30
Pan seared northern Arctic char with basmati rice and lentil blend, roasted carrot and ginger soubise (gf+df)	34
B.C.steelhead trout with double smoked bacon and dill roasted new potatoes ,caper butter sauce (gf)	35
Prosciutto and black olive tapenade wrapped veal loin, goats cheese polenta, caramelized onion jus	36
Double rack chop of Canadian lamb, rosemary shallot bread pudding, roasted cauliflower purée, red currant jus	40
Alberta AAA beef tenderloin filet, charred tomato jam, roasted squash purée, aged cheddar potato pave, wild mushroom fondue (gf)	42
Grain mustard and rosemary roasted Alberta AAA strip loin, horseradish whipped yukon gold potato, cabernet sauvignon bordelaise sauce (gf)	38
Canadian whiskey and brown sugar braised Alberta beef short rib, brown butter mashed potato, charred brussel sprouts with double smoked bacon	42
Pepper roasted Alberta black Angus beef tenderloin and lemon butter poached shrimp, caramelized onion and potato flan, portabello mushroom jus (gf)	46
Roasted Ontario pork loin with balsamic roasted apples, grilled sweet potatoes, upper Canada cranberry and thyme jus (gf+df)	32
Gingersnap crusted Ontario red deer loin, fondant potatoes, birch roasted root vegetables, Kozlik's triple crunch mustard and elderberry jus (gf+df)	45

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Vegetarian Selections

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

Spinach and ricotta manicotti, spinach and grilled Mediterranean vegetables, roasted tomato jus

Vegan chickpea panisse, artichoke spread, le Coprin mushroom, young peas, grilled pepper coulis (gf+df)

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

Desserts

Chocolate mousse layers, white, dark & milk chocolate with Grand Marnier anglaise	12
Tiramisu mascarpone cheese mousse cake with café au lait sauce	12
NAC Meyer lemon tart, berries in season and torched meringue	12
Maple blueberry crème brûlée with brandy snap	12
Granny smith apple mousse dome, ginger spice cake, quinoa granola and whiskey caramel	13
Lemon pound cake, marinated strawberries, strawberry mousse with birch syrup cream	13
Chocolate caramel bar, dark chocolate ganache, feuillantine and nut biscuit with caramel fondant	13
Vanilla cheesecake, strawberry mint salsa and dark chocolate sauce	13
Maple pecan tart with sour cherry compote	13
Duo of dark chocolate flan and coconut panna cotta, gingersnap crumble and passion fruit coulis	14
Local cheese plate served with fig compote, toasted pecans and sliced French baguette	15