



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

## **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 and based on \$40 per dozen;

3 types are cold (passed), 3 types are hot (stationed)

#### **Cold table**

##### **Crudité**

Hand cut garden vegetable platter with dill sour cream dip

##### **Best of Canada Cheese Board**

4 types of fine Canadian produced cheese, Niagara peach compote, toasted maple pecans and baguette

#### **Live action station (choose one)**

##### **Tacos**

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

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

or

##### **Noodle Box Station**

Shanghai noodle, with wok charred vegetables, chopped cilantro, hoisin and sriracha sauce

Choose two: Marinated Tofu, Grilled Chicken, Crispy beef or BBQ Pork

#### **Sweet table**

Miniature French pastries, assorted mini tartlets

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

**\$55 per person**



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## **COMPLETE RECEPTION PACKAGES | Minimum 75 guests ... continued**

### **MOZART**

#### **Canapés**

5 pieces per guest and based on \$40 per dozen;  
3 types are cold (passed), 5 types are hot (stationed)

#### **Cold table**

##### **Best of Canada Cheese Board**

4 types of fine Canadian produced cheese, Niagara peach compote, toasted maple pecans and baguette

##### **Sushi**

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

##### **Charcuterie Board**

Selection of cured meats with pickled vegetables, condiments and sliced French baguette

#### **Hot table**

##### **Miniature Angus Cheese Burgers**

Aged cheddar, spicy mayo

##### **Crispy Chicken Bites**

Chili, citrus and cilantro

#### **Live action station (choose one)**

##### **Montreal Smoked Meat Station**

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

or

##### **Grilled Cheese Station**

Maple smoked bacon and Leamington tomato

Classic Monterey Jack and Swiss cheese

#### **Sweet table**

Assorted macarons, English trifle

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

**\$62 per person**



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## COMPLETE RECEPTION PACKAGES | Minimum 75 guests ... continued

### HANDEL

#### Canapés

5 pieces per guest based on \$42 per dozen;  
3 types are cold (passed), 5 types are hot (stationed)

#### Cold table

##### Crudité

Hand cut garden vegetable platter with dill sour cream dip

##### Best of Canada Cheese Board

4 types of fine Canadian produced cheese, Niagara peach compote, toasted maple pecans and baguette

##### Smoked Nova Scotia Salmon

Capers, red onion remoulade, bagel crisps

#### Hot table

##### Poutine Bar

House cut fries, squeaky curds, and brown gravy  
Toppings- green onions, pickled peppers, chopped tomato

#### Live action station (choose two)

##### Whiskey flamed shrimp

Chopped tomato, herbs and chili flakes  
or

##### Slow roasted Alberta Beef Strip loin

Served with assorted mustards, creamed horseradish and warmed rolls.  
or

##### 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 chorizo sausage

#### Sweet table

Mini crème brûlée, Cake lollypops, French macarons, Mini tiramisu cups  
Freshly brewed Seattle's Best coffee, decaffeinated coffee and teas

**\$69 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  
Heirloom tomato and feta with fresh basil and balsamic syrup  
Nova Scotian smoked salmon tartar with crisp capers

### **Hot Canapés**

Vegetarian spring rolls with hoisin-plum sauce  
Alberta Black Angus beef meatballs with bourbon BBQ glaze  
St. Albert aged cheddar and pulled pork grilled cheese  
Vegetable samosas with mint raita  
Parmesan risotto balls with roasted tomato basil sauce

**\$20 per guest** (based on 5 pieces) ideal for a 1 hour reception prior to dinner

**\$28 per guest** (based on 8 pieces) ideal for a 1.5 hour reception

**\$34 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**

Benedictin blue cheese, toasted walnut and red wine poached pear bouchee  
Heirloom tomato and feta with fresh basil and balsamic syrup  
Antipasto pick with genoa salami, boconcinni, basil and artichoke  
Melon and prosciutto with sunflower seed & ancho mole  
California rolls with wasabi soy mayo

**\$40 per dozen**

Candied pecan and grain mustard spring lamb skewer  
Grilled miso shrimp with ginger lime glaze  
Nova Scotian smoked salmon tartar with crisp capers  
Smoked lac Brome duck with roasted shallot and sour cherry compote  
Seared tuna, curried mayonnaise, ficelle crostini  
Beef carpaccio roulade, truffle aioli, roquette leaf  
Canadian lobster and dill salad on brioche crostini  
Pepper seared venison loin with Lac St. Jean blueberry jam on bannock

**\$42 per dozen**



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## **CANAPÉS À LA CARTE ... continued**

Minimum order is 3 dozen per item

### **Hot Canapés**

Vegetable samosas with mint raita

Chickpea panise battons with fire roasted tomato chutney

Spanish chorizo & cilantro empanadas

Spinach & feta cheese in filo, lemon garlic yogurt

Vegetarian spring rolls with hoisin-plum sauce

Parmesan risotto balls with roasted tomato basil sauce

Crispy Kung Pao Cauliflower with sweet chili sauce

**\$40 per dozen**

Maple soy torched salmon skewer with toasted sesame

Applewood smoked bacon wrapped scallops tossed in maple ancho glaze

Atlantic crab cakes with lemon caper aioli

Alberta Black Angus beef meatballs with bourbon bbq glaze

St. Albert aged cheddar and pulled pork grilled cheese

Southern style fried chicken in waffle cones with corn relish

**\$42 per dozen**

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



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## **BUILD YOUR OWN RECEPTION | Minimum 20 guests**

All items are 2 pieces per guest

### **Crudité**

Hand cut garden vegetable platter with dill sour cream dip

**\$7 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

**\$7 per guest**

### **Miniature Angus Cheese Burgers**

Aged cheddar, spicy mayo

**\$10 per guest**

### **Crispy Chicken Bites**

Chili, citrus and cilantro

**\$10 per guest**

### **House Fried Corn Tortilla Chips**

Coarse Mexican salsa

**\$3.50 per guest**

### **Poutine Bar**

House cut fries, squeaky curds, and brown gravy

Toppings- green onions, pickled peppers, chopped tomato

**\$12 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

**\$14 per guest**



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

All items are 2 pieces per guest

### **Charcuterie Board**

Selection of cured meats with pickled vegetables, condiments and sliced French baguette

**\$15 per guest**

### **Best of Canada Cheese Board**

4 types of fine Canadian produced cheese, Niagara peach compote, toasted maple pecans and 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 Canadian Shrimp Platter**

Whiskey spiked horseradish cocktail sauce

**\$10 per guest 2 pc/person**

### **Smoked Nova Scotia Salmon**

Capers, red onion remoulade, bagel crisps

**\$12 per guest**

### **NAC Party Mix**

**\$36 per bowl (serves 20 guests)**



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## **A La Carte SWEET TABLE**

### **Small Bites**

Minimum 3 dozen per selection

Mini crème brûlée  
Chocolate dipped strawberries (seasonal)  
Mini cupcakes  
French macarons  
Mini maple sugar tarts  
Mini berry and vanilla custard trifles  
Mini tiramisu cups  
Cake lollypops  
S'mores on a spoon  
Chocolate espresso mousse parfaits  
Mini French pastries  
Chocolate dipped cheesecake bites  
Decadent black bean brownies  
Raspberry and mango mousse in mini waffle cones  
Powdered mini hazelnut donuts

**\$48 per dozen**

### **Fresh sliced fruit and berry platter**

**\$6 per guest**

### **Warm chocolate fondue**

Fruit, berries and vanilla pound cake

**\$8 per guest**

### **NAC Snowshoes**

Warm pastries with cinnamon and sugar  
Chocolate sauce and maple whipped cream

**\$10 per guest**



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## **LIVE ACTION COOKING STATIONS | Minimum 35 guests**

These stations will be attended by a chef

### **Tacos (choose one type)**

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

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

**\$10 per guest (based on two pieces each)**

### **Noodle Box Station**

Shanghai noodle, with wok charred vegetables, chopped cilantro, hoisin and sriracha sauce

Choose two: Marinated Tofu, Grilled Chicken, Crispy beef or BBQ Pork

**\$14 per guest**

### **Montreal Smoked Meat Station**

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

**\$12 per guest**

### **Slow roasted Alberta Beef Strip loin**

Served with assorted mustards, creamed horseradish and warmed rolls

**\$15 per guest**

### **Whiskey flamed shrimp**

Chopped tomato, herbs and chili flakes

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

### **Grilled Cheese Station**

Maple smoked bacon and Leamington tomato

Classic Monterey Jack and Swiss cheese

**\$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 chorizo sausage

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

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

\*An additional Chef labour charge of \$40 per hour (min. 4 hours) will apply on all action stations