

Meetings & events

at the National Arts Centre



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

PLATED DINNER MENU | Minimum 20 guests

Build your menu, your way! Minimum of three courses (to include at least one Main Course selection). If you'd like to offer a choice between two main courses, add an extra **\$9 per person**. An additional first course (serving a soup or a salad) can also be offered. (Extra cost based on the item chosen). All dinners are accompanied with fresh bread and butter with kosher sea salt and fresh brewed coffee, decaffeinated coffee and teas.

Please note: We provide alternate meals for guests with dairy, gluten, and vegetarian restrictions. The names of these guests must be provided a minimum of cinq business days prior to your event. Special plates for guests with severe allergies can be provided at a cost of **\$20**, in addition to the cost of the meal chosen for the group.

Soups / Salads

Le Coprin mushroom and Yukon gold potato with puffed wild rice **(gf)**

Roasted butternut squash and pear with cinnamon crème fraîche **(gf)**

Vine tomato, parmesan and roasted red pepper with brioche croutons

Roasted cauliflower with crumbled Bleu Benedictine cheese & clipped chives **(gf)**

Heirloom tomato and bocconcini salad, aged balsamic, first pressed olive oil, cracked pepper and sea salt flakes **(gf)**

Mixed baby lettuces with pea sprouts, radish, asparagus and colored carrot ribbons, lemon balm Basil vinaigrette **(gf+df)**

NAC Caesar, romaine, arugula and radicchio, crisp pancetta, Grana Padano and brioche croutons

Watermelon and tomato salad, with pickled red onion, radish and crumbled feta balsamic syrup and extra virgin olive oil **(gf)**

Grilled sweet potato and beet salad with fresh raspberries, candied pecans, and goat cheese cranberry gastrique and basil olive oil **(gf)**

Red leaf, mâche and frisée greens with grilled artichoke and hot smoked arctic char shards maple shallot vinaigrette

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Replace your first course with one of these enhanced appetizers \$11

Grilled vegetable terrine with crumbled goat's cheese, tomato jam and sweet potato hummus **(gf)**

Beet cured salmon with shaved fennel, pickled red onion and cucumber salad crispy kale, horseradish cream, beetroot gastrique **(gf)**

Potato gnocchi with noisette butter, fried sage leaves and maple butternut squash

Wild mushroom ravioli with pan flashed greens, Mariposa Farms duck confit and shiitake mushroom broth **(df)**

Seared Canadian Sea scallop with ratatouille and crisp rice noodle **(gf +df)**

Main Courses

All main courses served with vegetables in season

Sea salt and rosemary crusted Sergeant Farms chicken breast, red onion jam, basil mashed Yukon Gold potato and Kozlik's Mustard jus **(gf +df) | \$83**

Apricot glazed roast chicken ballotine with mushroom leek duxelle, butternut squash purée, parmesan smashed new potato, thyme pan jus **(gf) | \$86**

Roasted chicken breast supreme with sage and Oka cheese, barley and wild rice risotto, chasseur sauce | **\$84**

Mariposa farmed duck leg confit with Yukon gold potato roesti with soft goat cheese, sour cherry jus | **\$87**

Seared Atlantic salmon with citrus gremolata, pearl couscous, braised Swiss chard and fennel chardonnay cream | **\$83**

Pan seared northern Arctic char with basmati rice and lentil blend, roasted carrot and ginger soubise **(gf +df) | \$86**

Fogo Island cod with creamed P.E.I. potatoes, leek purée and wilted local greens **(gf) | \$80**

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Prosciutto and black olive tapenade wrapped veal loin, goat's cheese polenta, caramelized onion jus | **\$88**

Double rack chop of Canadian lamb, rosemary shallot bread pudding, roasted cauliflower purée, red currant jus | **\$95**

Alberta AAA beef tenderloin filet, charred tomato jam, roasted squash purée, aged cheddar potato pavé, wild mushroom fondue **(gf)** | **\$97**

Grain mustard and rosemary roasted Alberta AAA strip loin, horseradish whipped Yukon gold potato, cabernet sauvignon bordelaise sauce **(gf)** | **\$95**

Canadian whiskey and brown sugar braised Alberta beef short rib, brown butter mashed potato, charred Brussels sprouts with double smoked bacon | **\$97**

Roasted Ontario pork loin with balsamic roasted apples, grilled sweet potatoes, Upper Canada cranberry and thyme jus **(gf +df)** | **\$85**

Gingersnap crusted Ontario red deer loin, fondant potatoes, birch roasted root vegetables, Kozlik's triple crunch mustard and elderberry jus **(gf +df)** | **\$99**

Vegetarian and Vegan Main Course Selections

Please choose one as an alternative to your main course selection

Spinach and ricotta manicotti, spinach and grilled Mediterranean vegetables, roasted tomato jus | **\$80**

Vegan chickpea panisse, artichoke spread, Le Coprin mushroom, young peas, grilled pepper coulis **(gf +df)** | **\$80**

Vegan tian with layers of grilled vegetables and marinated tofu, infused with herb, garlic, and fine balsamic vinegar, extra virgin olive oil drizzle and roasted red pepper coulis **(gf +df)** | **\$80**

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Desserts

Chocolate mousse layers, white, dark & milk chocolate with Grand Marnier crème anglaise

Tiramisu mascarpone cheese mousse cake with café au lait sauce

NAC Meyer lemon tart, berries in season and torched meringue

Maple blueberry crème brûlée with brandy snap

Granny smith apple mousse dome, ginger spice cake, quinoa granola and whiskey caramel

Lemon pound cake, marinated strawberries, strawberry mousse with birch syrup cream

Flourless chocolate cake, salted caramel sauce, toasted almond meringue

Vanilla cheesecake, strawberry mint salsa and dark chocolate sauce

Maple pecan tart with sour cherry compote

Duo of dark chocolate flan and coconut panna cotta, gingersnap crumble and passion fruit coulis

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DINNER BUFFET | Minimum 75 guests

Dinner Buffets include freshly baked rolls with butter, freshly brewed coffee, decaffeinated coffee and teas.

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FORSYTH

Cold table

Tangled mixed salad greens with garden vegetables, vinaigrette and creamy dressings
Tuscan bean salad, spicy pickled eggplant, marinated mushrooms, roasted garlic, extra virgin olive oil
Southwestern roasted corn, quinoa and edamame salad
Creamy dill potato salad with smoked bacon and gherkins

Hot table

Choose three selections

Mustard and herb roasted Alberta beef sirloin with Le Coprin mushroom and leek confit, red wine jus
Lemon thyme and sea salt seared chicken breast with basil yogurt sauce
Char sui style bbq pork with spicy mango shallot compote
Seared Atlantic salmon pavé with tomato caper relish
Wild mushroom ravioli with roasted butternut squash and parmesan
Cauliflower, chickpea and potato curry
Chef's selection of potato or rice and vegetables in season

Sweet table

Carrot cake, maple pecan tarts, flourless chocolate cake, individual crème brûlée, fresh cut fruit

\$89 per person

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DINNER BUFFET | Minimum 75 guests . . . continued

GOULD

Cold table

Romaine, radicchio and arugula with sprouts and garden vegetables, vinaigrette and creamy dressings

Red cabbage, carrot and kale salad, dried cranberries and pumpkin seeds, poppy seed dressing

Mediterranean chickpea and grilled vegetable salad with crumbled feta cheese

Creamy pesto penne salad with roasted mushrooms & pickled spicy eggplant

Grape tomato, cucumber and baby bocconcini salad with torn basil, sea salt and honey balsamic vinaigrette

Seasonally inspired soup of the day

Hot table

Choose three selections

Chimichurri roasted Black Angus beef tenderloin with oyster mushroom demi glacé

Apple cider brined Ontario free-range chicken with apple bacon relish

Fogo Island cod filet with charred leeks and lemon butter sauce

Canadian seafood hotpot with lobster, salmon, clams and scallops

Lemon, garlic and rosemary roasted Ontario lamb leg with mint pistou

Moroccan style sweet potato, chickpea and squash stew

Seared black bean and corn cake with lemon basil yogurt

Served with herb roasted mini creamer potatoes and rice pilaf and vegetables in season

Sweet table

Opera torte, caramelized apple and almond flan, strawberry cheesecake bites, vegan black bean brownies, fresh cut fruit

\$95 per person