

meetings & events

at the National Arts Centre



CONTINENTAL BREAKFAST BUFFETS | Minimum 10 guests

BERNARDI

Assorted mini Danishes, butter croissants and select muffins
Butter and fruit preserves
Fresh orange or grapefruit juice
Fresh brewed Seattle's Best coffee, decaffeinated coffee and teas
\$20 per person

PUCCINI

Fresh fruit salad
Individual yogurts, assorted flavours
Assorted mini Danishes, butter croissants and select muffins
Butter and fruit preserves
Fresh orange or grapefruit juice
Fresh brewed Seattle's Best coffee, decaffeinated coffee and teas
\$22 per person

VIVALDI

Fresh fruit & Greek yogurt smoothies
Sliced melons & pineapples
Steel cut hot oatmeal with sultanas and brown sugar
Homemade honey toasted granola with dried cranberries and candied maple pecans
Fresh orange or grapefruit juice
Fresh brewed Seattle's Best coffee, decaffeinated coffee and teas
\$26 per person

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HOT BREAKFAST BUFFETS | Minimum 25 guests

Convert these menus to plated (minimum 50 guests at \$4 additional per person)

BEETHOVEN

Farm fresh scrambled eggs

Country breakfast sausages & maple smoked bacon

Oven roasted tomatoes, extra virgin olive oil, sea salt and fine herbs

Crispy mini potato pancakes with sautéed onions

Assorted mini Danishes, butter croissants and select muffins

Fresh orange or grapefruit juice

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

\$26 per person

BACH

Free-range scrambled eggs with aged white cheddar

Crêpes drenched in maple butter, garnished with fresh blueberries

Country breakfast sausages & maple smoked bacon

Baked beans with molasses and sugar cured ham

Yukon Gold potato and caramelized onion hash browns

Assorted breads with toaster, butter and fruit preserves

Fresh orange or grapefruit juice

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

\$29 per person

STRAUSS (healthy start)

Steel cut hot oatmeal with sultanas and brown sugar

Whipped egg white & seasonal vegetable frittata

Oven roasted tomatoes, extra virgin olive oil, sea salt and fine herbs

Fresh fruit & Greek yoghurt smoothies

Sliced melons & pineapples

Homemade honey toasted granola with dried cranberries and candied maple pecans

Assorted breads with toaster, butter and fruit preserves

Fresh orange or grapefruit juice

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

\$30 per person

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BRUNCH | Minimum 50 guests

THE ZUKERMAN

Cold table

Arugula, romaine, and baby spinach leaves
Assorted salad garnishes & dressings
Quinoa salad, dried blueberries and cranberries, orange dressing
Roasted baby red and gold beets, Vidalia onion, dill champagne vinaigrette
Spicy green bean salad, sliced radishes, lime & sambal olive oil dressing
Seared sustainable Albacore tuna on grilled antipasto vegetables
Smoked salmon, fennel & napa cabbage slaw, pear cider vinaigrette
Heirloom tomato salad, English cucumber, chickpea, basil & sherry vinaigrette

Sushi

Assorted maki rolls, vegetarian, salmon, tuna with wasabi, Tamari soy & pickled ginger

Soup station

Truffled leek & potato, freshly baked bread rolls & churned butter

Hot table

Horseradish-crusting Alberta beef prime rib, red wine jus
Canadian eggs Benedict, back bacon, English muffin, hollandaise
Buttermilk pancakes, Quebec maple syrup
Maple & black pepper bacon & country pork sausage
Chicken chasseur, wild mushrooms, tomatoes, demi-glace
Spinach & ricotta ravioli, braised plum tomato puree, torn basil
Seared trout filet, fennel & shallot cream
Roasted garlic mashed potatoes
Byward market vegetables

Sweet table

Miniature French pastries, mousses, macarons
Assortment of cakes and tartlets
Fruit salad, Danishes, croissants, muffins
Regional cheese board, stone fruits, toasted maple pecans, sliced baguette
Fresh orange or grapefruit juice
Fresh brewed Seattle's Best coffee, decaffeinated coffee and teas

\$52

Made to order omelette station for brunch

add \$6 per guest
Field mushrooms, peppers, tomatoes, cheese, scallions
Black Forest ham, smoked salmon