

Meetings & events

at the National Arts Centre



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

CONTINENTAL BREAKFAST BUFFETS | Minimum 10 guests

BERNARDI

Assorted mini-Danishes, butter croissants and select muffins butter and fruit preserves

Gluten Free pastries

Fresh orange or grapefruit juice

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

\$25 per person

PUCCINI

Fresh sliced fruit and berries

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

\$27 per person

VIVALDI

Fresh fruit & Greek yogurt smoothies

Fresh sliced fruit and berries

Gluten free oatmeal with dried fruits and golden sugar

Homemade toasted granola with dried cranberries and almonds

Fresh orange or grapefruit juice

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

\$29 per person

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HOT BREAKFAST BUFFETS | Minimum 25 guests

Convert these menus to plated (minimum 50 guests at **\$6** additional per person)

BEETHOVEN

Farm fresh scrambled eggs
Country breakfast sausages & maple smoked bacon
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
\$35 per person

BACH

Free-range scrambled eggs with aged white cheddar
Crêpes drenched in maple butter, garnished with fresh berries
Country breakfast sausages & maple smoked bacon
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
\$37 per person

STRAUSS (healthy start)

Gluten free oatmeal dried fruits and golden sugar
Whipped egg white & seasonal vegetable frittata
Fresh fruit & Greek yoghurt smoothies
Sliced fresh fruit
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
\$39 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

Smoked salmon, fennel & napa cabbage slaw, pear cider vinaigrette

Heirloom tomato salad, English cucumber, chickpea, basil & sherry vinaigrette

Sushi

Assorted sushi platter with soy sauce, wasabi, and pickled ginger

Soup station

Roasted tomato bisque with freshly baked bread rolls & butter

Hot table

Farm fresh scrambled eggs with fresh herbs

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 purée, torn basil

Seared rainbow trout filet, fennel & shallot cream

Rosemary roasted mini potatoes

Selection of market vegetables

Sweet table

Our pastry chef's selection of cakes, pastries, and tartlets

Fresh sliced fruit and berries

Selection of Danishes, croissants and muffins with butter and preserves

Fresh orange or grapefruit juice

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

\$72 per guest

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Brunch Enhancements

Made to order omelet station with chef attendant.

Field mushrooms, peppers, tomatoes, cheese, scallions, Black Forest ham, Nordic shrimp

\$8 per guest

Canadian style eggs Benedict, back bacon, English muffin, hollandaise

\$8 per guest

Carved slow roasted Alberta AAA beef prime rib with red wine jus

With chef attendant

\$12 per guest

Canadian assorted cheese board, fruit compote, toasted nuts, and crostini

\$12 per guest