

Meetings & events

at the National Arts Centre



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

WORKING LUNCHES | Minimum 15 guests

Please note: We provide alternate meals for guests with dairy, gluten, and vegetarian restrictions. The names of these guests must be provided with 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.

WAGNER

Cold table

Mixed young lettuces, colorful vegetable ribbons and creamy lemon basil dressing
New potato salad with green beans, grape tomatoes and grain mustard vinaigrette
Mediterranean pasta salad with red onion, cucumber, black olives and crumbled feta cheese

Daily soup kettle creation

Create your own sandwiches

Our sandwiches are served with a variety of breads & rolls that are freshly baked each morning

Platters of black forest ham, roasted turkey breast, pepper roasted beef sirloin, Genoa salami
Oceanwise white tuna salad
Black bean hummus
Butter lettuce, sliced vine tomatoes, and pickles
Sliced aged cheddar, Swiss and smoked Gouda cheese

Sweet table

Platter of assorted brownies & Nanaimo bars
Mini butter tarts
Whole fruit basket

\$44 per person

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WORKING LUNCHES ... (continued)

Working Lunches include freshly brewed Seattle's Best coffee, decaffeinated coffee and teas.

PETERSON

Cold table

Baby spinach & arugula leaves, Dijon & champagne vinaigrette

Roasted squash & root vegetables, maple chipotle dressing

Tomato, chickpea & cucumber salad, lemon oregano dressing

Marinated vegetables, roasted garlic, extra virgin olive oil, chopped tarragon

Daily soup kettle creation

Sandwiches (artistically created)

Our sandwiches are served on a variety of breads & rolls that are freshly baked each morning

Smoked Turkey Club with smoked bacon and Dijon mayonnaise

BBQ roast beef sirloin with pickles and aged St. Albert cheddar

East coast smoked salmon with capers and red onion

Country style egg salad with avocado and chive

Balsamic roasted vegetables and tofu with caramelized onion

Sweet table

Fresh fruit salad with mint and berries

Individual crème brûlée

Almond sponge and coffee "Opera" cake squares

\$49 per person

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WORKING LUNCHES . . . (continued)

Working Lunches include freshly brewed Seattle's Best coffee, decaffeinated coffee and teas.

DAVIS

Cold table

Red cabbage, carrot and kale salad, dried cranberries and pumpkin seeds, poppy seed dressing
Romaine chop salad with crumbled feta cheese and lemon oregano vinaigrette
Balsamic grilled vegetable and quinoa salad
Kettle fried potato chips with dill sour cream dip

Hot Griddle Sandwiches (artistically created)

Grilled aged cheddar and smoked bacon
Beef sirloin slider with lettuce, onion and tomato mayo
Chipotle chicken, roasted pepper and jack cheese rolled Quesadilla
Vine tomato bruschetta with Grand Padano cheese on crusty baguette
Cold-water baby shrimp, pepper and spinach frittata (GF)

Sweet table

Fresh fruit salad with mint and berries
Lemon meringue tarts
NAC vanilla and chocolate cupcakes

\$56 per person

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PLATED LUNCHES | Minimum 15 guests

Lunch menu prices include 3 courses (one starter, one main course and one dessert choice), freshly baked rolls with butter, freshly brewed Seattle's Best coffee, decaffeinated coffee and teas. Want to offer a choice of main courses? Add an extra **\$9** per person.

STARTERS

Local mushroom velouté with wild rice popcorn

Caramelized cauliflower & blue cheese bisque

Roasted butternut squash and apple puree

NAC Caesar salad with shaved Parmesan cheese & crispy pancetta julienne

Tender young leaves of arugula, spinach and frisée, sliced Anjou pear, toasted pecans, maple & sherry vinaigrette

Greek style salad, with peppers, tomatoes, cucumbers, Clarmell feta crumble, oregano & garlic dressing

Butter lettuce & radicchio salad with artichoke hearts, olives and sundried tomato & fresh herb vinaigrette

MAIN COURSES

All main courses are served with seasonal market vegetables

Wild BC salmon filet, warm Roma tomato & coriander seed salsa, fennel & tarragon risotto cake | **\$60**

Coconut crusted chicken, light Madras curry cream, cardamom scented steamed rice | **\$56**

Alberta roast beef striploin, horseradish mashed potatoes, cabernet jus | **\$62**

Pan-roasted chicken supreme, wild & tame mushroom ragout, white cheddar & basil polenta | **\$56**

Cuban spiced pork loin, dark rum & ginger glaze, fingerling potato & bacon sauté | **\$53**

Pan roasted Ontario whitefish, wilted greens with fresh garlic, confit sunchokes & olives | **\$57**

Spinach & ricotta cannelloni, crushed tomato & roasted garlic sauce, Parmiggiano Reggiano gratin crispy basil leaf | **\$49**

Vegetable & marinated tofu stir fry, Shanghai noodles, mushroom & ginger broth, shredded napa cabbage | **\$49**

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PLATED LUNCHES . . . (continued)

DESSERTS

Crème brûlée infused with Quebec maple syrup & vanilla bean

Strawberry sabayon with lemon pound cake

Chocolate pecan truffle pavlova with salted caramel

Butterscotch pecan tart with shortbread crust

Pear toffee blondie with caramel pear mousse

Apple cheese streusel cake with shortbread biscuit

HOT LUNCH BUFFETS | Minimum 25 guests

Choose three salads

Arugula, radicchio and butter lettuce mix, shaved radish, grape tomatoes, red wine vinaigrette

Greek vegetable salad with romaine chiffonade and crumbled feta, lemon oregano dressing

Roasted Carrot Salad with pumpkin Seeds, cilantro and Yogurt Dressing

Quinoa Tabbouleh, with tomato, parsley and Citrus Vinaigrette

Melon, cucumber and red onion salad with jalapeno lime vinaigrette

Potato Salad, Cornichons with parsley and shallots, grainy mustard dressing

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

Choose one soup

Coconut chicken curry with lemongrass

Miso broth with shitake mushroom and tofu

Roasted tomato, spinach and parmesan

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HOT LUNCH BUFFETS . . . (continued)

Entrées

Crispy stir-fried beef and vegetables with hoisin chili glaze
Jerk roasted pork loin with pineapple salsa
Sea salt and rosemary roasted chicken breast with pearl onion and mushroom sauce
Whiskey and soy barbecued turkey thighs with mango chutney
Seared steelhead trout with charred tomato caper relish
Lemon parsley baked codfish with double smoked bacon and clams
Moroccan style sweet potato, chickpea and squash stew
Seared black bean and corn cake with lemon basil yogurt
Curried cauliflower and potatoes with toasted cashews

Choose two entrees \$58 per guest

Choose three entrees \$65 per guest

Lunches served with

Steamed rice /sea salt and olive oil tossed fresh vegetables

Choose two desserts

Fresh fruit and berry salad with chopped mint
Butter pecan tarts
Fruit and vanilla bean custard tarts
Maple and blueberry cream brûlée
Lemon meringue squares with toasted coconut
Assorted country style chocolate brownies and squares
Almond sponge and coffee “Opera” cake squares
NAC vanilla and chocolate cupcakes