at the National Arts Centre



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

WORKING LUNCHES | Minimum 15 guests

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

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 to include apples, oranges, pears and bananas

\$43 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 brulée Almond sponge and coffee "Opera" cake squares

\$45 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

\$52 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 **\$6** 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 | \$56

Coconut crusted chicken, light Madras curry cream, cardamom scented steamed rice | \$52 Alberta roast beef striploin, horseradish mashed potatoes, cabernet jus | \$57

Pan-roasted chicken supreme, wild & tame mushroom ragout,

white cheddar & basil polenta | \$52

Cuban spiced pork loin, dark rum & ginger glaze, fingerling potato & bacon sauté | \$49 Pan roasted Ontario whitefish, wilted greens with fresh garlic, confit sunchokes & olives | \$53 Spinach & ricotta cannelloni, crushed tomato & roasted garlic sauce, Parmiggiano Reggiano gratin crispy basil leaf | \$45

Vegetable & marinated tofu stir fry, Shanghai noodles, mushroom & ginger broth, shredded napa cabbage | **\$45**

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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 \$55 per guest Choose three entrees \$62 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