

# Meetings & events

at the National Arts Centre



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

## COMPLETE RECEPTION PACKAGES | Minimum 75 guests

Over 75 guests, the minimum order must represent at least 75% of the final number guaranteed. Pricing does not include the required culinary fee of \$325 per chef, per station, for 2 hours. Action stations are available for a period of 2 hours. A \$60 fee per chef, per station, per hour, will apply for time extension. Packages cannot be modified.

## CHOPIN

### CANAPÉS

Based on 6 pieces per guest

#### Cold Canapés

Gatineau Hills mushroom mousse, honey truffle ricotta and sunflower pesto (V, GF)

Calabrese grape tomato and pesto bocconcini skewer (V, GF)

East coast smoked salmon crêpe roll with lemon and dill cream cheese

#### Hot Canapés

Vegetarian spring rolls with hoisin-plum sauce (V, DF)

Vegetable samosas with mint raita (V)

Chickpea panisse batons with fire roasted tomato chutney (VEGAN, DF)

### COLD TABLE

#### Crudités

Hand cut garden vegetable platter with dill sour cream dip

#### Best of Canada Cheese Board

4 types of fine Canadian produced cheese, seasonal fruit compote, toasted maple pecans and baguette

### LIVE ACTION STATION (choose one)

#### Tacos

Pulled pork in adobo chili sauce with salsa verde, crisp shallots, pineapple and coriander

Cod with lime & chili remoulade, julienne lettuce and hand fried shallots

or

#### Grilled Cheese

Maple smoked bacon and heirloom tomato

Classic aged cheddar and Swiss cheese

### SWEET TABLE

Miniature French pastries, assorted mini cupcakes, vegan brownies, sliced fresh fruit

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

**\$83 per person**

# Meetings & events

at the National Arts Centre



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

## COMPLETE RECEPTION PACKAGES | Minimum 75 guests . . . (continued)

### MOZART

#### CANAPÉS

Based on 6 pieces per guest

##### **Cold Canapés**

Gatineau Hills mushroom mousse, honey truffle ricotta and sunflower pesto (V, GF)

Calabrese grape tomato and pesto bocconcini skewer (V, GF)

East coast smoked salmon crepe roll with lemon and dill cream cheese

##### **Hot Canapés**

Vegetarian spring rolls with hoisin-plum sauce (V, DF)

Vegetable samosas with mint raita (V)

Chickpea panisse batons with fire roasted tomato chutney (VEGAN, DF)

#### COLD TABLE

##### **Crudité**

Hand cut garden vegetable platter with dill sour cream dip

##### **Best of Canada Cheese Board**

4 types of fine Canadian produced cheese, seasonal fruit compote, toasted maple pecans and baguette

#### HOT TABLE

##### **Crispy Chicken Bites**

Chili, citrus and cilantro

##### **LIVE ACTION STATION** (choose one)

##### **Montreal Smoked Meat**

Carved brisket of Montreal style beef, served with rye bread, mustard, kosher dills and white wine sauerkraut  
or

##### **Noodle Box**

Lo-mein noodle, with wok charred vegetables, chopped cilantro, hoisin and sriracha sauce

Choose two: marinated tofu, grilled chicken, crispy beef or char siu pork

#### SWEET TABLE

Miniature French pastries, assorted mini cupcakes, vegan brownies, sliced fresh fruit

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

**\$92 per person**

# Meetings & events

at the National Arts Centre



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

## COMPLETE RECEPTION PACKAGES | Minimum 75 guests . . . (continued)

### HANDEL

#### CANAPÉS

Based on 6 pieces per guest

##### **Cold Canapés**

Grilled miso shrimp with ginger lime glaze (GF, DF)

Gatineau Hills mushroom mousse, honey truffle ricotta and sunflower pesto (V, GF)

Fogo Island cod ceviche with lime, chili and cilantro (GF, DF)

##### **Hot Canapés**

Crisp wagyu beef and vegetable dumpling with sweet chili sauce (DF)

Maple soy torched salmon skewer with toasted sesame (GF, DF)

Chickpea panisse batons with fire roasted tomato chutney (VEGAN, DF)

#### COLD TABLE

##### **Charcuterie Board**

Selection of cured meats with pickled vegetables, condiments and sliced French baguette

##### **Best of Canada Cheese Board**

4 types of fine Canadian produced cheese, seasonal fruit compote, toasted maple pecans and baguette

#### HOT TABLE

##### **Poutine Bar**

House cut fries, squeaky curds, and brown gravy

Toppings - green onions, pickled peppers, chopped tomato

#### LIVE ACTION STATION (choose two)

##### **Whiskey flamed shrimp**

Chopped tomato, herbs and chili flakes

or

##### **Slow roasted Alberta Beef Strip loin**

Served with assorted mustards, creamed horseradish and warm rolls

or

##### **Preston Street Pasta**

Penne or cheese tortellini

Tomato basil sauce or roasted garlic cream sauce

Garnishes: local mushrooms, chili, roasted red pepper, Kalamata olives, Parmesan cheese and fine herbs, grilled chicken and crumbled chorizo sausage

#### SWEET TABLE

Miniature French pastries, assorted mini cupcakes, vegan brownies, sliced fresh fruit

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

**\$102 per person**

# Meetings & events

at the National Arts Centre



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

## **CANAPÉS PACKAGE | Minimum 20 guests**

Ideal for those who can't decide, allow Chef to choose his favorites.

Over 20 guests, the minimum order must represent at least 75% of the final number guaranteed.

### **Cold Canapés**

Gatineau Hills mushroom mousse, honey truffle ricotta and sunflower pesto (V, GF)

Calabrese grape tomato and pesto bocconcini skewer (V, GF)

East coast smoked salmon crepe roll with lemon and dill cream cheese

Thai curry chicken salad tart with black sesame and cilantro

### **Hot Canapés**

Vegetarian spring rolls with hoisin-plum sauce (V, DF)

Vegetable samosas with mint raita (V)

Chickpea panisse batons with fire roasted tomato chutney (VEGAN, DF)

**\$28 per guest** (based on 6 pieces) ideal for a 1-hour reception prior to dinner

**\$36 per guest** (based on 8 pieces) ideal for a 1.5-hour reception

**\$44 per guest** (based on 10 pieces) ideal for a 2-hour reception

# Meetings & events

at the National Arts Centre



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

## CANAPÉS À LA CARTE

Over 20 guests, the minimum order must represent at least 75% of the final number guaranteed.

Minimum order is 3 dozen per item

### Cold Canapés

Calabrese grape tomato and pesto bocconcini skewer (V, GF)

Chèvre mousse and bacon jam on lemon chive scones

Gatineau Hills mushroom mousse, honey truffle ricotta and sunflower pesto (V, GF)

Avocado toast with pickled red onion and breakfast radish (VEGAN, DF)

Fogo Island cod ceviche with lime, chili and cilantro (GF, DF)

Thai curry chicken salad tart with black sesame and cilantro

**\$52 per dozen**

Candied pecan and grain mustard spring lamb skewer (DF)

Grilled miso shrimp with ginger lime glaze (GF, DF)

East coast smoked salmon crêpe roll with lemon and dill cream cheese

Smoked Lac Brome duck with roasted shallot and sour cherry compote (DF)

Saku tuna poke with sticky rice, avocado, sesame and sriracha mayo

Roasted garlic Alberta steak bite on sourdough toast with truffle aioli

Canadian lobster and dill salad on brioche crostini

Pepper seared venison loin with Lac St. Jean blueberry jam on Bannock (DF)

Ontario goat cheese polenta cake with roasted beet compote (V, GF)

**\$56 per dozen**

### Hot Canapés

Parmesan risotto balls with roasted tomato basil sauce (V)

Vegetable samosas with mint raita (V)

Chickpea panisse batons with fire roasted tomato chutney (VEGAN, DF)

Spinach & feta cheese in filo, lemon garlic yogurt (V)

Vegetarian spring rolls with hoisin-plum sauce (V, DF)

Mac 'n cheese balls with spicy tomato sauce (V)

Crispy Kung Pao cauliflower with sweet chili sauce (VEGAN, DF)

**\$52 per dozen**

Maple soy torched salmon skewer with toasted sesame (GF, DF)

Applewood smoked bacon wrapped scallops tossed in maple ancho glaze (GF, DF)

Atlantic crab cakes with lemon caper aioli

Rosemary seared Alberta beef tenderloin skewer with charred tomato & shallot relish (GF)

Southern style fried chicken and waffle bite with maple garlic aioli

Crisp wagyu beef and vegetable dumpling with sweet chili sauce (DF)

**\$56 per dozen**



# Meetings & events

at the National Arts Centre



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

## **BUILD YOUR OWN RECEPTION | Minimum 20 guests**

Over 20 guests, the minimum order must represent at least 75% of the final number guaranteed.

### **Crudités**

Hand cut garden vegetable platter with dill sour cream dip

**\$12 per guest**

### **Dips**

Hummus, roasted artichoke & feta dip, roasted red pepper & green olive tapenade with fresh pitas & sliced baguette

**\$18 per guest**

### **Tomato Bruschetta**

Served with parmesan shavers and toasted baguette

**\$12 per guest**

### **Miniature Angus Cheeseburgers**

Aged cheddar, spicy mayo, pickled red onion

**\$22 per guest - 2 pc/person**

### **Crispy Chicken Bites**

Chili, citrus and cilantro

**\$18 per guest – 2oz/person**

### **House Fried Corn Tortilla Chips**

Coarse Mexican salsa

**\$12 per guest**

### **Poutine Bar**

House cut fries, squeaky curds, and brown gravy

Toppings- green onions, pickled peppers, chopped tomato

**\$18 per guest**

### **Hand Crafted Pizzas**

Grilled vegetable and feta with pesto sauce

Pepperoni and wild mushrooms with spicy tomato sauce

Smoked salmon with cream cheese, capers and red onion

**\$19 per guest – 2 pc/person**

# Meetings & events

at the National Arts Centre



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

## **BUILD YOUR OWN RECEPTION | Minimum 20 guests . . . (continued)**

Over 20 guests, the minimum order must represent at least 75% of the final number guaranteed.

### **Charcuterie Board**

Selection of cured meats with pickled vegetables, condiments and sliced French baguette

**\$25 per guest - 2oz/person**

### **Best of Canada Cheese Board**

4 types of fine Canadian produced cheese, seasonal fruit compote, toasted maple pecans and baguette

**\$22 per guest - 2oz/person**

### **Sushi (minimum order – 6 dozen)**

Assorted maki: will include, salmon, tuna and vegetarian, served with wasabi, pickled ginger and soy sauce

**\$68 per dz**

### **Chilled Canadian Shrimp Platter**

Whiskey spiked horseradish cocktail sauce

**\$18 per guest - 2 pc/person**

### **Smoked Nova Scotia Salmon Platter**

Capers, red onion remoulade, bagel crisps

**\$20 per guest – 2oz/person**

### **SALTY BAR SNACKS**

NAC party mix (serves 20)

**\$60 per bowl**

Basket of kettle chips (serves 20)

**\$80 per bowl**

Movie theatre style buttered popcorn

**\$60 per bowl**

Salted miniature pretzels

**\$60 per bowl**

### **SWEETS SELECTIONS**

**Sweet table station** Miniature French pastries, assorted mini cupcakes, vegan brownies, sliced fresh fruit

**\$16 per guest - 2 pc/person**

Sliced fresh fruit

**\$10 per person**

Fresh baked cookies, assorted flavours

Chocolate brownie bites **or** vegan brownies

Assortment of butter tarts

Mini hazelnut **or** raspberry filled beignets

Mini crèmes brûlées **or** tiramisu cups

French macarons

Cake lollipops – dark chocolate / sea salt and white chocolate / lavender

**\$52 per dozen /min. 3 dozen per selection**

# Meetings & events

at the National Arts Centre



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

## LIVE ACTION COOKING STATIONS | Minimum 40 guests

Over 40 guests, the minimum order must represent at least 75% of the final number guaranteed. Pricing does not include the required culinary fee of \$325 per chef, per station, for 2 hours. Action stations are available for a period of 2 hours. A \$60 fee per chef, per station, per hour, will apply for time extension. Packages cannot be modified.

### Tacos

Pulled pork in adobo chili sauce with salsa verde, crisp shallots, pineapple and coriander  
Cod with lime & chili remoulade, julienne lettuce and hand fried shallots

**\$26 per guest - 2 pc/person**

### Noodle Box

Lo-mein noodle, with wok charred vegetables, chopped cilantro, hoisin and sriracha sauce  
Choose two: Marinated Tofu, Grilled Chicken, Crispy beef or Char Siu Pork

**\$22 per guest - 2oz/person**

### Montreal Smoked Meat

Carved brisket of Montreal style beef, served with rye bread, mustard, kosher dills and white wine sauerkraut

**\$22 per guest - 2oz/person**

### Slow roasted Alberta Beef Strip loin

Served with assorted mustards, creamed horseradish and warm rolls

**\$940 for 40 guests**

### Whiskey flamed shrimp

Chopped tomato, herbs and chili flakes

**\$20 per guest - 2 pc/person**

### Grilled Cheese Station

Maple smoked bacon and heirloom tomato  
Classic aged cheddar and Swiss cheese

**\$20 per guest - 2 pc/person**

### Preston Street Pasta Station

Penne and cheese tortellini  
Tomato basil sauce and roast garlic cream sauce  
Garnishes: local mushrooms, chili, roasted red pepper, Kalamata olives, Parmesan cheese and fine herbs, grilled chicken and crumbled chorizo sausage

**\$24 per guest**