

Meetings & events

at the National Arts Centre



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

COMPLETE RECEPTION PACKAGES | Minimum 75 guests

These custom packages are designed to minimize the budget and maximize the wow factor.

A \$200.00 labour fee will apply on top of the package price per guest.

Includes a skilled and knowledgeable Chef.

Food service is for 90 minutes. Note: packages cannot be modified.

CHOPIN

Canapés

5 pieces per guest and based on **\$48** per dozen

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, Niagara peach 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

Noodle Box Station

Shanghai noodle, with wok charred vegetables, chopped cilantro, hoisin and sriracha sauce

Choose two: Marinated Tofu, Grilled Chicken, Crispy beef or BBQ Pork

Sweet table

Miniature French pastries, assorted mini tartlets

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

\$68 per guest

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

MOZART

Canapés

5 pieces per guest and based on **\$48** per dozen

Cold table

Best of Canada Cheese Board

4 types of fine Canadian produced cheese, Niagara peach compote, toasted maple pecans and baguette

Sushi

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

Charcuterie Board

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

Hot table

Miniature Angus Cheese Burgers

Aged cheddar, lettuce, tomato, red onion, spicy mayo

Crispy Chicken Bites

Chili, citrus and cilantro

Live action station (choose one)

Montreal Smoked Meat Station

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

or

Grilled Cheese Station

Maple smoked bacon and Leamington tomato

Classic Monterey Jack and Swiss cheese

Sweet table

Assorted macarons, homemade brownie bites

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

\$74 per guest

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

HANDEL

Canapés

5 pieces per guest based on \$52 per dozen

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, Niagara peach compote, toasted maple pecans and baguette

Smoked Nova Scotia Salmon Platter

Capers, red onion remoulade, bagel crisps

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 warmed rolls

or

Preston Street Pasta Station

Penne or Cheese Tortellini

Tomato basil sauce or Roast garlic cream sauce

Garnishes: Wild mushrooms, chili, roasted red pepper, Kalamata olives, Parmesan cheese and fine herbs, pulled smoked chicken and crumbled chorizo sausage

Sweet table

Mini crème brûlée, cake lollypops, French macarons, mini tiramisu cups

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

\$82 per guest

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CANAPÉS PACKAGE | Minimum 20 guests

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

Cold Canapés

Gatineau Hills mushroom flatbread, honey truffle ricotta and sunflower pesto

Heirloom tomato and feta with fresh basil and balsamic syrup

House beet cured salmon with scallion, dill and horseradish crème fraîche

Hot Canapés

Vegetarian spring rolls with hoisin-plum sauce

Alberta Black Angus beef meatballs with bourbon bbq glaze

St. Albert aged cheddar and pulled pork grilled cheese

Vegetable samosas with mint raita

Parmesan risotto balls with roasted tomato basil sauce

\$26 per guest (based on 6 pieces) ideal for a 1 hour reception prior to dinner

\$34 per guest (based on 8 pieces) ideal for a 1.5 hour reception

\$42 per guest (based on 10 pieces) ideal for a 2 hour reception

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CANAPÉS À LA CARTE

Minimum order is 3 dozen per item.

Cold Canapés

Heirloom tomato and feta with fresh basil and balsamic syrup (vg)
Chèvre mousse and bacon jam on lemon chive scones
Gatineau Hills mushroom flatbread, honey truffle ricotta and sunflower pesto (vg)
Avocado toast with pickled red onion and breakfast radish (vgn)
California rolls with wasabi soy mayo (vgn - without mayo)
Fogo Island cod ceviche with lime, chili and cilantro (df)
Thai curry chicken salad tart with black sesame and cilantro

\$48 per dozen

Candied pecan and grain mustard spring lamb skewer
Grilled miso shrimp with ginger lime glaze (gf)
House beet cured salmon with scallion, dill and horseradish crème fraîche (gf)
Smoked Lac Brome duck with roasted shallot and sour cherry compote (gf)
Saku tuna poke with sticky rice, avocado, sesame and yuzu vinaigrette (gf)
Chimichurri beef hanger steak tataki with garlic aioli (gf)
Canadian lobster and dill salad on brioche crostini
Pepper seared venison loin with Lac St. Jean blueberry jam on bannock

\$52 per dozen

Hot Canapés

Vegetable samosas with mint raita (vg)
Chickpea panisse batons with fire roasted tomato chutney (vgn)
Spanish chorizo & cilantro empanadas
Spinach & feta cheese in filo, lemon garlic yogurt
Vegetarian spring rolls with hoisin-plum sauce (vg)
Chorizo mac 'n cheese balls with spicy tomato sauce
Crispy Kung Pao cauliflower with sweet chili sauce (vg)

\$48 per dozen

Maple soy torched salmon skewer with toasted sesame (gf)
Applewood smoked bacon wrapped scallops tossed in maple ancho glaze (gf)
Atlantic crab cakes with lemon caper aioli (df)
Alberta Black Angus beef meatballs with bourbon bbq glaze (gf)
St. Albert aged cheddar and pulled pork grilled cheese
Southern style fried chicken in waffle cones with corn relish

\$52 per dozen

\$8 per dozen shall apply should the order be less than minimum

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BUILD YOUR OWN RECEPTION | Minimum 20 guests

All items are 2 pieces per guest.

Crudité

Hand cut garden vegetable platter with dill sour cream dip

\$10 per guest

Dips

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

\$14 per guest

Bruschetta

Served with toasted French baguette

\$10 per guest

Miniature Angus Cheese Burgers

Aged cheddar, lettuce, tomato, red onion, spicy mayo

\$16 per guest

Crispy Chicken Bites

Chili, citrus and cilantro

\$14 per guest

House Fried Corn Tortilla Chips

Coarse Mexican salsa

\$8 per guest

Poutine Bar

House cut fries, squeaky curds, and brown gravy

Toppings- green onions, pickled peppers, chopped tomato

\$17 per guest

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

All items are 2 pieces 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

Charcuterie Board

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

\$22 per guest

Best of Canada Cheese Board

4 types of fine Canadian produced cheese, Niagara peach compote, toasted maple pecans and baguette

\$22 per guest - 3 oz/guest

Sushi

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

\$15 per guest - 3 pc/guest

Chilled Canadian Shrimp Platter

Whiskey spiked horseradish cocktail sauce

\$17 per guest - 2 pc/guest

Smoked Nova Scotia Salmon Platter

Capers, red onion remoulade, bagel crisps

\$18 per guest

NAC Party Mix

\$48 per bowl (serves 20 guests)

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LIVE ACTION COOKING STATIONS | Minimum 35 guests

These stations will be attended by a chef.

A \$200.00 labour fee will apply on top of the price per guest.

Tacos (choose one type)

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

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

\$18 per guest (based on two pieces each)

Noodle Box Station

Shanghai noodle, with wok charred vegetables, chopped cilantro, hoisin and sriracha sauce
Choose two: Marinated Tofu, Grilled Chicken, Crispy beef or BBQ Pork

\$21 per guest

Montreal Smoked Meat Station

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

\$17 per guest

Slow roasted Alberta Beef Strip loin

Served with assorted mustards, creamed horseradish and warmed rolls

\$22 per guest

Whiskey flamed shrimp

Chopped tomato, herbs and chili flakes

\$19 per guest (based on two pieces each)

Grilled Cheese Station

Maple smoked bacon and Leamington tomato

Classic Monterey Jack and Swiss cheese

\$17 per guest (based on two pieces each)

Preston Street Pasta Station

Penne or Cheese Tortellini

Tomato basil sauce or Roast garlic cream sauce

Garnishes: Wild mushrooms, chili, roasted red pepper, Kalamata olives, Parmesan cheese and fine herbs,
pulled smoked chicken and crumbled chorizo sausage

Choose one pasta & sauce for **\$14 per guest**

Choose two pastas & sauces for **\$18 per guest**