



NATIONAL ARTS CENTRE  
CENTRE NATIONAL DES ARTS

## **BREAKFAST MENUS**

### **CONTINENTAL BREAKFAST**

*Orange Juice*

*Bakery Basket of Assorted Danishes, Muffins and Croissants (2 pieces per person)  
Fruit Preserves & Butter*

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*Coffee, Decaffeinated Coffee and Assorted Teas*

*\$9.95 per person*

*With Fruit Salad, add \$1.50 per person*

### **BREAKFAST BUFFET**

*Orange Juice*

*Bakery Basket of Assorted Danishes, Muffins and Croissants (2 pieces per person)  
Fruit Preserves & Butter*

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*Scrambled Eggs*

*Choice of two (2): Bacon, Sausages or Ham*

*Hash Brown Potatoes*

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*Coffee, Decaffeinated Coffee and Assorted Teas*

*\$13.75 per person*

*With Fruit Salad, add \$1.50 per person*

### **HEALTHY CHOICE BREAKFAST**

*Assortment of Orange, Cranberry, Grapefruit and Apple Juice*

*Individual cereals and cold milk*

*Fruit Salad*

*Low-Fat yogurt served with Honey Roasted Granola and Dried Fruit*

*Banana Nut Loaf*

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*Coffee, Decaffeinated Coffee and Assorted Teas*

*\$9.95 per person*

Please add applicable sales tax and 15% gratuities  
All prices subject to change without notice

## **BUFFET STYLE BRUNCH**

(minimum of 50 guests)

*Assorted Fruit Juices*

*Bakery Basket of Assorted Danishes, Muffins and Croissants (2 pieces per person)  
Fruit Preserves & Butter*

*Hash Brown Potatoes*

*Fruit Salad*

*Farmers' Cottage Cheese with Preserved Fruit (Peaches, Pears and Cherries)*

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*Salad of Seasonal Greens Tossed with a Light Olive Oil Dressing  
Tomato, Cucumber and Fresh Basil  
Lentil, Goat Cheese and Fresh Cilantro Salad with Red Onion  
Farfel Pasta Salad with Red and Green Peppers*

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*Smoked Salmon, Capers and Red Onion  
Served with Dark Rye Bread, Bagels and Cream Cheese*

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### **Choice of two (2) hot Entrées:**

- *Mediterranean Chicken with Assorted Grilled Vegetables*  
*or*
  - *Mushroom and Cheddar Quiche*  
*or*
    - *Meat or Vegetarian Lasagna*  
*or*
- *Grilled Pork Chop with Gorgonzola Cheese and Apple*

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*Assorted Pastries and Seasonal Fruit Flans*

*Assorted Canadian Cheeses, Crackers and Grapes*

*Coffee, Decaffeinated Coffee and Assorted Teas*

*\$34.75 per person*

Please add applicable sales tax and 15% gratuities  
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## **BREAK MENU**

### **Beverages**

<i>Coffee, Decaffeinated Coffee, Assorted Teas</i>	<i>\$2.50 per person</i>
<i>Assorted Bottled Juices (300 ml)</i>	<i>\$3.00 per bottle</i>
<i>Assorted Soft Drinks (regular, diet)</i>	<i>\$2.75 per glass</i>
<i>Milk 2% or Chocolate Milk</i>	<i>\$2.25 per small carton</i>
<i>V8 (vegetable juice)</i>	<i>\$3.00 per bottle</i>
<i>Tomato Juice</i>	<i>\$2.75 per bottle</i>
<i>Sparkling Water (Perrier)</i>	<i>\$3.00 per glass</i>
<i>Large Perrier Bottles for Guest Tables</i>	<i>\$5.25 per bottle</i>
<i>Bottled Water</i>	<i>\$2.25 per bottle</i>
<i>Hot Chocolate</i>	<i>\$2.50 each</i>

### **Individual Break Items**

<i>Muffins (Blueberry, Bran, Oatmeal, Cranberry)</i>	<i>\$2.50 each</i>
<i>Cinnamon Buns</i>	<i>\$3.00 each</i>
<i>Danishes</i>	<i>\$2.50 each</i>
<i>Croissants</i>	<i>\$2.50 each</i>
<i>Assorted Loafs (Banana, Lemon, Carrot)</i>	<i>\$2.50 each</i>
<i>Assorted Cookies</i>	<i>\$15.00 per dozen</i>
<i>Assorted "Fancy" Cookies</i>	<i>\$20.00 per dozen</i>
<i>Fresh Sliced Fruit</i>	<i>\$3.50 per person</i>
<i>Basket of Whole Seasonal Fruit (serves 10)</i>	<i>\$20.00 per bowl</i>
<i>Bagels &amp; Cream Cheese</i>	<i>\$3.00 each</i>
<i>Assorted Granola Bars</i>	<i>\$2.00 each</i>
<i>Assorted Yogurt</i>	<i>\$2.50 each</i>
<i>Assorted Squares and Brownies</i>	<i>\$2.00 each</i>
<i>Almond Biscotti</i>	<i>\$2.00 each</i>
<i>Rainbow Corn Chips with Chunky Salsa and Guacamole</i>	<i>\$20.00 per bowl – serves 10</i>
<i>Potato Chips with Homemade Dip</i>	<i>\$30.00 per Basket – serves 10</i>

#### *Platter of Canadian Cheese Cubes and Crackers*

*Small Platter – 100 cubes    \$150.00*

*Large Platter – 200 cubes    \$300.00*

#### *Crudités with fine herb dip*

*Small Platter \$70.00 (serves 20)*

*Medium Platter \$150.00 (serves 50)*

#### *Seasonal Fruit Platter with Chocolate Sauce or Orange Almond Sauce*

*Small Platter \$80.00 (serves 20)*

*Medium Platter \$200.00 (serves 50)*

## LUNCH MENUS

Select a salad or soup, a main course and a dessert.  
The price for each three-course meal is noted beside each main course.

**All meals are served with Roasted Potatoes and Seasonal Vegetables**

### MAESTRO'S CHOICE

*Salad of Seasonal Greens Tossed with a Light Olive Oil Dressing*

*or*

*Canadian Feta, Kalamata Olives, Green Peppers, Onion, Tomato and Cucumber Tossed  
with an Oregano-Olive Oil Vinaigrette*

*or*

*Soup of the Day, Created with Fresh, Seasonal, Canadian Ingredients*

*or*

*Cream of Watercress and Green Apple Soup*

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*Crepe Tulip with Wild Mushroom and Spinach, Baked in Egg Custard \$28.00*

*or*

*Penne Pasta with Lightly Smoked Tomato Sauce and Calabreza Sausage \$30.00*

*or*

*Oven-Baked Breast of Chicken with Tarragon Sauce \$31.00*

*or*

*Sauteed Shrimp on White and Wild Rice with a Saffron Sauce \$32.00*

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*Mandarin Mousse in a Chocolate Tartelette*

*or*

*Hazelnut Chocolate Gianduja Cake*

*Coffee, Decaffeinated Coffee and Assorted Teas*

**CHEF'S OPUS**

*Caesar Salad*

*or*

*Boston Lettuce and Matane Shrimp with a Dill Cream Vinaigrette (add \$2.00)*

*or*

*Cream of Potato and Leek Soup*

*or*

*Roasted Red Pepper Soup*

*(or another seasonal soup made from local ingredients may be available, i.e. Pumpkin in the fall or Asparagus in the spring)*

*\* \* \**

*Supreme of Sea-Farmed New Brunswick Salmon with a Dill-White Wine Sauce \$30.00*

*or*

*Galantine of Capon with Port Wine Sauce \$30.50*

*or*

*Grilled Luncheon Filet Mignon of Alberta Beef with Herb Butter \$32.50*

*or*

*Lamp Chops with Dijon Mustard Sauce \$33.50*

*\* \* \**

*Terrine of White and Dark Chocolate with a British Columbia Red Berry Coulis*

*or*

*Newfoundland Screech Cake with Fresh Berries and Crème Fraiche*

*Coffee, Decaffeinated Coffee and Assorted Teas*

## **WORKING LUNCH BUFFET**

### ***Create your own Lunch:***

*Seasonal Green Salad with Shallot Dressing  
Slices of Tomatoes, Bermuda Onions and Fresh Basil Salad  
German Potato Salad*

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*Deli Style Cold Cuts  
(roast beef, black forest ham, smoked turkey and sliced cheddar cheese)*

*Chopped Egg Salad*

*Tuna Salad*

*Lettuce, kosher dills, condiments, dark and light rye and freshly baked buns*

*Assorted Pastries and Squares*

*or*

*Fruit Salad*

*Coffee, Decaffeinated Coffee and Teas*

*\$24.95 per person*

## **OPERATIC BUFFET**

*Salad of Seasonal Greens Tossed with a Light Olive Oil Dressing*

*or*

*Soup of the Day, Created with Fresh, Seasonal Canadian Ingredients*

### **Select three (3) of the following open-faced sandwiches (3 per person):**

*Roast Alberta Beef with Mustard and a Sour Gherkin*

*Shrimp Salad with Fresh Dill*

*Smoked Pacific Salmon, Red Onion with Caper Garnish*

*Roast Turkey Glazed with Quebec Maple Syrup*

*Sliced Cucumber Marinated in Sweet Apple Cidre Vinegar, Harvati Cheese and Chives*

*Maple-Glazed Ham, Dijon and Swiss Cheese*

*Cream Cheese & Watercress Tortilla Wraps*

*Roasted Red Peppers and Sprouts Tortilla Wraps*

*Cajun Chicken with Avocado Mayonnaise*

*Assorted French Pastries and Fresh Fruit Tarts*

*or*

*Fruit Salad Steeped in Honey and Lime Juice*

*Coffee, Decaffeinated Coffee and Assorted Teas*

*\$26.95 per person*

Please add applicable sales tax and 15% gratuities  
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## **WONDERMENT BUFFET**

*Soup of the Day Created with Fresh, Seasonal Canadian Ingredients*  
*Salad of Mixed Greens Tossed with a Light Olive Oil Dressing*  
*Tomato and Cucumber with a Basil and Chive Vinaigrette*  
*Cole Slaw*

~~~~~  
**Choose two (2) of the following Entrées:**

*Four Cheese Manicotti baked in Tomato Sauce and Parmesan*  
*Spinach Tortelloni filled with Chicken, Alfredo Sauce*  
*Roast Pork Loin with Porto Sauce*  
*Oven-Baked Breast of Chicken with East-Indian Butter Sauce*  
*Beef Stroganoff*  
*Tender Thai Style Lamb Ragout*  
*Sole stuffed with Garlic and Shrimp, served with a Rosé Pepper Sauce*

~~~~~  
*Assorted Fresh Market Vegetables, Rice Pilaf and Roasted Potatoes*

~~~~~  
*Fresh Seasonal Fruit*  
*Double Chocolate Truffle Cake*

*Coffee, Decaffeinated Coffee and Assorted Teas*  
*\$32.50 per person*

## **ITALIAN FLAVOUR BUFFET**

*Stracciatella Soup*  
*Caesar Salad*  
*Garlic Bread*  
*Antipasto of Marinated Vegetables, Artichokes, Kalamata Olives, Roasted Red Peppers*  
*Bocconcini Cheese with Olive Oil and Basil Salad*

~~~~~  
*Baked four Cheese Shells*  
*Ravioli stuffed with Chicken and Fine Herb Sauce*  
*Tri-Colour Rotini with Chunky Tomato and Basil Sauce*

~~~~~  
*Tiramisu*  
*Fresh Fruit Salad*

*Coffee, Decaffeinated Coffee and Tea*  
*\$31.00 per person*

## ***DINNER MENUS***

Select a salad or soup, a main course and a dessert.  
The price for each three-course meal is noted beside each main course.

**All Meals are served with Roasted Potatoes and Seasonal Vegetables**

### ***ENCHANTMENT***

*Salad of Seasonal Greens Tossed with a Light Olive Oil Dressing*

*or*

*Canadian Feta, Kalamata Olives, Green Pepper, Onion, Tomato and Cucumber Tossed  
with an Oregano-Olive Oil Vinaigrette*

*or*

*Soup of the Day Created with Fresh, Seasonal Canadian Ingredients*

*or*

*Tomato Bisque with Fresh Basil*

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*Oven-Baked Breast of Chicken with Tarragon Sauce \$34.00*

*or*

*Chicken Breast topped with Wild and Cultivated Mushroom Ragout \$35.00*

*or*

*Roasted Sea-Farmed Atlantic Salmon with East-Indian Butter Sauce \$35.00*

*or*

*Pan Roasted Pork Tenderloin with Vancouver Island Chanterelles Mushrooms,  
deglazed with Veal Stock, Cream and White Wine \$34.00*

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*Mandarin Mousse in a Chocolate Tartelette*

*or*

*Hazelnut Chocolate Gianduja Cake*

*or*

*British Columbia Raspberry Sorbet Served in a Delicate Tulip-Shaped Pastry*

*or*

*Seasonal Fresh Fruit Tarts Served with Chantilly Cream*

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*Coffee, Decaffeinated Coffee and Assorted Teas*



**PASSION ON A PLATE**

*Salad of Local Hot House Tomatoes with Fresh Quebec Goat Cheese,  
Basil and Shallot Vinaigrette (add \$2.00)*

*or*

*Watercress and Endive Salad with Tomato-Balsamic Vinaigrette*

*or*

*Caesar Salad*

*or*

*Onion Soup with Rougemont Apple Cidre and Cheese Straws (add \$2.00)*

*or*

*Honey Mushroom Soup with Crème Fraiche*

*or*

*Brome Lake Duck Consommé with Truffle Quenelles*

*\*\*\**

*Cornish Hen Stuffed with Prairie Wild Rice with a  
Northern Alberta Wild Cranberry Glaze \$35.00*

*or*

*Roast Prime Rib of Prairie Beef au Jus \$39.00*

*or*

*Pacific Salmon with a Marbled Red Pepper and Saffron Sauce \$38.00*

*or*

*Oven-Baked Chicken with Goat Cheese and Roasted Red Pepper \$35.00*

*\*\*\**

*Terrine of White and Dark Chocolate Served with a British Columbia Red Berry Coulis*

*or*

*Newfoundland Screech Cake with Fresh Berries and Crème Fraiche*

*or*

*Passionfruit and Hazelnut Mousse in a Chocolate Tartelette*

*Coffee, Decaffeinated Coffee and Assorted Teas*

## **CULINARY DELIGHTS**

*Watercress, Prince Edward Island Potato and Nova Scotia Lobster Soup (add \$2.00)*

*or*

*Bisque of Cauliflower with Marjoram-Butter Croutons*

*or*

*Beef Consommé with Julienne Root Vegetables*

*or*

*Rosette of Pacific Smoked Salmon with a Shallot-Tomato Vinaigrette Drizzled with Wasabi Cream (add \$4.00)*

*or*

*Herb Crusted Goat Cheese, Roasted Eggplant and Red Bell Pepper Confit (add \$3.00)*

*or*

*Galantine of Free-Range Chicken Served with a Red Currant Sauce (add \$3.00)*

*or*

*Tomato, Cucumber and Butter Lettuce with a Basil and Chive Vinaigrette*

*\* \* \**

*Shrimp and scallops in a saffron sauce with white and wild rice \$40.00*

*Roast Tenderloin of Alberta Beef with Madeira Sauce \$42.00*

*Loin of Grain-Fed, West Coast lamb, Roasted with an Herb and Honey-Mustard Glaze \$45.00*

*Ricotta and Asiago Cheese Tortelloni tossed with Roasted Red Pepper, Spinach, Garlic and Parmesan Cheese in a Smoky Tomato Sauce \$28.00*

*Thinly Sliced Veal Scaloppine with a Dry Sherry and Veal Reduction Served with Wild and Tame Canadian Mushrooms \$42.00*

*\* \* \**

*Double Chocolate Truffle Cake*

*or*

*Tangy Lemon Tart Drizzled with Soft Caramel*

*or*

*Cheesecake Topped with Strawberry Compote*

*Coffee, Decaffeinated Coffee and Assorted Teas*

## **GALA MENU**

### **Soup**

*Lobster Bisque*

*or*

*Velvety Spinach Soup with Nutmeg Croutons*

*or*

*Thai-Style Hot and Sour Soup with North Atlantic Shrimp*

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### **Appetizer**

*(Hot) West Coast Crab Cakes with Red Pepper Coulis and Crispy Leeks*

*or*

*(Hot) Wild Rice Risotto Cakes with an Herb-Mushroom Ragout*

*or*

*(Hot) Quenelles of Northern Pickerel on Spinach and Niagara Pinot Blanc Sauce*

*or*

*(Cold) Terrine of Canadian Venison with a Three-Fruit Relish*

*or*

*(Cold) Canadian Smoked Salmon with Creamed Horseradish and Traditional Garnishes*

*or*

*(Cold) Freshly Made Ontario Fiore de Latte Cheese and Oven-Reduced Tomatoes Served  
with Extra Virgin Olive Oil, Shallots and Black Pepper Displayed  
Over Mixed Seasonal Greens*

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### **Sorbet of Wild Northern Alberta Cranberries and Mango**

*Continued on next page...*

*...Continued from Table-Served Gala Dinner Menu #4*

**Entrée**

*Filet Mignon with Two Peppercorn Sauce \$54.00*

*or*

*Roasted Breast of Brome Lake Duck with a Sour Cherry Sauce \$52.00*

*or*

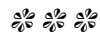
*Noisette of Spring Lamb with Apple and Pear Chutney \$53.00*

*or*

*Duo of Grilled Tenderloin of Beef with Herb Butter Served with  
“Woked” Large White Shrimp \$59.00*

*or*

*Sautéed Noisette of Caribou Served in its Own Reduction with Caramelized Wild  
Northern Alberta Cranberries \$63.00*



**Dessert**

*Pears Poached in Canadian Merlot Served with Mascarpone Cheese*

*or*

*Chocolate Dome with Sreetch Rum Vanilla Sauce*

*or*

*Fresh Berries and Fruit steeped in Honey and Lime with Sabayon Riesling au gratin*

*or*

*Chilled Grand Marnier Soufflé with Ginger Snap*

*Coffee, Decaffeinated Coffee and Assorted Teas*

## RECEPTION MENUS

### OVATION RECEPTION PACKAGE

(minimum 50 guests)

#### Hot

*Tartelettes with tomato, basil and Québec goat cheese*

*Roasted Garlic and Lobster Pillows*

*Chicken Brochettes with Sweet Chili Glaze*

#### Cold

*Cajun Shrimp on Cucumber Rounds*

*Pita Pockets with Marinated Vegetables*

*Prosciutto Ham twisted around Bread Sticks*

(Approx. 6 of the above hot and cold canapés per person)

*Crudités with Fine Herb Dip*

*Finger sandwiches:*

*Our popular cocktail sandwiches on white and brown bread with assorted fillings;*

*Ham, Egg, Tuna and Chicken (3 pieces per person)*

Price: \$21.50 per person

### FOUR SEASONS RECEPTION PACKAGE

(minimum 50 guests)

#### Hot

*Seafood and Vegetable Fritters with Tamarind Dip*

*Deep-fried Risotto balls rolled in Parmesan Cheese*

*Beef Tenderloin Brochettes, Herb Marinade*

*Oven-baked Scallops marinated in Yoghurt, Lemon and Spices, wrapped in Pancetta*

#### Cold

*Smoked Trout Mousse in crispy Philo with Golden Lake Erie Caviar*

*Endive leaves filled with miniature Thai Salad*

*Orange Glazed Duck on freshly baked Olive Bread*

*Goat Cheese rolled in herbs and drizzled with extra virgin olive oil on crispy ficelle Bread*

(Approx. 6 of the above hot and cold canapés per person )

*Assortment of Canadian cheeses: Cheddar, Oka, Brie, Edam, Emmenthal  
and pâtés: Campagne, Peppercorn, Cognac (2 ounces per person)*

*Atlantic Sea-Farmed Smoked Salmon served with Capers, chopped Red Onion and Rye Bread*

*Roast striploin of Alberta beef with mustard served on mini buns\**

\* with chef optional (a labour charge of \$25.00 per hour, min. 4 hours)

Price: \$30.00 per person

Please add applicable sales tax and 15% gratuities  
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## **BUFFET MENUS**

### **CANADIAN BOUNTY BUFFET**

(Minimum 50 guests)

*Shrimp in mayonnaise*  
*Feta Cheese with olive oil and black pepper*  
*New potato and curry salad*  
*Green bean salad with sesame seed dressing*  
*Tomato salad with basil vinaigrette*  
*Cucumber salad in dill and sour cream dressing*  
*Cold sliced deli mirror (pastrami, Genoa salami, roast turkey, smoked ham)*  
*Smoked salmon with Traditional Garnishes*  
*House pâté with gherkins*  
*Assorted chutneys, horseradish and mustards*

#### **Choice of three (3) Hot Main Courses\***

*Bouquetière of fresh vegetables*  
*Basmati rice and Roasted Potatoes*

#### **Desserts:**

*Selection of cheeses with crackers and grapes*  
*Fruit salad with eau-de-vie*  
*Selection of cakes and flans*

*Coffee, Decaffeinated Coffee and Tea*

\$49.95 per person

#### **\*Please select three (3) of the following Hot Main Courses:**

Roast prime Rib of Beef au jus  
Oven-Baked Grain-Fed Veal Loin with Sun-Dried Tomato Sauce  
Salmon medallions and Scallops with Saffron Sauce  
Spinach and Ricotta Cheese Lasagna  
Ponderosa style leg of lamb with minted herb jus  
Oven-Baked Breast of Chicken with Lemon Basil  
Chef's Choice Pasta with Grilled Seasonal Vegetables, Marinara Sauce  
Roast Pork Loin with Porto Sauce

Please add applicable sales tax and 15% gratuities  
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**MUSIC FOR YOUR MOUTH BUFFET**

Suitable for standing receptions  
(minimum 50 guests)

**Hot**

*Fresh Salmon fillet with Spinach au gratin*  
*Emincé of Veal alla Marsala*  
*Fresh Bouquetière of Vegetables*  
*Basmati Rice and Roasted Potatoes*

**Cold**

*Cucumber and Tomato Salad*  
*Potato Salad with Chives*  
*Creamy Cole Slaw*  
*Mixture of Seasonal Greens with house-made italian dressing*  
*Assorted Bean Salad with Olive Oil, Garlic and Lemon Juice*

*Deli-style Smoked Ham and Turkey with Garnishes*

*Assortment of Canadian Cheeses with Fresh Grapes*  
*Fresh Fruit salad*  
*Assorted Cakes*

*Bread and condiments*

*Coffee, Decaffeinated Coffee and Tea*

\$40.95 per person

## RECEPTION MENU

### Cold Canapés

Sun-Dried Tomato and Cream Cheese in Artichoke Hearts  
Spicy Oven-Reduced Tomatoes with Extra Virgin Olive Oil on Onion Bread Triangles  
Duck Liver Cognac Mousse in Philo Cup  
Rustic Québec Country Pâté on Rye Bread  
Camembert and Strawberry on French Bread  
Black Bean and Cheese Rondelle  
Blue Cheese and Pecan Barquet  
Creamy Almond Apricot Tarts

Price: \$24.00 per dozen

Tartare of Marinated Salmon on Crispy Toast  
Smoked Trout Mousse in Crispy Philo Pastry with Golden Lake Erie Caviar  
Goat Cheese Rolled in Herbs, Drizzled with Extra Virgin Olive Oil on Crispy Ficelle Bread  
Matane Shrimp with a Dill Dressing in a Tartelette  
Beef Carpaccio with Parmesan Cheese and Extra Virgin Olive Oil  
Smoked Salmon on Dark Rye Bread  
Artichokes Filled with Crab-Meat Mousseline  
Cajun Shrimp on Cucumber Rounds  
Prosciutto Ham Twisted Around Bread Sticks  
Orange Glazed Duck on Freshly Baked Olive Bread  
Rolled Crepe Filled with Smoked Arctic Char and Cream Cheese  
Melon with Prosciutto Ham  
Fresh Goat Cheese on Wedge of Bartlett Pear

Price: \$29.00 per dozen

### NOTE

Minimum order: 5 dozen per item  
Prices quoted are for buffet presentation

Note: Japanese style sushi available \$39.00 per dozen



## RECEPTION MENU

### Hot Canapés

Vietnamese Vegetarian spring rolls with plum sauce  
Home-made spicy cocktail sausages with honey mustard  
Freshly made meatballs, teriyaki glaze  
Ratatouille tartelette with blue cheese au gratin  
Franks in Puff Pastry Blanket  
Miniature Beef Tourtière  
Mini Assorted Quiches  
Vegetarian Samosa's with Yogurt-Mint Sauce

Price: \$24.00 per dozen

Seafood and vegetable fritters with tamarind dip  
Sesame chicken fillets with mango-coconut dip  
Roasted garlic and lobster pillows  
Arctic char bouchées au gratin  
Oven-baked scallops marinated in yoghurt, lemon and spices, wrapped in Bacon  
Deep-fried risotto balls rolled in Parmesan cheese  
Miniature West Coast crab cakes  
Miniature spanakopita  
Beef tenderloin brochettes, herb marinade  
Miniature shrimp brochettes with sesame and chili glaze  
Jamaican Beef Patties  
Vegetable Empanadas  
Miniature Lamb Kabob with Yogourt and Mint Dip  
Tandoori Style Chicken Brochettes  
Artichoke and Kalamata Olive Tartelette

\$29.00 per dozen

#### *NOTE*

*Minimum order: 5 dozen per item  
Prices quoted are for buffet presentation*

## ADDITIONAL RECEPTION SUGGESTIONS

**Canadian Cheese Platter with Assorted Biscuits and Fresh Grapes (3 oz per person)**

Small Platter \$150.00 (serves 20)  
Medium Platter \$375.00 (serves 50)  
Large Platter \$750.00 (serves 100)

**Assorted Pates (2 oz per person) with Rideau Rye Bread and French Gherkins**

Small Platter \$120.00 (serves 20)  
Medium Platter \$200.00 (serves 50)  
Large Platter \$500.00 (serves 100)

**Crudités with fine herb dip**

Small Platter \$70.00 (serves 20)  
Medium Platter \$150.00 (serves 50)

**Cold Sliced Deli Mirroir:**

Roast Beef, Black Forest Ham, Smoked Turkey and Salami served with Condiments and Bread Basket  
Small Platter \$140.00 (serves 20)  
Medium Platter \$ \$350.00 (serves 50)  
Large Platter \$ \$600.00 (serves 100)

**Antipasto Platter:**

Marinated Vegetables, Artichoke Hearts, Assorted Olives, and Red Peppers  
Serves 10 people - \$45.00

**House-Made Hummus with Pita Crisps**

Serves 20 people - \$75.00

**Peeled Large Shrimp on crushed ice with Cocktail Sauce**

(min. 5 dozen) \$38.00 dozen

**Fresh Canadian Oysters served with traditional garnishes\***

Season price  
(min. order 10 dozen)

**Side of Norwegian Smoked Salmon**

Served with Cream Cheese, Dark Rye and Traditional Garnishes  
30 people - \$175.00

\*a labour charge of \$25.00 per hour (min. 4 hours) will apply for each of the above items.

**Rainbow Corn Chips with  
Chunky Salsa and Guacamole**

\$20.00 bowl – serves 10 people

**Potato Chips with Homemade Dip**

\$30.00 per Basket – serves 10 people

**Finger Sandwiches:** our popular  
cocktail sandwiches on white and brown  
bread with assorted fillings: ham, egg,  
tuna and chicken served with assorted  
pickles and olives

(min. order 5 dozen) \$14.50 per dozen

**Petit Open-Faced Sandwiches on  
Fresh Baked Baguette:**

Roasted Red Pepper with Goat Cheese

Roast Turkey

Matane Shrimp

Roasted Sirloin of Alberta Beef

Smoked Pacific Salmon

Platter of 20 pieces \$80.00

Platter of 75 pieces \$300.00

**Basket of Salted Pretzels**

\$30.00 per basket – serves 10 people

**Basket of Mixed Nuts**

\$30.00 per basket – serves 10 people

**Seasonal Fruit Platter with Chocolate  
Sauce or Orange Almond Sauce**

Small Platter \$80.00 (serves 20)

Medium Platter \$200.00 (serves 50)

Large Platter \$400.00 (serves 100)

**Petits fours**

(min. order 5 dozen) \$48.00 per dozen

**Chocolate truffles**

(min. order 5 dozen) \$44.00 per dozen

**Strawberries dipped in chocolate**

(seasonal-min. order 5 dozen)

\$28.00 per dozen

**Assorted French pastries**

(min. order 5 dozen) \$44.00 per dozen

**Assorted Pastries and  
Seasonal Fruit Flans**

(min. order 5 dozen) \$44.00 per dozen

*Assorted Cakes available for standing  
receptions and late night buffets*

## **Flambéed Reception Items**

**Jumbo Tiger Shrimps with Pernod\***  
(minimum order 5 dozen) \$40.00 per dozen

**Medallions of Alberta Beef Tenderloin (2 oz) flambéed in Black Peppercorn  
Armagnac Sauce with Basket of Crusty Rolls\***  
(minimum order 5 dozen) \$90.00 per dozen

\* a labour charge of \$25.00 per hour (minimum 4 hours) will apply for each of the above items

## **Carved Reception Items**

**Roasted Striploin of Beef, crusty rolls, mustard and horseradish\***  
50 people - \$350.00

**Ponderosa Style Alberta Fresh Leg of Lamb\***  
With Dijon-Mustard and Herb Crust with Olive Buns  
30 people - \$180.00

\* a labour charge of \$25.00 per hour (minimum 4 hours) will apply for each of the above items

### **Special note from the Executive Chef:**

We would be pleased to provide you with an estimate for gourmet items such as Caviar and Foie Gras. We require two week's notice to order such items.

## A LA CARTE MENU - LUNCH AND DINNER

### Soups

Soup of the day created with fresh seasonal ingredients	\$ 7.25
Cream of potato and leek	\$ 7.25
Honey mushroom soup with crème fraîche	\$ 7.25
Tomato bisque soup with fresh basil	\$ 7.25
Cream of watercress and green apple soup	\$ 7.25
Pumpkin and cinnamon soup (seasonal)	\$ 7.25
Lobster bisque	\$ 7.75
Brome Lake duck consommé with truffled quenelles	\$ 7.75
Chilled soup of fresh tomato, cucumber, green pepper and basil	\$ 7.25
Julienne consommé with old port	\$ 7.25
Roasted red pepper soup (seasonal)	\$ 7.25
Onion soup with Rougemont apple cidre and cheese straws	\$ 7.25
Velvety spinach soup with nutmeg croutons	\$ 7.25
Watercress, Prince Edward Island potato and Nova Scotia lobster soup	\$ 7.25
Bisque of cauliflower with marjoram-butter croutons	\$ 7.25
Thai-style hot and sour soup with North Atlantic shrimp	\$ 7.25
Beef consommé with julienne root vegetables	\$ 7.25

### Cold Appetizers and Salads

Caesar salad	\$ 8.50
A salad of seasonal greens with a dressing of light olive oil	\$ 8.25
Tomato, cucumber and butter lettuce with a basil and chive vinaigrette	\$ 8.25
Leaf lettuce with Matane shrimp with a dill cream vinaigrette	\$10.00
Canadian Feta, Kalamata olives, green peppers, onions, tomato and cucumber in an oregano-olive oil vinaigrette	\$ 8.50
Salad of local hot-house tomatoes with fresh Québec goat cheese, basil and shallot vinaigrette	\$10.00
Watercress and endive salad with tomato-balsamic vinaigrette	\$ 8.25
Freshly made Ontario Fiore de Latte cheese and oven-reduced tomatoes served with extra virgin olive oil, shallots and black pepper over mixed seasonal greens	\$ 9.25
Herb crusted goat cheese, roasted eggplant and red bell pepper confit	\$ 9.75
Galantine of free-range chicken with red currant sauce	\$ 9.75
Roulade of smoked salmon with herbed cream cheese	\$11.00
Canadian smoked salmon with creamed horseradish	\$10.00
Rosette of Pacific smoked salmon with a shallot-tomato vinaigrette enhanced with a drizzle of wasabi cream	\$10.25
Salmon marinated in dill and shallots with a dill remoulade	\$ 9.50
Terrine of Canadian venison with a three-fruit relish	\$10.25
Jumbo shrimp cocktail	\$10.00
Daniele prosciutto with melon	\$ 9.25

### **Hot Appetizers**

Salmon and lobster terrine with sorrel sauce	\$ 9.25
Seafood puff with red pepper and saffron coulis	\$ 8.50
Grilled quail with green grape and champagne sauce	\$ 8.25
West Coast crab cakes with red pepper coulis and crispy leeks	\$ 8.25
Vol-au-vent of grain-fed chicken in a creamy wine sauce with colourful julienne vegetables	\$ 7.75
Quenelles of Northern pickerel on spinach and Niagara Pinot Blanc sauce	\$ 8.25
Wild rice risotto cakes with herb-mushroom ragout	\$ 7.25

### **Main Courses**

#### **Poultry and Game dishes:**

Oven-baked breast of chicken with tarragon sauce	\$28.00
Chicken with an East Indian Butter Sauce	\$29.00
Freshly made chicken breast, choice of two stuffings:	\$29.00
• Mushroom and herbs	
• Cordon Bleu (ham and Swiss cheese)	
Boneless Cornish hen stuffed with wild rice with cranberry orange sauce	\$29.00
Oven Baked Chicken with Goat Cheese and Roasted Red Pepper	\$30.00
Roasted Brome Lake duck with a sour cherry sauce	\$30.00
Galantine of free-range chicken with a sherry wine vinegar and honey sauce	\$30.00
Sautéed noisette of caribou served in its own reduction with caramelized wild Northern Alberta cranberries	\$37.00
Roast loin of fallow deer with Newfoundland partridge berries	\$39.00

#### **Veal dishes**

Grilled veal medallions with crab meat au gratin	\$32.00
Thinly sliced veal scaloppine with a dry sherry and veal reduction and wild and tame Canadian mushrooms	\$31.00
Freshly made veal Cordon Bleu with ham, Swiss cheese and lemon butter	\$31.00
Medallions of veal pan-seared with a sauce of sun-dried tomatoes	\$32.00
Lemon roasted loin of veal with oyster mushrooms, Noilly Prat sauce	\$32.00

#### **Lamb dishes**

Lamb Chops with Dijon Mustard Sauce	\$32.00
Noisette of spring lamb with apple and pear chutney	\$34.00
Loin of grain-fed, West Coast lamb, roasted with an herb and honey-mustard glaze	\$34.00

### **Fish and seafood dishes**

Boneless Canadian salmon fillet:	\$28.00
4 preparations:	
• Steamed with beurre blanc sauce	
• Broiled with dill sauce	
• Grilled with red pepper garlic (aioli)	
• Baked with ginger teriyaki glaze	
Pacific salmon with a red pepper and saffron marble	\$30.00
Grilled swordfish with tomato, onion and cucumber relish	\$31.00
Grilled large North American white prawns with fennel and orange sauce	\$31.00
Lobster preparations (after consultation)	Seasonal Price
Pan-seared scallops with light saffron sauce	\$33.00
Shrimp and scallops in a saffron sauce with white and wild rice	\$35.00

### **Beef Dishes**

Roast prime rib of Prairie beef au jus	\$30.00
Roast New York sirloin of beef with red wine and shallots	\$31.00
Filet mignon with two peppercorn sauce	\$33.00
Roast tenderloin of Alberta beef with Madeira sauce	\$32.00
Duo of grilled filet mignon with herb butter, sautéed veal medallion with forestière sauce	\$32.00
Duo of grilled tenderloin of beef with herb butter served with one of the following	\$38.00
• “Woked” large white shrimp	
• Fresh Canadian ½ lobster with chive butter or	
• A slice of pan-seared Hudson Valley foie gras	

### **Pasta and Vegetarian**

Crepe tulip with wild mushrooms and spinach, baked in an egg custard	\$20.00
Mushroom and Cheddar Quiche	\$20.00
Spinach and Ricotta Cheese Lasagna	\$22.00
Four Cheese Manicotti baked in Tomato Sauce and Parmesan	\$22.00
Spinach Tortelloni with Alfredo Sauce	\$24.00
Grilled Tofu Brochettes on a bed of Jasmine Rice	\$24.00
Chick Pea, Red and White Kidney Bean Gallettes	\$25.00

Luncheon prices: please reduce above prices by \$3.00 for luncheon portions.

## **Desserts**

Hazelnut Chocolate Gianduja Cake	\$ 7.25
Seasonal fresh fruit tarts with Chantilly cream	\$ 7.25
Passion fruit and hazelnut mousse in a chocolate tartelette	\$ 7.25
Mandarin mousse in a chocolate tartelette	\$ 7.25
Warm pear and almond tart	\$ 7.25
Baked Alaska, served with a raspberry sauce	\$ 7.25
British Columbia raspberry sherbet in a tulip-shaped fine pastry	\$ 7.25
Terrine of white and dark chocolate with a British Columbia red berry coulis	\$ 7.25
Apple and sour cherry strudel with Vanilla-Rum Crème Anglaise	\$ 7.25
Frozen parfait of espresso and Chartreuse with cinnamon sauce	\$ 7.25
Newfoundland Screech cake with fresh berries and crème fraîche	\$ 7.25
Amaretto Tiramisu (coffee cheese cake, flavoured with Amaretto liqueur)	\$ 7.25
Double chocolate truffle cake	\$ 7.25
Layered mocha torte	\$ 7.25
Tangy lemon tart with soft caramel	\$ 7.25
Cheesecake with Strawberry Compote	\$ 7.25
Pears poached in Canadian Merlot, served with mascarpone cheese	\$ 7.25
Ginger Carrot Cake with Screech Rum Sauce	\$ 7.25
Chocolate Dome with Screech Rum Vanilla Sauce	\$ 7.25
Chilled Grand Marnier Soufflé with Ginger Snap	\$ 7.25
Fresh Berries and Fruit Steeped in Honey and Lime with Sabayon Riesling au Gratin	\$ 7.25
Tiramisu	\$ 7.25



## WINE LIST AND BAR

### White Wines

#### **Canadian**

Kittling Ridge Chardonnay, VQA, Ontario	\$33.00
Henry of Pelham Reserve Chardonnay, VQA, Ontario <i>Style: Lighter Bodied</i>	\$42.00
Château des Charmes Estate Chardonnay, VQA, Ontario <i>Style: Fuller Bodied</i>	\$40.00
Inniskillin Pinot Grigio, VQA, Ontario <i>Style: Lighter Bodied</i>	\$41.00
Mission Hill Bin 99 Family Estate Chardonnay, VQA, <i>Style: Medium Bodied</i>	\$38.00
Cave Spring Chardonnay, VQA, Ontario	\$40.00

#### **International**

Hardy Crest Chardonnay Sauvignon, Australia	\$42.00
Fetzer Fume Blanc, California <i>Style: Medium Bodied</i>	\$40.00
Mouton Cadet Blanc, P. de Rothschild, France Bordeaux <i>Style: Medium Bodied</i>	\$36.00
Bourgogne Aligote Jaffelin, France Burgundy <i>Style: Lighter Bodied</i>	\$41.00
Chablis Domaine des Malandes, France Burgundy <i>Style: Medium Bodied</i>	\$50.00
Black Opal Chardonnay, Australia SE <i>Style: Fuller Bodied</i>	\$46.00
Mondavi Coastal Chardonnay, California <i>Style: Medium Bodied</i>	\$49.00
Chardonnay Latour, France <i>Style: Medium Bodied</i>	\$42.00
Collavini Pinot Grigio, Italy Veneto <i>Style: Medium Bodied</i>	\$40.00

### Red Wines

#### **Canadian**

Kittling Ridge Cabernet VQA, Ontario	\$33.00
Inniskillin Pinot Noir, VQA, Ontario <i>Style: Lighter Bodied</i>	\$40.00
Konzelmann Merlot, VQA, Ontario	\$40.00
Château des Charmes Pinot Noir VQA, Ontario <i>Style: Medium Bodied</i>	\$42.00
Cilento Cabernet Franc Reserve VQA, Ontario <i>Style: Medium Bodied</i>	\$38.00
Pelee Island Cabernet/Merlot VQA, Ontario <i>Style: Medium Bodied</i>	\$40.00
Mission Hill Family Estate, Cabernet Merlot BC, Canada	\$42.00

#### **International**

Hardy Crest Cabernet Shiraz Merlot, Australia	\$42.00
Mouton Cadet Rouge P.de Rothschild, France Bordeaux <i>Style: Medium Bodied</i>	\$36.00
Côtes de Beaune-Villages, Drouhin France Bordeaux <i>Style: Lighter Bodied</i>	\$52.00
Black Opal Cabernet/Merlot, Australia SE <i>Style: Fuller Bodied</i>	\$44.00
Banrock Station Shiraz/Mataro, Australia SE <i>Style: Medium Bodied</i>	\$40.00
Fetzer Zinfandel, California <i>Style: Fuller Bodied</i>	\$40.00
Beaujolais "Pisse-Dru" Noemie-Vernaux, France Burgundy <i>Style: Lighter Bodied</i>	\$40.00
Château Timberlay, France Burgundy <i>Style: Lighter Bodied</i>	\$42.00
Pisse-Dru, Beaujolais, France	\$40.00
Wente Estate, Cabernet Sauvignon, California	\$42.00

## WINE AND BAR

### **Host Bar** (price does not include taxes and gratuities)

<i>Premium Brands Only</i> (1 oz)	\$ 4.75
- mix charge additional	
<i>Aperitifs</i> (2.5 oz) Dubonnet, Cinzano, Noilly Prat	\$ 5.50
<i>Beer</i> (Domestic) (12 oz)	\$ 5.25
<i>Beer</i> (Imported) (12 oz)	\$ 6.50
<i>Liqueurs</i> (1 oz): Tia Maria, Bailey's, Crème de Menthe, Grand Marnier, Courvoisier	\$ 7.00
<i>Wine</i> (by the glass) (5 oz)	\$ 7.00
<i>Coolers</i> : VEX Hard Mandarin Orange, Seagrams Wildberry, Mike's Hard Lemonade, Smirnoff Ice	\$ 7.50
<i>Assorted Canned Soft Drinks</i>	\$ 2.75
<i>Assorted Fruit Juices</i>	\$ 3.00
<i>Perrier</i>	\$ 3.00
<i>Bottled Water</i>	\$ 2.25
<i>Large Perrier Bottles for Guest Tables</i>	\$ 5.00 each

### **Cash Bar**

a \$80.00 labour charge will be applied should sales at the cash bar be less than \$350.00

### **Champagnes**

Pol Roger Brut Extra Cuvée Reserve	\$75.00
Moët & Chandon Brut Imperial, France (375ml)	\$48.00
Dom Perignon, France	\$250.00

### **Sparkling Wines**

Henkell Trocken, Germany	\$32.00
Cilento Riesling Brut, Ontario VQA	\$34.00
Banrock Station Sparkling Chardonnay, Australia	\$38.00

**Martini Bar** (minimum 50 people required)

\$6.75 per drink:

- Classic Dry Martini
- The Cosmopolitan
- Blue Sapphire
- Mint Martini
- Black Cosmopolitan
- Midnight Martini

A labour charge of \$15.00 per hour (minimum 4 hours) will apply for one martini bar

**Punches**

Fruit punch, non-alcoholic, contains 40 glasses (4.5 litres)	\$100.00
Fruit punch, alcoholic, contains 40 glasses (4.5 litres containing Vodka, 30 oz)	\$120.00
Sparkling Wine Punch, contains 40 glasses	\$140.00