



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

~~~

*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*

~~~

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



NATIONAL ARTS CENTRE
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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*

~~~

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
All prices subject to change without notice



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BREAK MENU

Beverages

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

Individual Break Items

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

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)



NATIONAL ARTS CENTRE
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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

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

Mandarin Mousse in a Chocolate Tartelette

or

Hazelnut Chocolate Gianduja Cake

Coffee, Decaffeinated Coffee and Assorted Teas



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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



NATIONAL ARTS CENTRE
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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*

~~~

*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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NATIONAL ARTS CENTRE  
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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*



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## ***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

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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



NATIONAL ARTS CENTRE
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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



NATIONAL ARTS CENTRE
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GALA MENU

Soup

Lobster Bisque

or

Velvety Spinach Soup with Nutmeg Croutons

or

Thai-Style Hot and Sour Soup with North Atlantic Shrimp

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*

Sorbet of Wild Northern Alberta Cranberries and Mango

Continued on next page...



NATIONAL ARTS CENTRE
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...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



NATIONAL ARTS CENTRE
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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



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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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NATIONAL ARTS CENTRE
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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

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All prices subject to change without notice



NATIONAL ARTS CENTRE
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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



NATIONAL ARTS CENTRE
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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*



NATIONAL ARTS CENTRE
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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.



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**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*



NATIONAL ARTS CENTRE
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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.



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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

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



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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



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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.



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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



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WINE LIST AND BAR

White Wines

Canadian

Kittling Ridge, 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, 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



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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



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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