



NATIONAL ARTS CENTRE  
CENTRE NATIONAL DES ARTS

## **BREAKFAST MENU**

### **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*

### **Morning 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*

~~~

*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*

~~~

*Coffee, Decaffeinated Coffee and Assorted Teas*

*\$9.95 per person*



NATIONAL ARTS CENTRE  
CENTRE NATIONAL DES ARTS

## BRUNCH

### **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)*

~~~

*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*

~~~

*Smoked Salmon, Capers and Red Onion*

*Served with Dark Rye Bread, Bagels and Cream Cheese*

~~~

### ***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



NATIONAL ARTS CENTRE  
CENTRE NATIONAL DES ARTS

## 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>

<i>Platter of Canadian Cheese Cubes and Crackers</i>	
<i>Small Platter – 100 cubes</i>	<i>\$150.00</i>
<i>Large Platter – 200 cubes</i>	<i>\$300.00</i>

<i>Crudités with fine herb dip</i>	
<i>Small Platter</i>	<i>\$70.00 (serves 20)</i>
<i>Medium Platter</i>	<i>\$150.00 (serves 50)</i>

<i>Seasonal Fruit Platter with Chocolate Sauce or Orange Almond Sauce</i>	
<i>Small Platter</i>	<i>\$80.00 (serves 20)</i>
<i>Medium Platter</i>	<i>\$200.00 (serves 50)</i>

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