



NATIONAL ARTS CENTRE  
CENTRE NATIONAL DES ARTS

## ***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,  
degazed 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*

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*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*

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*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*



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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*

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*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*

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*Double Chocolate Truffle Cake*

*or*

*Tangy Lemon Tart Drizzled with Soft Caramel*

*or*

*Cheesecake Topped with Strawberry Compote*

*Coffee, Decaffeinated Coffee and Assorted Teas*

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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*

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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**

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NATIONAL ARTS CENTRE  
CENTRE NATIONAL DES ARTS

*...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*

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**Dessert**

*Pears Poached in Canadian Merlot Served with Mascarpone Cheese*

*or*

*Chocolate Dome with Screech 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*



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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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CENTRE NATIONAL DES ARTS

## **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

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CENTRE NATIONAL DES ARTS

**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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NATIONAL ARTS CENTRE  
CENTRE NATIONAL DES ARTS

## 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  
CENTRE NATIONAL DES ARTS

## 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*



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CENTRE NATIONAL DES ARTS

## 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.



NATIONAL ARTS CENTRE  
CENTRE NATIONAL DES ARTS

**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*



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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.