



NATIONAL ARTS CENTRE  
CENTRE NATIONAL DES ARTS

## 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*



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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)*

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*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*

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*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*



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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*

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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  
All prices subject to change without notice



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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*

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**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*

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

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*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*

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

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*Tiramisu*  
*Fresh Fruit Salad*

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