



NATIONAL ARTS CENTRE
CENTRE NATIONAL DES ARTS

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
All prices subject to change without notice



NATIONAL ARTS CENTRE
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

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



NATIONAL ARTS CENTRE
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



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*



NATIONAL ARTS CENTRE
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*



NATIONAL ARTS CENTRE
CENTRE NATIONAL DES ARTS

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.