

meetings & events

at the National Arts Centre



choices

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CONTINENTAL BREAKFAST BUFFETS | Minimum 15 persons

greet

Daily squeezed orange and grapefruit juice
Fresh brewed Van Houtte® fair trade coffee, decaffeinated coffee and select Tea Time® teas
Danishes, croissants and assorted muffins (two pieces per guest)
Butter and fruit preserves
\$16 per person

swift

Daily squeezed orange and grapefruit juice
Fresh brewed Van Houtte® fair trade coffee, decaffeinated coffee and select Tea Time® teas
Water melon and pineapple salad
Danishes, croissants and select muffins (two pieces per guest)
Butter and fruit preserves
\$17 per person

content

Daily squeezed orange and grapefruit juice
Fresh brewed Van Houtte® fair trade coffee, decaffeinated coffee and select Tea Time® teas
Watermelon and pineapple with honey yogurt
Cinnamon rolls and toasted sesame seed bagels (toaster provided)
Cream cheese, butter and fruit preserves
\$18 per person

energetic

Maple and peanut butter protein shake
Daily squeezed orange and grapefruit juice
Fresh brewed Van Houtte® fair trade coffee, decaffeinated coffee and select Tea Time® teas
Seasonal sliced fresh fruit
Steel cut hot oatmeal with sultanas and brown sugar
Homemade honey toasted granola with dried cranberries and candied maple pecans
Individual assorted Activia® fruit flavored yogurts
\$18 per person

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HOT BREAKFAST BUFFETS | Minimum 15 persons

enduring

Daily squeezed orange and grapefruit juice
Fresh brewed Van Houtte® fair trade coffee, decaffeinated coffee and select Tea Time® teas
Danishes, croissants and assorted muffins (two pieces per guest)
Farm fresh scrambled eggs
Yukon Gold potato and caramelized onion hash
Oven roasted tomatoes, extra virgin olive oil, sea salt and fine herbs
Sausage, bacon or shaved black forest ham (choice of two)
\$20 per person
Convert this menu to plated (minimum 50 guests at \$21.50 per person)

sucre

Daily squeezed orange and grapefruit juice
Fresh brewed Van Houtte® fair trade coffee, decaffeinated coffee and select Tea Time® teas
Assorted Ace Bakery breads with toaster butter and fruit preserves
Scrambled eggs with white cheddar
Baked beans with molasses and smoked ham
Crêpes drenched in maple butter, garnished with blueberries
Country sausages and maple smoked bacon
Yukon Gold potato and caramelized onion hash
\$23 per person

distinct

Daily squeezed orange and grapefruit juice
Fresh brewed Van Houtte® fair trade coffee, decaffeinated coffee and select Tea Time® teas
Danishes, croissants and assorted muffins (two pieces per guest)
Sliced fresh fruit
Assorted cold cereals with milk (All Bran®, Corn Flakes®, Cheerios® and Rice Krispies®)
Farm egg station, egg style options (over easy, sunny side and scrambled)
Seed to sausage charcuterie and Serious cheese platter
Yukon Gold potato and caramelized onion hash
Oven roasted tomatoes, extra virgin olive oil, sea salt and fine herbs
Sausage, bacon or shaved black forest ham (choice of two)
\$22 per person

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ACCOMPANY YOUR BREAKFAST

Buttermilk pancakes served with warmed maple syrup
\$3 per person
add Blueberries or bananas, (additional \$0.50 per guest)

Egg Burrito
Scrambled eggs, chipotle chili and shredded cheddar cheese rolled in a soft flour tortilla and pressed
\$3 per person

Cinnamon-orange flavored French toast, maple syrup
\$3 per person
Eggs Benedict
Poached egg on a toasted English muffin with black forest ham and hollandaise sauce
\$3 per person

Eggs Catherine
Poached egg on a toasted English muffin with spinach, beachwood mushroom, applewood cheddar cheese and hollandaise sauce
\$3 per person

Eggs Chinook
Poached egg on a toasted English muffin with cedar smoked salmon and dilled hollandaise sauce
\$3 per person
Farm egg and omelette station
Includes egg styles over easy, sunny side and scrambled
Omelette garnishes: cheddar, fine herbs, mushrooms, ham, scallion and tomatoes
\$5 per person
\$6 per person will include egg white or poached to above egg styles

Sausage, bacon or ham (choice of two)
\$3 per person

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BRUNCH | Minimum 75 persons

socialite

Cold

Arugula and romaine lettuce toss with crisp pancetta, lemon anchovy balm and toasted ficelle
Acidulated cauliflower with red pepper and shredded cucumber
Seared albacore tuna, lemongrass, onion and coriander relish
Chilled soba noodles with soy ginger bouillon
AAA beef salad on roast eggplant, Gilroy garlic-cracked mustard mayo
Chilled confit of cherry wood smoked salmon, fennel salad and cranberry dip
Oven dried tomatoes and bocconcini cheese
Traditional nigiri and maki sushi served with wasabi, soya and blonde pickled ginger

Liquid

Salted cod chowder with double smoked bacon and charred corn

Hot

Poached egg on a toasted English muffin, shaved black forest ham and hollandaise sauce
Banana pancakes with caramel topping and Ontario maple syrup
Creamy polenta with pulled duck leg and sage
C-4 chicken (Chili, Cilantro, Citrus, Crispy)
Country farm fresh scrambled eggs
Roasted leg of lamb with mint, parsnip and sundried tomato reduce
Pan fried cheese perogies, caper-basil sauce
Yukon Gold mashed potatoes infused with horseradish
Herbed market vegetables
Bacon and sausage

Sweet

Select miniature French pastries
Chocolate mousse cake
Fruit salad
Danishes, croissants and select muffins (two pieces per guest) butter and fruit preserves
Regional cheese board with stone fruits and toasted pecans
Daily squeezed orange and grapefruit juice
Fresh brewed Van Houtte® fair trade coffee, decaffeinated coffee and select Tea Time® teas
\$38 per person

Brunch enhancements

Farm egg and omelette; includes egg styles over easy, sunny side and scrambled
Omelette garnishes: cheddar, fine herbs, mushrooms, ham, scallion, and tomatoes
\$5 per person
\$6 per person will include egg white or poached to above egg styles
Belgian miniature waffle station, served with whipped cream and Ontario maple syrup
\$6 per person