

meetings & events

at the National Arts Centre



WORKING LUNCHES | Minimum 15 persons

wrap me up!

COLD

Spinach and arugula lettuces shaved parmesan, baguette croutons, shaved coddled egg, ranch dressing
Watermelon, black olive and feta with lemon balm
Cucumber and Bermuda onion with cracked caraway and champagne vinaigrette
Couscous with carrot, sundried tomato and toasted sunflower seeds

LIQUID

Selected soup creation of the day, assorted Au Pain Doré rolls and butter

BETWEEN BREAD

Schwartz's Montreal smoked meat with sauerkraut, Emmental cheese and honey mustard
Roast turkey and braised carrot with Cajun coleslaw
Shaved roast beef with Sir Laurier cheese, toasted almond and shaved fennel
Marinated vegetables with charred bell peppers and shredded romaine lettuce

SWEET

Sugar dusted jam filled doughnuts
Peanut butter cookies
Whole fruit to include apples, oranges, pears and bananas
Fresh brewed Van Houtte® fair trade coffee, decaffeinated coffee and select Tea Time® teas
\$27 per person

paced

COLD

Red leaf and arugula with crisp tortilla, shaved egg with lemon garlic dressing
Romaine lettuce with lemon anchovy balm shaved parmesan, toasted thin baguette
Penne pasta with crushed albacore tuna, green olives and ripped basil
Antipasto grilled zucchini, onions and tomatoes with grainy mustard dip

LIQUID

Selected soup of the day, bread and butter

BETWEEN BREAD

Made on: French baguette, Pullmans loaf and calabrese bread
Pelican smoked salmon with shaved fennel and fried caper
Pulled oven roasted chicken with apricot and sultanas
Roast shaved Ontario pork, green apple, flax seed and citric peppercorn mayo
Thyme and roast garlic marinated purple Chinese eggplant with asparagus

SWEETS

Fruit salad
Lemon curd tart
Dark chocolate brownies
Fresh brewed Van Houtte® fair trade coffee, decaffeinated coffee and select Tea Time® teas
\$28 per person

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WORKING LUNCHES continued | Minimum 15 persons

COLD

Chicory, red leaf and baby spinach, seven garnishes, two dressings, one vinaigrette
Twice baked Jerusalem artichokes, hydrated sundried tomatoes, sliced shallot, and toasted pecans
Spiced orange dal salad with pulled duck confit, citric gastrique
Acidulated sliced roma tomatoes with torn basil and cracked fresh pepper, D.O.P. olive oil

PRESSED HOT

Shaved Black Angus beef and cheddar melts, Mrs. McGarrigles® hot whiskey mustard rub
Albacore tuna with smoked provolone, toasted pecan pesto
Grilled mozzarella and spinach B.L.T's
Marinated field mushrooms and chèvre with green olive and caper jam

MOUTH POPPER

Vegetable lumpia rolls, chili sweet and sour plum sauce
Miniature samosas filled with savory peas and potato, Toasted cumin-kaffiar yogurt dressing

SWEET

Three melon and chili, Baked apple pie with crème anglaise
Hot rice pudding with cinnamon, raisins and brown sugar
Fresh brewed Van Houtte® fair trade coffee, decaffeinated coffee and select Tea Time® teas
\$29 per person

COLD

Caesar salad with chipped parmesan cheese, toasted Ace bakery croutons, Lemon anchovy dressing
Kentucky blue grass coleslaw
Cucumber and masago maki sushi rolls

LIQUID

Selected soup of the day, bread and butter

GRILLED HOT

Made on: sliced Ace Bakery bread, soft flour tortilla, Première Moisson® county loaf and ciabatta
Brie and pear with toasted maple pecan
White cheddar and crisp pancetta
Mozzarella, baked beechwood mushrooms, roasted red peppers
Smoked provolone, tuna and artichoke
Accompanied by ketchup, grained mustard, ancho mayo, bread and butter pickles
Baked beans, Macaroni and cheese

SWEETS

Three melon and chili, chocolate mousse, individual & mini NAC cupcakes
Vanilla and chocolate ice cream
Fresh brewed Van Houtte® fair trade coffee, decaffeinated coffee and select Tea Time® teas
\$30 per person

so young.. hot and over the top

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HOT LUNCH BUFFETS | Minimum 25 persons

executive

COLD

Caesar salad with lemon anchovy dressing

Thai rare beef salad with glass vermicelli noodles, Thai basil

Shaved pear, toasted pecans, arugula and baby spinach, blue maytag dressing

LIQUID

Selected soup creation of the day, bread and butter

HOT

Pine smoked AAA Beef "hunter" stew with braised pearl onions, sage and sundried tomatoes

Yukon gold potatoes and duck confit hash

Crisp chicken, shredded flash of nappa, spinach, aged balsamic toffee drizzle

Cracked cauliflower with applewood cheddar cheese sauce

SWEET

Fresh fruit salad with lychee

Valrhona milk chocolate pot de crèmes

Fresh brewed Van Houtte® fair trade coffee, decaffeinated coffee and select Tea Time® teas

Sparkling house bottled water (1 litre)

\$32 per person

rewarded

COLD

White bean salad with flaked tuna, cucumber and roasted red pepper toss

Orzo pasta salad with roma tomatoes, crumbled feta, sundried cranberries, sage and lemon balm

Three lettuces, seven garnishes, two dressings and one vinaigrette

LIQUID

Selected soup creation of the day, assorted Au Pain Doré rolls and butter

HOT

Oven braised picnic ham with bread and butter pickles

Frank's Red Hot® quartered chicken

Four root vegetable toss

SWEETS

English trifle

Warmed rice pudding with cinnamon, raisins and brown sugar

Sliced fresh fruit with chamomile infused sweet syrup

Fresh brewed Van Houtte® fair trade coffee, decaffeinated coffee and select Tea Time® teas

Sparkling house bottled water (1 litre)

\$34 per person

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BEYOND the BOX LUNCH | Minimum 20 – 100 guests

This unique offering allows your guests to stay focused and productive during meetings or presentations. Simply put, everything that you would come to expect in a three course plated luncheon is presented to you at the table in one convenient tray. The Bento Box allows for easy clean up and a quick turn around to head back into your meeting.

Choose any one box for your group: only \$27.95 per person

hoof

Chicory, rocket leaves, miso marinated, crimson Chinese eggplant, chilled red Thai curry marinated Black Angus striploin
White bean toss, sun chokes, sultana raisins, lemon balm
Dark chocolate brownie, mixed berry apple compote

fin

Spicy honeydew melon, flax seed, Persian yoghurt lick,
chilled poached salmon filet, sweet and sour cabbage slaw
snow crab summer pea toss, pumpkin seed
Oven roasted red capsicums, basil pesto

patch

Spicy honeydew melon, flax seed, Persian yoghurt lick
Crisp farro cake, ancho chili sticky
Mango and cucumber sushi roll, citric reduce
Oven roasted red capsicums, ficelle black olive crouton, basil pesto

feather

Nappa cabbage slaw, pulled duck confit, crushed peanut, coriander, lemon balm Chilled lemon chicken, oven dried tomatoes
Green bean, pickled carrot toss
Fingerling potato salad, walnuts, maple mustard
Bread and butter pudding, oat-brown sugar crumble, berries

All boxes come with Dynamite cheddar, chive and jalapeno baguette | unsalted butter + kosher sea salt Fresh brewed Van Houtte® fair trade coffee, decaffeinated coffee and select Tea Time® teas

Note: clients will be provided with only plastic forks, spoons and chopsticks to prevent damage to the bento boxes. Should you have specific numbers for alternatives please advise your meeting and event coordinator, otherwise we will guarantee 4% for vegetarians.

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BOXED LUNCH SELECTIONS | Minimum 75 persons

Please note this is a self serve option, should you wish for this to be pre-packaged a \$2 surcharge will apply.

out of town

COLD

Spinach and arugula lettuces shaved parmesan, baguette croutons, shaved coddled egg, ranch dressing

Watermelon, black olive and feta with lemon balm

Couscous with carrot, sundried tomato and toasted sunflower seeds

BETWEEN THE BREAD

Roast turkey and braised carrot with Cajun coleslaw

Shaved roast beef with Sir Laurier cheese, toasted almond and shaved fennel

Marinated vegetables with charred bell peppers and shredded romaine lettuce

SWEET

Assorted jumbo cookies

Whole fruit

Selection of regular soft drinks and bottled water

\$19 per person

before we leave

COLD

Arugula with fennel, onions, caraway and lime truffle balm

Penne pasta salad with peppered smoked salmon

BETWEEN THE BREAD

Pelican smoked salmon with shaved fennel and fried caper

Pulled oven roasted chicken with apricot and sultanas

Roast shaved Ontario pork, green apple, flax seed and citric peppercorn mayo

Thyme and roast garlic marinated purple Chinese eggplant with asparagus

SWEET

Fruit salad

Dark chocolate brownie

Selection of regular soft drinks and bottled water

\$21 per person

Note: The sandwiches and salads are based on a first-come, first-served order.