

meetings & events

at the National Arts Centre



PLATED LUNCHES | Minimum 15 persons

Want to offer a choice of two main courses? Add an extra \$2 per person.

content

STARTERS

Roasted root vegetable toss on a puff pastry plank with romaine lettuce confetti, a Dijon twist

or

Carpaccio of AAA beef with sushi panko crisp rice cake, paprika chili sting

or

Shredded duck confit with shaved pear, crisp leek, arugula lettuce and acidulated cranberry emulsion

or

Spinach and asparagus pulse, cinnamon smoked beef cheek, wild rice popcorn

or

Pulled tuna with oven dried black olives, split chicken egg and plucked escarole with lime balm

or

Baked portobello mushroom, crushed pecans and green olives, roast garlic and sage vinaigrette

MAIN

Hickory perfumed baked Atlantic salmon, parsnip and cauliflower purée, flash fried Asiatic greens

or

Crispy boneless leg of chicken, potato gratin, lemon baby bok choy, sage and green olive reduction

or

Duck confit with caramelized pear and Vidalia onion tartelette, seasonal greens, and tarragon vinaigrette

or

Grilled flank of beef, pearl onion and field mushroom ragout, sweet potato fries

or

Indonesian yellow chicken or vegetarian stir fry, straw mushroom and scallion, steamed jasmine rice and shrimp chip

or

Roast striploin of beef, savory bread and butter pudding, green olive and tomato pistou

DESSERT

Speckled Madagascar vanilla crème brûlée with crushed strawberries

or

Vanilla ice cream stuffed profiteroles, Valrhona chocolate sauce, two melon toss

or

Fruit salad with seasonal berries

or

Baladin of three chocolates, crème anglaise

BREAD AND COFFEE

Assorted rolls and butter

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

\$32.50 per person

REFER TO PAGE #24 FOR VEGETARIAN OPTIONS