

meetings & events

at the National Arts Centre



DINNER PLATED | Minimum 20 persons

Please note prices are based on a minimum of 3 courses. Additional charge will apply if more than one entrée is selected.

One of a kind: Chef and his team offer you the opportunity to watch them plate your dinner live in the room on our custom designed conveyor belt. Please add \$6.00 per guest (available up to 200 guests)

LIQUID

Peaches and cream corn chowder

or

Oxtail and barley soup

or

Leek potato and smoked sable bisque

or

Roast mushroom with Sir Laurier cheese pulse

or

Braised pumpkin and prawn coconut laksa

or

Pulled east coast slated cod chowder with double smoked speck bacon, crushed fingerling potato

or

Traditional Thai coconut soup with prawn, chicken and fragrant kaffir lime broth

or

Cauliflower, cheddar pulse with toasted pumpkin seed

or

Spiced lentil soup, pulled smoked ham hock with pressed Persian yogurt

(To create a four course menu with this section add \$9.00 to the main course price)

STARTING COLD

Tossed arugula and spinach salad, crisp double smoked bacon, capsicums, lemon and sage vinaigrette

or

Herbed goat cheese, olive oil drenched crisp crostini, confetti of marinated artichokes, shiitake mushrooms, white balsamic and tarragon balm

or

Shaved acidulated fennel, arugula and pear with toasted pecan, Blue Benedictine cheese crumble

or

Buffalo mozzarella and vine-ripened tomatoes with aged balsamico and torn green basil

or

NAC antipasti plate, cured meats, marinated vegetables, crostini sticks and caper berries, local mustards

or

Caesar salad, torn romaine lettuce, with hot smoked peppered bacon, lemon garlic caper dressing

or

Tartare of sushi grade Canadian salmon with fresh chives basil and extra virgin olive oil

Asiago cheese and cracked caraway tuile

or

Carpaccio of Black Angus beef, watercress, toasted pecans and shaved parmesan with grained mustard sting

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STARTING HOT

(when replacing cold appetizer plus \$4.00 to create a fourth course plus \$8.00)

Split quail, braised and seared, coupled with a stuffed shiitake mushroom, Croque monsieur and black currant rain

or

Sundried tomato and Millcreek farm pea flash tartelette, goat cheese and rubbed marjoram suspension

or

Cassoulet of black eye beans, flash of bay scallop, star anise and pink peppercorn reduction

or

Tempura crisp Whalesbone oyster, Yukon gold potato latka, sour cream and dill dollop, and flying fish caviar flick

or

Braised pulled beef cheeks, blue Benedictine cheese soft polenta with port glaze

or

Shelled blue crab, potato and field mushroom cakes and braised scallion

or

Mariposa duck sausage, pulled confit, with applewood cheddar and cauliflower pull blackberry and chipotle intensifier

or

Ravioli of butternut squash, salad of root celery, apple, walnut and macerated cherry with a toasted walnut vinaigrette

MAIN COURSE

Escalope of Atlantic salmon served with flash of fennel and baby spinach, orange-dill suspension

or

Hickory smoked medallion of Ontario pork loin, rubbed marjoram and brie topping, Gilroy garlic elixir

or

Osso Bucco of AAA beef, caramel pearl onions, maple bacon lardon and field mushrooms, chive with Pommery mustard reduce

or

Citric-honey glazed supreme of chicken, aromatic straw, Yukon gold potato mash, tarragon, balsamico paint

\$42 per person

Pithivier of Cape Breton seafood, olive and lime flashed yau choy, vanilla and lobster sauce

or

Roasted Alberta beef striploin, aged cheddar potato croquettes, pink peppercorn jus lie

or

Hickory smoked supreme of chicken, goat cheese gratin of potato, rosemary-infused "bin ends" red wine sauce

or

Roast filet of salmon, spiced fennel and celeriac hash, parsley and cracked mustard seed beurre blanc

\$43 per person

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continued...

Pan seared crisp striped bass, Jerusalem artichoke, acidulated caper and brown butter reduction
or

Supreme of chicken, roast organic baby carrots, foie gras and Yukon Gold potato hash
with white truffle and chive reduction

or

Paillard of Provimi veal, celeriac and sweet potato cubes, Emmental cheese and crayfish-tarragon cream

or

Whole roasted 28 day aged Prime rib of beef, red onion compote, market vegetables
Yukon gold potato crisp, crushed green peppercorn demi glace

\$46 per person

Roasted black cod with mussels and clams, crumbled feta and Greek acidulated vegetables with
marjoram and shallot warmed vinaigrette

or

Maple bacon jam glazed supreme of chicken, sweet potato and duck confit hash
sunflower jus

or

Whole roast AAA beef tenderloin, roasted four root vegetable, bay scallop lemon thyme cream

or

Oven roasted rack of New Zealand lamb, crisp French beans, warm potato gâteau
and rosemary jus | Upgrade to Canadian lamb, add \$7, Washington state add \$5.

\$52 per person

FOR VEGETARIANS

MAIN COURSE (one selection per event):

Seared chickpea and potato cake seasoned with cumin, coriander and chopped green onion,
red pepper and asparagus spears, cayenne cucumber yogurt sauce

or

Wild mushroom gnocchi, potato dumplings, cherry tomatoes, sautéed baby spinach, roasted red peppers,
smoked garlic brown butter sauce

or

Grilled vegetable tian layers of grilled vegetables infused with herb, garlic, and fine balsamic vinegar extra
virgin olive oil drizzle, roasted red pepper essence, white and wild rice medley

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SWEET

Warm dark chocolate "Bocca Negra". Crème anglaise infused lemon thyme ψ
or
Speckled Madagascar vanilla crème brûlée with crushed strawberries, clover honey
or
Apple galette with house made vanilla bean ice cream
or
Pyramid of chocolate with crème brûlée core, green peppercorn crème anglaise
or
Almond tiramisu cubic, espresso ginger sauce
or
Raspberry and cranberry linear served with a blackberry coulis
or
Warmed individual tarte tatin, cinnamon ginger anglaise ψ
or
Lemon curd tartelette. Served with crushed wild berries
or
Chocolate ganache tart, gold flakes hazelnut crumble
or
Wild berry Charlotte, boozy strawberry coulis

ψ These warm desserts have a \$1.00 surcharge.

BREAD AND COFFEE SERVICE

Bread and butter with kosher sea salt
Fresh brewed Van Houtte® fair trade coffee, decaffeinated coffee and select Tea Time® teas

ENHANCE YOUR DINNER

Palate cleansers; Each infusion of flavors is frozen at the thinnest level then shaved into ice crystals--the classic way to clean your palate prior to your main course.

Raspberry and sapphire gin
Green tea with jasmine and crystallized ginger
Blackberry and red currant ice
Blood orange and saffron fizzy
Two melon and mescal
Pomegranate and Earl Grey tea
All palate cleansers are garnished with a raw cubic of melon
\$5 per person

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BEFORE THE DESSERT COMES...

Ontario regional cheese plate served with drunken apricots, toasted pecans and sliced French baguette
\$9 per person

COMPLIMENT YOUR COFFEE SERVICE

Chocolate mignardises, assorted

\$28 per table of 10 guests, 1.5 pieces per person

Sweet petits fours, assorted

\$29 per table of 10 guests, 1.5 pieces per person

Mirlitons, assorted miniature cakes

\$29 per table of 10 guests, 1.5 pieces per person

Macarons, the classic French exquisite

\$29 per table of 10 guests, 1.5 pieces per person

FOR THE PETIT GOURMAND

For children up to 10 years of age

Choose one from each course

COLD

Caesar salad

or

Chicken noodle soup

or

Celery and carrot sticks with herbed dip

HOT

Roast beef with crushed potatoes, natural juices

or

Pan seared filet of salmon, steamed vegetables, lemon sauce

or

Seared chicken breast, steamed carrots and mashed potatoes

or

Spaghetti pasta with tomato basil sauce

SWEET

Warmed dark chocolate brownie

or

Vanilla ice cream with cookies

or

Apple pie with vanilla ice cream

Choice of: White or chocolate milk, or fruit juice

\$18 per person