

 Banquet Menu

**Breakfast Breaks Lunch A la Carte Dinner Receptions Beverages**

***Conferences & Banquets***

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*All prices subject to change without notice.*

*Prices do not include applicable taxes or gratuity.*

*Menu selections subject to availability*

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**Meeting Packages Breakfast Breaks Lunch A la Carte Dinner Receptions Beverages**

**The CONTINENTAL...... $12.50**

***Great as a mid-morning break!***

*Rye, whole wheat and white bread with*

*butter and preserves*

*Assorted yogurt*

*Assorted cereal with milk*

*Seasonal fresh fruit cup or tray*

*Muffins and croissants*

*Pitchers of chilled fruit juice and iced water*

*Coffee, decaffeinated coffee and premium teas.*

**Add $2.50 per person**

**For buffets.**

**Cafe1274 Breakfast**

 **...... $18.50**

*Scrambled eggs*

*Crisp bacon and breakfast sausage*

*Assorted yogurts*

*Assorted cereal and milk*

*Roasted breakfast potatoes, lightly salted and mixed in garlic butter*

*Seasonal fresh fruit cup or tray*

*Muffins and croissants*

*Waffle with table syrup*

*Orange, Apple, or grapefruit juices*

*Coffee decaffeinated coffee and premium teas.*

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**Simple Breakfast..... $8.95**

*Danish, Croissants, and Muffins*

*Chilled fruit juices*

*Coffee, decaffeinated coffee and premium teas.*

**The Bagel Break...... $8.95**

*Assortment of Bagels with cream cheese*

*Coffee, decaffeinated coffee and premium teas.*

**The Health Club Breakfast**

 **...... $9.95**

*Low Fat Yogurt*

*Assortment of Breakfast Cereals*

*Seasonal fresh fruit cup or tray*

*Orange, Apple, or grapefruit juices*

*Coffee, decaffeinated coffee and premium teas.*

**Breakfast Enhancements**

*Smoked Salmon ......... $5.00 per person*

*With onion, capers and cream cheese*

*Deli meats ............. $4.00 per person*

*Smoke meat, roast beef, and ham*

*Eggs Benedict............ $7.50 per person*

**Cafe1274 Breakfast Plated**

 **...... $15.00**

*Scrambled eggs*

*Crisp bacon and breakfast sausage*

*Brown toast,*

*Chilled fruit juice,*

 *Coffee, decaffeinated coffee and premium teas.*

**Custom Brunch available**

*Speak to Catering Manager for menu options.*

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**Meeting Break Suggestions**

*Take a break and enjoy a snack that will keep everyone energized.*

*Coffee and premium teas…………..…….... $25.00 per 10 -12 people*

*Assortment of Apple, Orange and Grapefruit Juices ...... $13.95/Litre*

*Assortment of soft drinks, bottled water or Perrier ................ $2.50*

*Assortment of Muffins and Donuts ...................... $18.00/per doz.*

*Dozen of Croissants ................... $23.00/per doz.*

*Assortment of Cookies ..................................... $18.00/per doz.*

*Assorted Squares.................. $19.95/per doz.*

**Additional Suggestions**

*Assorted Sandwiches Tray*

*(Chicken salad, egg salad, roast beef, smoke meat, ham & cheese, and tuna)*

*......................................10people $45.00 / 20 people $65.00 / 30 people $ 75.00*

*Assortment of Wraps*

 *(Chicken salad, egg salad, roast beef, smoke meat, ham & cheese, and tuna)*

*......................................10people $55.00 /20 people $75.00 /*

*30 people $85.00*

*(Chicken salad, egg salad, roast beef, smoke meat, ham & cheese, and tuna)*

*Raw Vegetable Tray with dip.......................................... (Large) $85.00*

*(Small) $65.00*

*Assortment of Fresh Seasonal Fruit Tray......................... (Large) $85.00*

 *(Small) $65.00*

*Cheese Tray with Fresh Fruit & Crackers...................... (Large) $155.00 (Small)$125.00*

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**Buffet Lunch Options**

*Prices are per person*

***Deluxe Sandwich Lunch ...$17.95***

***With Wraps .....................$18.95***

*Chef’s soup of the day,* ***OR***

 *Garden salad with house made vinaigrette*

*Assortment of fresh seasonal fruit and seasonal vegetable tray*

*Chicken and egg salad, tuna, roasts beef, smoke meat, ham & cheese*

*Dessert squares*

*Coffee, decaffeinated coffee and premium teas.*

***Or simply, just soup & sandwich***

 ***...... $14.95***

*Chef’s soup of the day*

*Sandwich in white and whole wheat bread*

*Coffee decaffeinated coffee and premium teas.*

***Full Luncheon Plated................. $19.95***

*Chef’s soup of the day or Garden salad with house made vinaigrette*

***Choose one of the following choices:***

*-Herbed roasted chicken breast*

*-Penne Alfredo or rice pilaf*

*-Seasonal vegetables*

*Dessert squares*

*Coffee decaffeinated coffee and premium teas*

***Luncheon Buffet...............*** *add $2.50*

**Café 1274 High Tea.......... $ 15.00**

 **Desert squares , scones, tea size sandwiches** Egg salad , whipped dill cream cheese & cucumbers, Tomato & Cheddar , Ham & Swiss.

**Coffee and premium Teas**

***Villa Pizzeria Pizza***

*Large Combo....................... $24.50*

*Pepperoni, mushroom & green pepper*

*Large Meat Lover’s................ $24.50*

*Pepperoni, ham, sausages & bacon*

*Large Hawaiian.................... $23.50*

*Ham & pineapple*

*Large Vegetarian.................. $24.50*

*Mushrooms, green peppers, olives, onions & tomatoes*

***Add Caesar salad****........ $3.50/person*

***House salad****.............. $2.50/person*

***Add chicken wings***

*1 lb.................... $12.00*

 *2lbs................... $20.00*

***Add soft drinks****............. $2.50*

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**A la Carte menu pick and serve .................$14.95**

**Menu 1: Please check off your menu selection and circle choice of fries or salad (salad Dressing)**

* Cafe 1274 salad with Chicken (French, 1000 Island, Ranch or Italian)
* Hamburger with bacon and cheese with (fries) or (salad) (French, 1000 Island, Ranch or Italian)
* Chicken wrap with (fries) or (salad) (French, 1000 Island, Ranch or Italian)
* Soup of the day and salad (French, 1000 Island, Ranch or Italian)
* Beer Battered Fish with (fries) or (salad) (French, 1000 Island, Ranch or Italian)

**Menu 2: Please check off your menu selection and circle choice of fries or salad (salad dressing)**

* Cafe 1274 salad with Chicken (French, 1000 Island, Ranch or Italian)
* Philly beef melt with cheese with (fries) or (salad) (French, 1000 Island, Ranch or Italian)
* Veggie Omelette with cheese (fries) or (salad) (French, 1000 Island, Ranch or Italian)
* Soup of the day and salad (French, 1000 Island, Ranch or Italian)
* Club house sandwich with (fries) or (salad) (French, 1000 Island, Ranch or Italian)

**Menu 3: Please check off your menu selection and circle choice of fries or salad (salad Dressing)**

* Cafe 1274 salad with Chicken (French, 1000 Island, Ranch or Italian)
* Chicken wrap with (fries) or (salad) (French, 1000 Island, Ranch or Italian)
* Caesar salad with or without chicken
* Soup of the day and salad (French, 1000 Island, Ranch or Italian)
* Philly beef melt with cheese with (fries) or (salad) (French, 1000 Island, Ranch or Italian)

**Menu 4: Please check off your menu selection and circle choice of fries or salad (salad Dressing)**

**Place matt Number:**

* Cafe 1274 salad with Chicken (French, 1000 Island, Ranch or Italian)
* Beer Battered Fish with (fries) or (salad) (French, 1000 Island, Ranch or Italian)
* Club house sandwich with (fries) or (salad) (French, 1000 Island, Ranch or Italian)
* Soup of the day and salad (French, 1000 Island, Ranch or Italian)
* Penne Alfredo with grilled chicken and side salad (French, 1000 Island, Ranch or Italian)

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***THREE-COURSE PLATED DINNER OPTIONS***

*Plated menu includes one appetizer, one entree, and one dessert option*

***Appetizer:***  *please choose from Chef’s soup of the day, or romaine salad with house made vinaigrette. All menus are accompanied with dinner rolls, and butter. Coffee, decaffeinated coffee and premium teas.*

***Vegetarian*** *and special meals are available upon request; please contact the Catering Manager prior to your arrival.*

***Dinner #1..............................................................$26.95***

*Roast Chicken breast with herb & white wine Sauce*

***Dinner #2..............................................................$31.00***

*Chicken Cordon Bleu*

***Dinner #3 .............................................................$29.95***

*Roast Loin of Pork stuff with apple confit, served with apple sauce*

***Dinner #4..............................................................$45.00***

*Roast Beef au jus. Top beef roast prepared medium to well done*

***Dinner #5..............................................................$39.95***

*Roast Salmon Filet with Dill cream Sauce on bed of rice pilaf*

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***Desserts:***  *please choose one option:*

***1.*** *Strawberry Parfait,* ***2.****Creme Brulee with whip cream,* ***3.****Apple or Lemon Meringue Pie,* ***4.****Chocolateor White Cake,* ***5.****Cheesecake with*

 *Strawberry coulis,* ***6.****Desert Squares*

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**Dinner Buffet**

(Minimum 20 people)

An assortment of Dinner rolls,

Vegetable Crudités with Dip, Garden, Greek, Potato, and Pasta Salad

***Choose one of the following combinations:***

*Roast Chicken Breast with white wine sauce*

*Penne Pasta with wild mushroom sauce ............................$27.95*

*Chicken Cacciatore*

*Cheese Ravioli with Alfredo sauce .....................................$30.95*

*Roast Sirloin of Beef with gravy sauce*

*Scallop Potatoes ........................$39.95*

*Apple stuffed loin of Pork*

*Rice Pilaf ...........................$29.95*

*Salmon Medallions with dill cream*

*Rice Pilaf......................................$30.95*

**With Choice of:**

*Seasonal Vegetables with-*

*Herb Roasted Potatoes or Rice Pilaf*

*A Grand Finale of Classic Cakes or Pies and Sliced Fresh Fruit*

*Coffee, decaffeinated coffee and premium teas.*

**3 Choice Menus:**

*Start with house salad with house made vinaigrette*

*Choice #1: Roast Chicken Breast with white wine sauce*

*Choice #2: Baked Salmon with dill cream sauce*

*Choice #3: Apple stuffed loin of Pork*

*End with dessert of the day, and fresh coffee or tea ................$31.00*

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**Cocktail Suggestions**

***Hot Hors d’Oeuvres***

 ***(per dozen+) $26.95***

1. ***Leek and Mushroom Turnovers***
2. ***Vegetarian Spring Roll***
3. ***Feta Cheese & Spinach in philo triangle***
4. ***Oven roasted Sausage Rolls***
5. ***Baked assorted Mini Quiches***
6. ***Meat Ball in teriyaki sauce***
7. ***Teriyaki chicken Skewers (minimum 3 dozen)***
8. ***Beef & Chicken sate on Skewers (minimum 3 dozen)***
9. ***Shrimp Rolls with Thai dipping sauce (minimum 3 dozen)***
10. ***Breaded Scallops***
11. ***Breaded Shrimp***
12. ***Oysters (minimum 3 dozen)***

***Cold Canapés (per dozen+) $26.95***

1. ***Melon wrapped with Prosciutto ham***
2. ***California Sushi Roll (minimum 3 dozen)***
3. ***Stuffed Mushroom meat caps (minimum 3 dozen)***
4. ***Nori wrapped Scallop on Skewers (minimum 3 dozen)***
5. ***Brie & Cranberry on toast point***
6. ***Smoked Salmon & Capers on toast***
7. ***Shrimp cocktail***

**Cocktail Suggestions (late night snacks)**

 ***Sandwich Tray.........................................*** *10people $45.00 / 20 people $65.00 / 30 people $ 75.00*

*Assortment of egg, chicken salad, roast beef, smoke meat and ham & cheese sandwiches*

 ***Crudités Tray........................................... (small) $65.00 (large) $85.00***

*A variety of fresh raw vegetables served with ranch dressing*

 ***Fruit Platter............................................. (small ) $65.00 (large) $85.00***

*A selection of fresh sliced seasonal fruit*

 ***Chef’s cheese Selection with Fruit & Crackers..... $125.00***

*A variety of domestic cheese and artisan cheese, served*

*with fresh fruit and premium Crackers*

 ***Middle East Delight........................................... $55.00***

*Pita with hummus, tzatziki and assorted vegetables.*

 ***Charcuterie Platter.................................................$95.00***

 *A selection of meats , and cheese, house made pickled veggies,*

 *house made apple chutney , beer mustard, pickled eggs served*

 *with crostini.*

 ***Chicken Wings……………………..................................... $18.00 /dozen***

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**Cash Bar**

Domestic Beer .............$6.00

Imported Beer .............$7.75

Bar Brand 1 oz .............$6.75

Premium Brand 1 oz ......$9.50

Liqueurs ...................$10.50

Cognacs ...................$15.50

Wine (per glass) ...........$8.00

Wine (per bottle) ........$26.50

Caesars .....................$7.75

Soft drinks .................$2.50

Juices .......................$2.50

Perrier ......................$2.50

**Host Bar / Open Bar**

Domestic Beer .............$6.00

Imported Beer .............$7.00

Bar Brand 1 oz .............$6.00

Premium Brand 1 oz .......$9.00

Liqueurs ...................$10.00

Cognacs ....................$15.00

Wine (per glass) ............$7.00

Wine (per bottle) .........$26.00

Caesars ......................$7.00

Soft drinks ...................$2.50

Juices ........................$2.50

Perrier .......................$2.50

**Punch**

40 *glasses*

Fruit punch ...............$65.00

Wine punch ...............$80.00

Champagne punch .......$95.00

Tropical rum punch .......$110.00