

A close-up photograph of a chef's hand sprinkling a fine, golden-brown seasoning into a black wok. The wok contains a colorful mix of vegetables, including green bell peppers, orange carrots, and purple onions. The background is blurred, showing a kitchen setting. The entire image is overlaid with a white topographic map pattern consisting of contour lines and small square markers.

FOOD AND  
BEVERAGE GUIDE

**OTTAWA MARRIOTT HOTEL**

100 KENT STREET, OTTAWA K1P 5R7 CANADA

613.238.1122

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**MARRIOTT  
OTTAWA**

All Breakfast Buffets are accompanied by a selection of Chilled Juices (Apple and Orange Juice), Seattle's Best Coffee™, Decaffeinated Coffee and Tazo® Teas.

Minimum guarantee of 15 people required for all buffets. Menu price will increase by \$5 per person when guarantee is less than the minimum requirement.

**RISE & SHINE CONTINENTAL 24**

- Seasonal Sliced Fruits and Berries
- Freshly Baked Assorted Muffins
- Mini Decadent Pastries, Mini Butter Croissants
- Assorted Individual Yogurts
- Honey, Butter, Preserves
- Assorted Breakfast Cereals, Skim, 2% Milk
- Assorted Breakfast Loaves

**THE MARRIOTT BREAKFAST 30**

- Seasonal Sliced Fruits and Berries
- Freshly Baked Assorted Muffins
- Mini Decadent Pastries, Mini Butter Croissants
- Honey, Butter, Preserves
- Assorted Breakfast Cereals, Skim, 2% Milk
- Scrambled Eggs, Chives
- Crispy Bacon, Pork Sausage
- Homestyle Breakfast Potatoes, Roasted Garlic and Pepper Shake

**EAT SMART FOR A GREAT START BREAKFAST 30**

- Mango Turmeric Coconut Milk Vegan Smoothies
- Sliced Fruits and Berries
- Mini Yogurt Parfait, Granola, Berries
- Freshly Baked Assorted Muffins, Multigrain Croissants
- Steel-Cut Oatmeal, Maple Syrup, Skim Milk
- Crushed Pistachio, Banana Chips, Dried Cranberries, Pumpkin Seeds
- Goat Cheese Frittata, Roasted Red Pepper, Superfood Kale
- Smoked Turkey Sausage

**INDULGE YOURSELF BREAKFAST 35**

- Papaya Banana Tropical Smoothies
- Sliced Fruits and Berries
- Mini Yogurt Parfait, Granola, Berries
- Mini Decadent Pastries and Almandine Croissants
- Mini Smoked Salmon Bagels, Capers, Lemon, Shaved Red Onion
- Classic Eggs Benedict
- Crispy Bacon, Pork Sausage
- Wild Blueberry Buttermilk Pancakes, Maple Syrup, Whipped Cream
- Homestyle Breakfast Potatoes, Roasted Garlic and Pepper Shake

**ENHANCEMENTS**

- Additions to your breakfast per person
- Assorted Breakfast Cereals, Skim, 2% Milk **3**
- Steel-Cut Oatmeal, Brown Sugar, Raisins, Skim Milk **3**
- Assorted Bagels, Cream Cheese **4**
- Assorted Canadian Cheese Display **7**
- Assorted Individual Yogurts **3**
- Mini Yogurt Parfait, Granola, Berries **4**
- Seasonal Smoothie **4**
- Buttermilk Pancakes, Maple Syrup, Whipped Cream **6**
- Cinnamon Sugar Brioche French Toast, Maple Syrup, Berry Compote **6**
- Traditional Eggs Benedict **8**
- Scrambled Eggs, Chives, Cream Cheese **6**
- Omelette, Country Ham, Sautéed Leek, Smoked Cheddar **6**
- Crispy Bacon or Pork Sausage **6**
- Egg Muffin Sandwich, Back Bacon, Swiss Cheese **8**
- Gluten-Free Blueberry Muffins **3**
- Chocolate Vegan Loaf **3**

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**NETWORKING BREAKFAST 35**

- Fresh Fruit Martini
- Seasonal Smoothie Shooters
- Mini Decadent Pastries, Mini Butter Croissants
- Mini Smoked Salmon Bagels
- Mini Yogurt Parfait, Granola, Berries
- Feta Cheese Frittata Bites, Roasted Red Pepper, Baby Kale, Chorizo
- Breakfast Potato Bowls, Caramelized Onions and Peppers
- Mini Fried Chicken and Waffle Bites, Honey Mustard
- Cinnamon French Toast Sticks, Maple Butter
- Mini Buttermilk Pancake and Maple Bacon Skewers
- Mini Breakfast Burritos
- Pico de Gallo, Black Bean, Cilantro

**THE MARRIOTT BRUNCH 46**

- Freshly Baked Muffins, Mini Decadent Pastries, Mini Butter Croissants
- Honey, Butter, Preserves
- Sliced Fresh Fruit and Berries
- Mini Yogurt Parfait, Granola, Berries
- Smoked Fish Platter, Lemon, Capers, Shaved Red Onion
- Roasted Beet Salad, Pickled Onion, Mandarin, Maple
- Heirloom Tomato and Bocconcini, Basil Chiffonade, Balsamic Glaze, Olive Oil
- Classic Eggs Benedict
- Cinnamon Sugar Brioche French Toast, Maple Syrup, Berry Compote
- Crispy Bacon, Pork Sausage
- Homestyle Breakfast Potatoes, Roasted Garlic and Red Pepper Shake
- Chef's Spiced Roasted Strip Loin, Marsala Sauce, Grainy Mustard
- Chef's Pasta
- Pesto, White Wine, Zucchini, Heirloom Tomato, Confit Garlic
- Citrus Crusted Baked Lake Salmon
- Lemon Dill Sauce, Sautéed Spinach
- Assorted Sweets Table, Our Pastry Chef's Finest

**PICK ONE FOR \$9, TWO FOR \$13, THREE FOR \$17 OR FOUR FOR \$21**

All Breaks are accompanied with Seattle's Best Coffee™, Decaffeinated Coffee and Tazo® Teas.  
 Minimum guarantee of 10 people required on Coffee Break package or a \$2.50 per person charge will apply.

- Seasonal Smoothies  
(Inquire to choose your favourite flavour!)
- Dark Chocolate Drizzled Banana Bread
- White Chocolate Drizzled Lemon Poppy Seed
- Kashi Dark Chocolate Espresso Energy Bars
- Chocolate Vegan Loaf
- Mini Yogurt Parfait, Granola, Berries
- Sliced Fresh Fruit and Berries
- Guacamole, Pico de Gallo, Cilantro Lime Crema
- Tri-Coloured Corn Chips
- Hummus, Roasted Red Pepper, Spinach Artichoke,  
Greek Pita
- Heirloom Vegetable Crudités
- Assorted Muffins, Mini Assorted Pastries |  
Buttered Croissants
- House-Made Lattice-Cut Potato Chips  
with Siracha Lime Aioli and Bacon Chive Dip
- Caramel Spicy Pecan Popcorn
- House-Made Oatmeal Banana Energy Bites
- Individual All-Natural Neale's Caribbean Ice Cream
- Freshly Baked Large Pretzels with a Maple Grainy  
Mustard Dip
- Mini Chive Cream Cheese Bagels
- Mini Sicilian Cannoli
- Gluten-Free Bite Sized Brownies
- Mini Artisan SuzyQ Doughnuts  
\*Vegan options available\* (PM break only)
- Assorted Dessert Squares
- Mini Assorted Cupcakes, Mini Baklava
- House Baked Assorted Cookies
- Fresh Fruit and Berry Skewers with a Honey Yogurt Dip

**BEVERAGES**

*Juices, soft drinks, Perrier and bottled water charged on consumption. All other beverages are charged per person.*

- Marriott Lemonade Spiked with Love (Flavour Shots of Berry, Mango and Peach) **6**
- Hot Cocoa, Whipped Cream and Marshmallows **5**
- Seattle's Best Coffee™, Decaffeinated Coffee and Selection of Tazo® Teas **4.5**
- Hot Orchard Apple Cider, Cinnamon Sticks **5**
- Assortment of Juices, Soft Drinks, Perrier and Bottled water **4.5**
- Kombucha, Ginger, Mint Chlorophyll, Pineapple Peach **7**

Minimum guarantee of 15 people required for all buffets. Menu price will increase by \$5 per person when guarantee is less than the minimum requirement.

All Daily Lunch Buffets are available on the day served. Please add \$5 per person to choose an alternate day.

All Lunch Buffets are accompanied by Seattle's Best Coffee™, Decaffeinated Coffee and Tazo® Teas.

#### **DELI BOARDS 36**

**House-Made Soup of the Day**

**House Mixed Salad Greens**, Assorted Dressings and Garnishes

**Greek Influenced Pasta Salad**, Feta, Olives, Cucumbers

**Picnic Basket Broccoli Salad**, Smoked Cheddar, Dried Cranberries, Toasted Sunflower Seed

**Make Your Own Sandwiches on Assorted Buns, Wraps and Baguettes**

Deli Cuts to include; Country Ham, Montreal Smoked Meat, Oven Roasted Turkey Breast, Capicola, Sliced Cheddar, Sliced Swiss, Provolone, Mustards and Spreads

**Selection of Delicious Dessert Squares**

#### **SOUP & SANDWICH 40**

**House-Made Soup of the Day**

**House Mixed Salad Greens**, Assorted Dressings and Garnishes

**Tomato and Cucumber Salad**, Smoked Gouda, Pickled Red Onion, Sliced Radish

**Moroccan Couscous Salad**, Dried Cherries, Apricots, Roasted Cashews, Curried Dressing

**Slow Roasted Canadian Beef on an Artisan Baguette**, Caramelized Onion, Horseradish Aioli, Arugula

**Sundried Tomato Chicken Wrap**, Balsamic Reduction, Prosciutto, Pesto Aioli, Provolone

**Grilled Sweet Potato Wraps**, Grilled Zucchini, Hummus, Roasted Red Pepper

**House Blend Egg Salad on a Multigrain Croissant**, Butter Lettuce

**Hungarian Salami**, Pickled Eggplant, Havarti Cheese, Cracked Pepper Mayo, Pretzel Baguette

**House-Made Lattice-Cut Potato Chips**

**Fresh Fruit Salad**

**Assorted French Pastries**, Our Pastry Chef's Finest

**Seattle's Best Coffee™, Decaffeinated Coffee, Tazo® Teas**

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**MONDAY 41****SUMMER INSPIRED**

Sweet Corn Chowder

Freshly Baked Bread Buns, Butter

House Mixed Salad Greens, Assorted Dressings and Garnishes

Garden Greek, Heirloom Tomato, Field Cucumber, Kalamata Olive, Feta

Picnic Basket Broccoli Salad, Smoked Cheddar, Dried Cranberries, Red Onion, Toasted Sunflower Seed

Smoky BBQ Braised Beef Sirloin, Caramelized Onions, Memphis BBQ Sauce

Grilled Salmon Fillet, Mango Salsa, Scallion

Roasted Red Jacket Potato, Garlic Red Pepper Shake

Market Vegetables

Mini Fruit Tarts

Mini Baklava

**TUESDAY 41****WINTER INSPIRED**

Wild Mushroom Bisque Infused with Truffle Oil

Freshly Baked Bread Buns, Butter

House Mixed Salad Greens, Assorted Dressings and Garnishes

Roasted Cauliflower and Curry Salad, Pumpkin Seeds, Dried Cranberry, Lemon

Yellow and Red Beet Salad, Pickled Red Onion, Mandarin, Quebec Maple Syrup Vinaigrette

Bourguignon Slowly Braised Beef, Burgundy Wine, Pearl Onions, Sautéed Mushrooms

Citrus and Rosemary Grilled Chicken Breast

Whipped Horseradish infused Potato

Roasted Root Cellar Vegetables, Honey Glaze

Holiday Festive Inspired Desserts

**WEDNESDAY 41****SPRING INSPIRED**

Spring Onion Potato Bisque

Freshly Baked Bread Buns, Butter

House Mixed Salad Greens, Assorted Dressings and Garnishes

Marinated Spring Pea and Potato Salad, Spring Onion, Cherry Tomato, Chive and Dijon Aioli

Grilled Asparagus Salad, White Balsamic, Strawberries, Cucumber, Crumbled Goat Cheese

Mustard Dill Glazed Salmon Fillet, Melted Spring Leeks, White Wine, Roasted Garlic

Chicken Gratin, Melted Swiss Cheese, Celeriac, Sweet Pea

Seven Grain Rice Pilaf, Herbs, Garlic Confit

Market Vegetables

Strawberry Rhubarb Crumble

Lemon Dessert Squares and Silk Truffle

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#### THURSDAY 41

##### ITALIAN INSPIRED

Minestrone Soup

Freshly Baked Garlic Mini Baguettes

Classic Caesar Salad, Parmesan Cheese, Croutons, Bacon, Lemon

Heirloom Tomato and Bocconcini, Basil Chiffonade, Balsamic Glaze, Olive Oil

Italian Farro Salad, Roasted Red Peppers, Marinated Olives, Sundried Tomato

Charred Herb and Garlic Chicken, Caper, Lemon White Wine Sauce

Stuffed Shells, Rose Sauce, Ricotta, Wilted Spinach

Flatbread, Salami, Roasted Red Pepper, Kalamata Olive

Flatbread Portobello Mushroom, Sundried Tomato Pesto, Grilled Asparagus

Mini Sicilian Cannoli

Tiramisu

#### FRIDAY 41

##### AUTUMN INSPIRED

Butternut Squash Apple Bisque

Freshly Baked Bread Buns, Butter

House Mixed Salad Greens, Assorted Dressings and Garnishes

Harvest Quinoa Salad, Autumn Squash, Pistachio, Kale, Maple and Tahini Dressing

Shaved Brussel Sprout, Fennel and Brussel Sprout Slaw, Toasted Pumpkin Seed, Dried Cherry

Sage and Garlic Roasted Chicken Breast, Traditional Stuffing, Cranberry Sauce

Grainy Mustard Roasted Pork Loin, Apple Bacon Chutney, Cabernet Jus

Baked Autumn Spiced Sweet Potato

Market Vegetables

Mini Pumpkin Pies

Mini Apple Caramel Pies

#### SATURDAY 41

##### MEXICAN FAJITA INSPIRED

Fiery Chili Soup with Corn and Red Kidney Beans

Tri-Coloured Fried Tortilla Chips, White Flour Soft Wraps

Guacamole, Pico de Gallo, Grated Monterey Jack, Sour Cream, Pickled Onions

House Mixed Salad Greens, Assorted Dressings and Garnishes

Grilled Cumin rubbed Pineapple, Roasted Sweet Potato, Lime and Cilantro Toss

Blackened Corn, Black Bean and Heirloom Tomato Toss

Ancho Chili Chicken Breast, Sautéed Peppers

Pulled Chipotle Beef, Caramelized Onions

Crispy Battered Fish, Salsa Verde

Southwest Rice

Dulce de Leche Mini Cheesecakes

Indulgent Chocolate Brownie



**MENU 1:** 1 Soup, 2 Salads, 2 Entrées, 1 Pasta, 1 Starch, 1 Vegetable, Assorted Dessert Squares, Mini Cupcakes and Baklava **54**

**MENU 2:** 1 Soup, 3 Salads, 3 Entrées, 1 Pasta, 1 Starch, 1 Vegetable, Assorted French Pastries and Seasonal Cakes **59**

**MENU 3:** 1 Soup, 4 Salads, 1 Appetizer, 3 Entrées, 1 Pasta, 1 Starch, 1 Vegetable, Assorted French Pastries and Seasonal Cakes **62**

**MENU 4:** 1 Soup, 4 Salads, 1 Appetizer, 4 Entrées, 1 Pasta, 1 Starch, 1 Vegetable, Assorted French Pastries and Seasonal Cakes **65**

Buffets include freshly Baked Bread Buns and Butter, Seattle's Best Coffee™, and Decaffeinated Coffee and Tazo® Teas. Minimum guarantee of 15 people required for all buffets. Menu price will increase by \$5 per person when guarantee is less than the minimum requirement.

**CHOICE OF SOUP**

**Smoked and Charred Plum Tomato**, Pesto Drizzle

**Wild Mushroom Bisque**, White Truffle Essence

**Yukon Gold Potato Volute**, Sourdough Croutons

**Sweet Potato Coconut Bisque**, Thai Basil

**Roasted Red Pepper and Chèvre Bisque**, Basil Oil

**CHOICE OF AN APPETIZER**

**Local Charcuterie and Canadian Cheese Display**

**Smoked Fish and Seafood Display**

**CHOICE OF ONE STARCH**

**Seven Grain Rice Pilaf**

**Dijon Whipped Potato**

**Garlic and Herb Potato Pavé**

**Roasted Red Jacket, Herb and Garlic Shake**

**Steamed Ginger Infused Basmati Rice**

**CHOICE OF SALADS**

**Moroccan Couscous Salad**, Dried Cherries, Apricots, Red Onion

**Yellow and Red Beet Salad**, Pickled Red Onion, Mandarin, Quebec Maple Syrup Vinaigrette

**Grilled Asparagus Salad**, Balsamic Glaze, Strawberries, Red Onion, Cucumber, Crumbled Goat Cheese

**Heirloom Tomato and Bocconcini**, Basil Chiffonade, Balsamic Glaze, Olive Oil

**Garden Greek**, Tomato, Field Cucumber, Kalamata Olive, Feta

**Roasted Cauliflower and Curry Salad**, Pumpkin Seeds, Dried Cranberry, Lemon

**Classic Caesar**, Bacon, Croutons, Parmesan Cheese, Lemon

**House Mixed Greens**, Assorted Dressings and Garnishes

**CHOICE OF ONE VEGETABLE**

**Honey Glazed Roasted Heirloom Carrots**

**ByWard Market Vegetable Medley**

**Parmigiano Sprinkled Herbed Brussel Sprouts**

**Toasted Almond Pesto Green Beans**

**Roasted Mediterranean Mix**

**CHOICE OF ENTRÉE**

**Split Roasted Mustard Crusted Strip Loin**, Green Peppercorn Jus

**Bourguignon**, Burgundy Wine, Oven Roasted Pearl Onions and Button Mushroom

**Herb Marinated Chicken Breast**, Lemon Cream Sauce, Capers Berries

**Grilled Chicken Breast**, Roasted Red Pepper Sauce, Black Olives, Feta Cheese

**Dill Honey Mustard Glazed Salmon**, Melted Leeks, Sauvignon Blanc Redux

**Slow Roasted Pork Loin**, Apples and Double Smoked Bacon Chutney

**Pan Seared Salmon**, Mango Salsa, Scallion

**CHOICE OF PASTA**

**Sundried Tomato Pesto Bow Tie Pasta**, Blistered Cherry Tomatoes, Grilled Zucchini, Fire Roasted Red Pepper

**Wild Mushroom Ravioli**, Pest Alfredo Sauce, Confit Garlic

**Butternut Squash Ravioli**, Brown Butter Sage, Spinach, Pumpkin Seed

**Ricotta Stuffed Shells**, Sautéed Spinach, Rosé Sauce

**DESSERT**

A Tantalizing Selection of Our Finest French Pastries and Seasonal Cakes

Buffets include freshly Baked Bread Buns and Butter, Seattle's Best Coffee™, and Decaffeinated Coffee and Tazo® Teas. Minimum guarantee of 15 people required for all buffets. Menu price will increase by \$5 per person when guarantee is less than the minimum requirement.

**COAST TO COAST CANADIAN BUFFET 69**

**PACIFIC COAST**

**Rice Noodle Salad**, Red Onions, Bean Sprout, Napa Cabbage, Sesame

**Cashew Crusted Halibut**, Coconut Curry, Cilantro

**Pacific Crab Cakes**, Siracha Lime Lick

**Deep Fried Banana Cheesecake**, Coconut Whip Cream

**CENTRAL CANADA**

**Carved Peppercorn Rubbed Alberta Beef**, Thyme Jus

**Wild Rice Salad**, Roasted Root Vegetables, Acidulated Blueberry, Duck Confit

**Rustic Elk Meatloaf**, Caramelized Onions

**Freshly Baked Potato Scallion Buns**, Butter

**Flapper Pie**

**Pecan Butter Tarts**

**ONTARIO**

**Maple Grainy Mustard Glazed Roasted Ontario**

**Chicken Breast**, Apple and Double Smoked Bacon Jus

**Little Italy Mushroom Ravioli**, Pesto Parmesan Cream Sauce, Roasted Button Mushrooms

**Ontario Summer Strawberry, Grilled Asparagus Salad**, Crumbled Goat Cheese,

**Fire Roasted Summer Garden Vegetables**

**Niagara Peach Cobbler**

**QUEBEC**

**Habitant Split Pea Soup**, Ham Hock

**Array of Quebec Artisan Cheeses** served with Crackers and Baguette

**Roasted Beet and Chèvre Salad**, Pickled Onions, Maple Vinaigrette

**Maple Mousse Martinis**

**MARITIMES**

**Chilled PEI Mussels**, Roma Tomatoes, Garden Parsley

**Roasted Prince Edward Island Red Potato**, Garlic, Herbs

**Maritime Mini Lobster Rolls**

**Upside Down Wild Blueberry Buckle Cheesecake**

**PLATED LUNCH**

**3 COURSES OF YOUR CHOICE 49**

**4 COURSES OF YOUR CHOICE 55**

Plated Meals include freshly Baked Bread Buns and Butter, Seattle's Best Coffee™, and Decaffeinated Coffee and Tazo® Teas. Minimum guarantee of 15 people required. Menu price will increase by \$5 per person when guarantee is less than the minimum requirement.

**OTTAWA MARRIOTT HOTEL'S FAVOURITE SALADS**

**Golden and Red Beet Salad.** Tarragon Crema, Maple White Balsamic Emulsion, Sweet Southern Orange, Ricotta, Frisée, Candied Walnut

**Classic Caprese.** Fresh Mozzarella, Roma Tomato, Torn Basil, Balsamic Reduction and EVOO

**SPIN Caesar.** Shaved Parmigiano, Olive Oil Toasted Crostini, Prosciutto Crisp, Caper Berry

**Cucumber Wrapped Baby Spinach Salad.** Pickled Red Onion, Strawberries, Crumbled Goat Cheese, Spicy Pecans, Red Wine Dijon Vinaigrette

**SEASONAL SPECIALTIES**

**Winter's Poached Pear and Parsnip Salad.** Red Wine Poached Pear, Chorizo Crumble, Candied Walnut, Honey Mustard Vinaigrette, Roast Parsnip, Celery Leaf

**Spring's Green Goddess Salad.** Grilled Asparagus, Marinated Peas, Radish, Egg Mimosa, Micro Greens, Pistachio, Lemon Aioli

**Summer's Sweet Melon Salad.** Cantaloupe, Watermelon, Mint and Dill Pesto, Prosciutto, Feta, Black Olive Dust

**Autumn's Harvest Salad.** Quinoa, Roasted Squash, Chopped Kale, Acidulated Cranberries, Chickpea, Roasted Pumpkin Seed, Maple Tahini Dressing

**SOUPS**

**Smoked and Charred Tomato.** Pesto Oil

**Wild Mushroom.** Truffle Essence, Parmesan Cream

**Sweet Corn and Roasted Shallot Chowder.** Paprika Oil

**Sweet Potato and Parsnip Bisque.** Chipotle Oil

**MAIN COURSES**

*All main courses are served with Seasonal Vegetables*

**PLATED DINNER**

**3 COURSES OF YOUR CHOICE 56**

**4 COURSES OF YOUR CHOICE 62**

**MARRIOTT ENTRÉES**

**Herb Marinated Chicken Supreme.** Roasted Garlic Potato Pavé, Carrot Purée, Green Peppercorn Jus, Red Wine Braised Pearl Onions, Asparagus

**Beet Dusted Pan Seared Salmon.** Chermoula, Red Pepper Splash, Moroccan Couscous, Apricot Compote, Grilled Zucchini

**Split Roasted Canadian Beef Strip Loin.** Sea Salt Crispy Leek, Red Onion Jam, Creamy Dijon Whipped Potato, Cabernet Jus

*Upgrade to Beef Tenderloin 4*

**Pistachio Crusted Black Cod.** Melted Leeks, Charred Lemon Gel, Acorn Squash, Roasted Sweet Potato, Dried Cranberry, Caramelized Onion

**4 oz. Seared Salmon Fillet and 4 oz. Peppercorn Chef's Spiced Roasted Strip Loin.** Creamy Horseradish Whipped Potato

*Upgrade to Beef Tenderloin 4*

**VEGETARIAN**

**Butternut Squash Ravioli.** Brown Butter, Sage, Toasted Pumpkin Seed, Grilled Asparagus

**VEGAN**

**Indian Spiced Vegetable Pyramid.** Coconut Curry Sauce, Basmati Rice

**Roasted Carrot and Mushroom Ragout.** Parsnip Purée, Pistachio Pistou

**Herb Crusted Cauliflower Steak.** Black Garlic Chimichurri, Seven Grain Pilaf

**DESSERTS**

**Poached Bosc Pear.** Frangipane Tart, Thyme Caramel

**Summer Berries.** Vanilla Bean Cheesecake, Meringue Tear Drops

**Gluten-Free Dark Chocolate Almond Torte**

**White Chocolate Grand Marnier Cheesecake.** Brûlée Orange Segments, Dark Chocolate Pistachio Bark

**Dark Chocolate Hazelnut Dome.** Raspberry Puddle, Berry Skewer

**30-MINUTE RECEPTION PACKAGE 16**

2 Hot and 2 Cold

**1-HOUR RECEPTION PACKAGE 20**

3 Hot and 2 Cold

**1.5-HOUR RECEPTION PACKAGE 28**

4 Hot, 3 Cold and 1 Dessert

**2-HOUR RECEPTION PACKAGE 37**

5 Hot, 4 Cold and 1 Dessert

**ADDITIONAL CANAPÉ ITEMS 4**

(Per item, per person)

**MIX "N" MATCH – PER DOZEN 38**

Minimum guarantee of 15 people required. Menu price will increase by \$5 per person when guarantee is less than the minimum requirement.

**COLD CANAPÉS**

**Antipasto Skewer**

**Smoked Salmon Blinis**, Lemon Chive Crème Fraiche

**Black Sesame Crusted Tuna**, Grilled Cumin  
Pineapple Salsa

**Smoked Duck Breast**, Wild Blueberry Redux, Brioche

**Watermelon**, Feta, Cucumber, Dill Skewers

**Sundried Tomato Pesto Goat Cheese**, Grilled Bruschetta

**Marinated Mushrooms**, Cashew Cream

**Roasted Red Pepper Dipped Prosciutto Wrapped  
Grissini Sticks**

**HOT CANAPÉS**

**Poached Pear and Brie Phyllo Purse**

**Mini Lobster Cakes**, Chive and Lemon Lick

**Mini Pulled Chicken Con Queso Taco**, Guacamole

**Bacon Wrapped Beef Tenderloin Gorgonzola**

**Chicken Drumettes**, Buffalo Sauce, Blue Cheese Dip

**Truffled Mac and Cheese Fritter**, Siracha Ketchup

**Sundried Tomato Spanakopita**, Tzatziki Dipping Sauce

**Thai Red Curry Shrimp Spring Roll**, Sambal Plum

**Candied Hot Smoked Salmon**, Maple Rosemary

**Mini Samosas**, Mango Chutney

**Coconut Crusted Shrimp**, Green Curry Dip

**DESSERT CANAPÉS**

**Mini Fruit Tarts**

**Mini Assorted Cupcakes**

**Assorted Mini Cheesecakes**

**Plump Berry Skewers**, Chocolate Dipping Sauce

**Baklava Bites**

**Macaroons**

Minimum guarantee of 15 people required. Menu price will increase by \$5 per person when guarantee is less than the minimum requirement.

### **SNACK BOWLS – EACH 18**

*Serves 12 people*

**House-Made Lattice-Cut Potato Chips**, Siracha  
Lime Aioli, Bacon Chive Dip

**House Blend of Mixed Nuts and Dried Fruit**

**Caramel Spicy Pecan Popcorn**

**Guacamole**, Pico de Gallo, Cilantro Lime Crema,  
Tri-Coloured Corn Chips

**Spinach and Artichoke**, Hummus, Roasted Red  
Pepper, Greek Pita Bread

### **RECEPTION FAVOURITES – PRICES PER PERSON**

#### **Sliced Fresh Fruit Display 7**

Cantaloupe, Honeydew, Pineapple, Watermelon

#### **Crisp Vegetable Crudités 7**

Heirloom Carrots, Celery, Asparagus, Green Beans,  
Bell Peppers, House Dip

#### **Artisanal Cheese Display 14**

Assorted Canadian and International Cheeses, Savoury  
Preserves, Strawberries Grapes, Fresh Baguette,  
Crackers

#### **Antipasto Display 14**

Sundried Tomato Bocconcini Salad, Assorted Artisanal  
Cured Meats, Marinated Vegetables, Olives, French  
Baguette, Grissini Sticks

#### **Festival of Japan Sushi 14**

Assorted Sushi Display, Pickled Ginger, Soya, Wasabi

#### **Pizzeria 12**

Pepperoni, Vegetarian, All Dressed, Margherita

#### **Baked Brie 14**

Candied Walnuts, Red Currant Jelly, Crispy Sage,  
Pistachio Pistou

#### **Poached Shrimp Cocktail 18**

Martini Glasses, House-Made Cocktail Sauce

#### **Warm Jumbo Pretzels 7**

Baked to Perfection, Sea Salt, Maple Grainy Mustard

#### **Sweet Board 10**

French Pastries, Macaroons, Baklavas, Chocolate Bark,  
Meringues Plump Berry Skewers, Chocolate Dipping  
Sauce

#### **Assorted Finger Sandwiches (by the dozen) 24**

**FOOD STATIONS –  
PRICES PER PERSON**

**Potato Bar 12**

Crushed Fingerling Potato, Whipped Yukon Gold Potato Double Smoked Bacon, White Cheddar, Scallions, Sour Cream, Chorizo, Braised Beef, Mushroom Medley, Black Garlic Sauce

**Build Your Own Caesar 12**

Romaine, Arugula, Grilled Chicken, Caesar Dressing, Balsamic, Double Smoked Bacon, Capers, Lemon Wedges, Parmesan Garlic and Herb Croutons, Pickled Vegetables

**Slider Street 15**

Aged Cheddar, Smoked Gouda, Butter Lettuce, Sliced Roma Tomato, Beef Burgers, Pulled Pork, Corn Relish, Double Smoked Bacon, Chipotle Ketchup, Pickles, Vegan Black Bean Sweet Potato Patties, Red Onion Jam, Assorted Mustards

**Fill Up Your Buddha Bowl 12**

Quinoa, Roasted Sweet Potato, Crunchy Kale, Chickpeas, Hummus Sticky Tofu, Hot Smoked Salmon Skewers, Curried Roasted Cauliflower, Dried Fruit, Toasted Cashews, Lime soaked Avocado Herbed Barley, Blueberries

**Poutine Bar 12**

Sweet Potato Fries, Crispy Yukon Fries, Kettle Chips, Québec Cheese Curd, Pulled Pork, Jalapeño Jack, Classic Dark Gravy, Sour Cream, Green Onion

**South of the Border Fajita and Taco Bar 15**

Ancho Chili Chicken Breast, Pulled Beef, Warm Flour Tortilla, Crispy Battered Fish, Bell Peppers, Black Bean, Cilantro and Corn, Shredded Monterey Jack, Shredded Mozzarella, Jalapeños, Sour Cream, Salsa Guacamole

**Warm Up with an Asian Soup Station 12**

Green Curry Coconut Broth, Dashi Miso Broth, Coldwater Shrimp, Egg Noodles Mushroom, Red Pepper, Bean Sprouts, Chili Oil, Pot Stickers, Spring Rolls, Scallion, Marinated Tofu Vermicelli, Pork Belly, Cilantro

**Indulgent Chocolate Fondue 10**

Melon Balls, Strawberries, Marshmallows, Chocolate Sauce

**SuzyQ Wall of Donuts 10**

Wall of your favourite Artisan Donuts, Mini Sugar Holes, Vegan Flavours

**Lindsay's Famous Candy Bar 12**

Satisfy your sweet tooth with this delightful spread of Candies and Chocolate

**CHEF-ATTENDED FOOD STATIONS –  
PRICES PER PERSON**

**Little Italy Pasta 18**

Two choices of Pasta, Fire Roasted Tomato Basil Marinara, Roasted Garlic Alfredo Sauce, Freshly Grated Grana Padano, Bell Peppers, Basil Pesto, Confit Garlic Mushroom Medley, Roasted Zucchini Heirloom Cherry Tomatoes, Pulled Chicken Chorizo, Meatballs

**Shrimp and Scallop 22**

Classic Seafood Sauce, Lemon wedges, Tarragon Aioli, Chermoula, Smoked Tomato Relish

**Carved Alberta Beef Strip Loin 19**

Assorted Mustards, Red Onion Jam, Gherkins, Pickled Beets, Dinner Rolls, Yorkshire Puddings, Cabernet Jus

**Bao Bun 18**

Carved Pork Belly, Pickled Cucumber and Carrot, Hoisin, Steamed Bun, Scallion

**Pulled Beef Sundae Bar 18**

Pulled Beef, Demi Dark Chocolate Sauce, Smoked Tomato Relish, Horseradish Whip Yorkshire Pudding Cone, Crushed Pistachio Sprinkles

# BEVERAGE MENU

A labour charge of \$25 per hour for a minimum 4 hours will apply if total beverage sales do not reach \$500 per bar, excluding applicable taxes.

## CASH BAR

### Domestic Beer 8

Budweiser | Bud Light

### Imported & Premium Beer 9

Alexander Keith's IPA | Corona | Stella | Mill Street Organic

### Domestic White Wine by the Glass 9

Jackson-Triggs Chardonnay VQA

### Domestic Red Wine by the Glass 9

Jackson-Triggs Cabernet Sauvignon/Cabernet Franc VQA

### Liquor 8

### Premium Liquor 9

### Non-Alcoholic Beverages 4

## HOST BAR

### Domestic Beer 7

Budweiser | Bud Light

### Imported & Premium Beer 7.50

Alexander Keith's IPA | Corona | Stella | Mill Street Organic

### Domestic White Wine by the Glass 8.50

Jackson-Triggs Chardonnay VQA

### Domestic Red Wine by the Glass 8.50

Jackson-Triggs Cabernet Sauvignon/Cabernet Franc VQA

### Liquor 7

### Premium Liquor 8.25

### Non-Alcoholic Beverages 4.50

### Marriott Fruit Punch

(serves approximately 30 persons per bowl)

Non-Alcoholic 95 | Alcoholic 135

# WINE LIST

## WHITE WINE – PREMIUM SELECTIONS

Woodbridge Chardonnay, California 43

Inniskillin Pinot Grigio VQA, Ontario 43

Ruffino Pinot Grigio, Italy 47

The Dreaming Tree Chardonnay, California 53

Kim Crawford Sauvignon Blanc, New Zealand 59

## RED WINE – PREMIUM SELECTIONS

Woodbridge Cabernet/Merlot, California 43

Inniskillin Pinot Noir VQA, Ontario 43

Ruffino Chianti, Italy 47

The Dreaming Tree Cabernet Sauvignon, California 53

Kim Crawford Pinot Noir, New Zealand 59

## SPARKLING WINE

Inniskillin Cuvée VQA, Ontario 49

Ruffino Prosecco, Italy 54

## ONTARIO HOUSE POURS

Jackson-Triggs Chardonnay VQA 41

Jackson-Triggs Cabernet Sauvignon/Cabernet Franc 41

## SOMMELIER SERVICES

Private Sommelier services available

- Customized private tastings, small or large groups
- Food and wine/beer pairing descriptions
- Spirit, beer or wine education classes

