

DINNER MENU

NDHQ WOs' & Sgts' / Rideau Canal Junior Rank MESS 4 Queen Elizabeth Driveway OTTAWA, ON K2P 2H9

The prices are per person and exclude room rental, taxes, gratuities, bar wages, and other charges. Tipping is 15% for Members and 20% for non-members.

Please note that prices are subject to change.

(Minimum of 40 people)
Please choose one item from each of the categories.
All plated dinners include seasonal vegetables, dinner rolls, mints, and freshly brewed coffee or tea.

MENU ONE \$64.95

(Minimum 40 People) Choose one item from each of the categories.

All plated dinners include seasonal vegetables, dinner rolls, mints, and freshly brewed coffee or tea.

SALAD

(Choose one) Soup of the day Chef Salad Caesar Salad

ENTRÉE

(Choose one)

Chicken Supreme casserole, pearl onion, bacon, mushroom, creamy white wine sauce Roast Beef, choice of mushroom gravy/peppercorn sauce, or brown gravy

Pork Chop Charcutière, pickles, onion, crouton red wine reduction

STARCH

(Choose one)
Potato Rösti
Roasted garlic mashed potato
Neapolitan rice
Fingerling potato

VEGETARIAN & VEGAN OPTION

(Choose one)

Linguini, sun-dried tomato, leeks, pesto, eggplant, cherry tomato Vegan paella, bell pepper, peas, cherry tomato, pesto, rice, zucchini, carrot, tofu, saffron

DESSERTS

(Choose one)
Apple Pie
Chocolate Mousse

MENU TWO \$76.95

(Minimum 40 People)
Choose one item from each of the categories.

All plated dinners include seasonal vegetables, dinner rolls, mints, and freshly brewed coffee or tea.

SOUP & SALAD

(Choose one)
Butternut squash with ginger, sour cream, chives
Chef Salad
Caesar Salad
Beet and Goat Cheese Salad

APPETIZER

(Choose one)

Duo Shrimp and scallop, leek and caper sauce Crusted asparagus and wild mushrooms with hollandaise sauce Tomato and Boccoccini with fresh parmesan

ENTRÉE

(Choose one)

Chicken Supreme casserole, pearl onions, bacon, mushrooms, creamy white wine sauce Roast beef, choice of mushroom gravy/peppercorn sauce or brown gravy Turkey breast with traditional cranberry stuffing & Port sauce Pork chop Charcutière, pickles, onions, crouton red wine reduction

STARCH

(Choose one)
Potato Rösti
Roasted garlic mashed potato
Scalloped potato
Neapolitan rice
Fingerling potato

VEGETARIAN & VEGAN OPTION

(Choose one)

Linguini, sun-dried tomato, leeks, pesto, eggplant, cherry tomato Vegan Paella, bell pepper, peas, cherry tomato, pesto, rice, zucchini, carrot, tofu, saffron Portobello mushroom stuffed with spinach and goat cheese

DESSERTS

(Choose one)
Tiramisu
Black Forest cake
New York cheesecake
Triple Chocolate Mousse cake

MENU THREE

\$84.95

(Minimum 40 People)
Choose one item from each of the categories.

All plated dinners include seasonal vegetables, dinner rolls, mints, and freshly brewed coffee or tea.

SOUP & SALAD

(Choose one)
Butternut squash with ginger, sour cream, chives
Chef Salad
Caesar Salad
Beet and Goat Cheese salad
Tomato, poached egg, avocado, smoked salmon, riviera sauce
Tomato mozzarella salad

APPETIZER

(Choose one)
Shrimp and Scallop duo, with leeks and caper sauce
Crusted asparagus and wild mushrooms Hollandaise sauce
Shrimp Cocktail

ENTRÉE

(Choose one)

Chicken Supreme casserole, pearl onions, bacon, mushrooms, creamy white wine sauce
Roast Beef, choice of mushroom gravy/peppercorn sauce or brown gravy
Turkey breast with traditional cranberry stuffing & Port sauce
Pork chop Charcutière, pickles, onion, crouton red wine reduction
Surf & Turf Beef tenderloin with tiger shrimp
Prime Rib au jus or peppercorn sauce

STARCH

(Choose one)
Potato Rösti
Roasted garlic mashed potato
Scalloped potato
Neapolitan rice
Fingerling potato

VEGETARIAN & VEGAN OPTION

(Choose one)

Linguini, sundried tomato, leeks, pesto, eggplant, cherry tomato Vegan Paella, bell pepper, peas, cherry tomato, pesto, rice, zucchini, carrot, tofu, saffron Portobello mushroom stuffed with Spinach and goat cheese

DESSERTS

(Choose one) Chocolate Pyramid Triple Chocolate Mousse Tiramisu Strawberry short cake