

## DINNER MENU

4 Queen Elizabeth Driveway OTTAWA, ON K2P 2H9

All members and associates of the NDHQ WOs' \& Sgts' / Rideau Canal Junior Rank Mess / RCAF Officer's Mess / HMCS Bytown Officer's Mess receive a $30 \%$ discount on all food prices.
Prices are per person, non-Inclusive of room rental, bar wages, taxes, \& gratuities. Gratuities are $15 \%$ for members, or $20 \%$ non-members
(Minimum of 40 People)
Please choose one item from each of the categories.

# Мепи One <br> \$54.95 

(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 $\mathcal{E}$ 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 <br> \$59.95

(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 E 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 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

## Dessert <br> (Choose one)

Tiramisu
Black Forest cake
New York cheesecake
Triple Chocolate Mousse cake

## Menu Three <br> $\$ 74.95$

(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 E Salad <br> (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 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

## Dessert/Desserts

(Choose one)
Chocolate Pyramid
Triple Chocolate Mousse
Tiramisu

Strawberry short cake

