



# Meeting and Events

## CATERING MENU

2016 - 2017





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# GENERAL INFORMATION

## Guarantees

Guaranteed attendance figures must be confirmed no later than 3 business days in advance of the function.

## Function or Event Times

Your function or event must adhere to the contracted start and end times. If you wish to occupy the room before or after these times, please notify your events manager.

## Beverage Service

If the group plans to serve or consume alcohol in any of the function rooms, they must obtain a liquor license from the LCBO and provide a copy to the hotel prior to the event as well as have the original copy on hand at the time of the event or function.

## Pricing

All prices are subject to change without notice and are subject to applicable taxes and gratuities, currently 15% service charge and 13% HST.

## Boxes and Materials

Any items that you need to ship in advance, need to be labeled with your hotel contact, event name and date of function. Please forward to the following address: c/o: Holiday Inn Express and Suites Ottawa West, 2055 Robertson Road, Ottawa, ON K2H 5Y9

## 100% Smoke Free

All guestrooms and public areas including breakfast bar, patio and function rooms offer a smoke-free environment.

## Audio-Visual Requirements

Please ask your events manager for a list of audio visual equipment that is offered.



# À LA CARTE ITEMS

## Beverages

- Coffee & Tea Service.....\$2 .95 per person
- Assorted Soft Drinks.....\$2 .95 on consumption
- Assorted Bottled Juices.....\$2 .95 on consumption
- Bottled Water.....\$2 .95 on consumption

## Healthy Choices

- Whole Fresh Fruits.....\$2 .50 per person
- Sliced Fresh Fruit Platter...\$4 .50 per person
- Fresh Fruit Salad.....\$3 .75 per person
- Individual Assorted Fruit Yogurts...\$2 .50 per person

## Baked Goods

- Assorted Cookies.....\$2 .95 per person
- Cinnamon Rolls.....\$2 .95 per person
- Croissants.....\$2 .95 per person
- Assorted Muffins.....\$2 .95 per person
- Banana Bread.....\$2 .95 per person

\* Fruit selections vary by availability & season



# BREAKFAST

## Simply Express

Assorted Muffins, Cinnamon Rolls,  
Scones, & Croissants  
Coffee & Tea Service  
\$9 .95 per person

With Fruit Salad  
\$11 .95 per person

## Smart Start

Sliced Fresh Fruit, Assorted Muffins &  
Breakfast Bread; Banana, Chocolate Chip,  
or Marble  
Coffee & Tea Service  
\$10 .95 per person

## Decadence

Assorted Coffee Cake Slices;  
Selection Includes: English Toffee,  
Cranberry-Lemon, Morning Glory, &  
Apple Cinnamon  
Sliced Fresh Fruit  
Coffee & Tea Service  
\$10 .95 per person

## Chocolate Craze

Assortment of Chocolate Muffins, Small  
Pastries, & Banana Bread with Chocolate  
Chips Double Chocolate Brownies  
Coffee & Tea Service  
\$12 .95 per person



# BREAKFAST

## Express Light

Sliced Fresh Fruit, Yogurt & Granola  
Assorted Bottled Juice, Bottled Water  
Coffee & Tea Service  
\$13 .95 per person

## The Works

Individual Fruit Yogurts, Bacon,  
Breakfast Sausage, Cinnamon Buns,  
Muffins  
Bagels with Fruit Preserves & Cream  
Cheese  
Coffee & Tea Service  
\$14 .95 per person



*\* Fruit selections vary depending on availability & season*



# BREAKS

## Break Time

Scones with Fruit Preserves & Butter or cookies  
Coffee & Tea Service  
\$7 .95 per person

## Biscotti Bite

Biscotti in Three Varieties: Almond Dipped in Chocolate, Dried Fruit, & Chocolate with Pistachio  
Fresh Fruit Skewers Drizzled with Chocolate  
Coffee & Tea Service  
\$8 .95 per person

## Fiesta

Tortilla Chips, Assorted Dips & Salsa  
Assorted Soft Drinks  
\$7 .95 per person

## Indulge

Assorted Cookies & Squares  
Coffee & Tea Service  
\$9 .95 per person

With Sliced Fresh Fruit  
\$11 .95 per person

## Sweet & Salty

Individual Bags of Chips  
Assorted Chocolate Bars  
Assorted Soft Drinks  
\$9 .95 per person

## Lean & Mean Protein

Thin baguette slices filled with maple ham, roasted chicken breast & roast beef  
St-Albert Cheddar cheese slices  
Fresh fruit skewers drizzled with chocolate  
Assorted Soft Drinks & Bottled Juice  
\$8.75 per person



## BREAKS

### Veggie Delight

Fresh Vegetable Platter with Dip  
Assorted Bottled Juice  
Coffee & Tea Service  
\$11 .95 per person

### Simply Gourmet

Fresh Fruit Platter, Assorted Cheese  
Plate  
Coffee & Tea Service  
\$13 .95 per person







## PLATTERS

- Cheese Plate.....\$6 .95 per person
- Vegetables & Dip....\$4 .95 per person
- Assorted Dessert Squares..\$4 .95 per person
- Muffins.....\$2 .95 per person
- Croissants & Danishes.....\$2 .95 per person





# HORS D'OEUVRES

*Minimum order - 2 dozen of each type selected*

## Cold

- Mini BLT.....\$20.00 per dozen
- Cherry tomato filled with artichoke & goat's cheese.....\$20.00 per dozen
- Red Thai curry chicken & peach chutney on Naan bread.....\$23.00 per dozen
- Grilled Italian bruschetta on a crispy Japanese eggplant coin garnished with crumbled Goat's cheese..\$23.00 per dozen
- Prosciutto, Brie & fig jam in puff pastry.....\$29.00 per dozen
- Golden crostini with whipped goat's cheese, braised beef & house made tomato jam.....\$29.00 per dozen

## Hot

- Glazed BBQ mini meatballs (2).....\$17.00 per dozen
- Vegetable spring rolls with plum sauce.....\$17.00 per dozen
- Roasted vegetable & goat cheese mini quiches.....\$17.00 per dozen
- Roasted balsamic, garlic & thyme button mushrooms in puff pastry .....\$23.00 per dozen
- Spanakopita.....\$23.00 per dozen
- Mini Greek chicken & vegetable skewers.....\$23.00 per dozen
- Mini beef Satay.....\$26.00 per dozen
- Mini Crab cakes.....\$26.00 per dozen



## PARTY TRAYS

### Dip Platters (tray serves 15)

- Vegetable platter with homemade fresh herb dip - \$29.50
- Classic Hummus with olive oil brushed pita crisps .....\$26.00
- Balsamic Bruschetta topped with fresh Parmesan, served with garlic grilled baguette slices.....\$26.00
- Salsa with tortilla chips.....\$26.00
- Yogurt Tzaziki dip with Greek bread crisp.....\$32.00
- Red pepper dip with garlic bread crisps.....\$32.00
- Creamy artichoke & goat's cheese dip with garlic bread crisps.....\$38.00
- Tri-color tortilla chips with Mexican cream cheese salsa dip.....\$38.00
- Spinach & artichoke dip with olive oil brushed pita crisps.....\$38.00

# PARTY TRAYS

## Two bite Sandwiches (Tray serves 15)

- Traditional triangle sandwiches with ham, chicken & egg salad (60)....\$41.00
- Thin baguette slices filled with ham, chicken, & our *Signature* roast beef (60).....\$47.00



## Sweet treats (Tray serves 12)

- Our *Signature* biscotti platter, which includes the following flavors: almond dipped in chocolate, dried fruit & chocolate with pistachio (24).....\$31.00
- Delectable cookie platter, variety includes: oatmeal raisin, chocolate chip, & double chocolate (24).....\$27.00
- Coffee cakes: English toffee, Morning glory, Cranberry-lemon, **or** Apple cinnamon (24 slices).....\$28.50
- Assorted platter of coffee cake slices (24 slices).....\$28.50
- Our pastry chef's daily dessert tray, always different, always great.....\$32.00
- Wedges of pecan streusel, maple chocolate, lemon citrus, carrot with cream cheese icing, & double chocolate cake (18 slices).....\$33.00



# LUNCH

## Soup & Sandwich.....\$16.95 per person

- **Assorted Tea Sandwiches**  
Fillings include: Roast Beef, Ham, Turkey, Garden Vegetable, Egg & Tuna
- **Hot Soup**  
Please choose one soup selection:  
Potato Leek, Sweet Potato, Harvest Corn Chowder, Cream of Broccoli & Cheddar, Cream of Carrot & Ginger, Tomato & Tarragon
- **Garden Salad**
- **Delicious Dessert**  
Please choose one dessert selection:  
Assorted Cookies; Assorted Cake Wedges; Assorted Tarts & Squares; Fruit Skewers Drizzled with Chocolate

## Easy to Eat Wraps.....\$15.95 per person

- **Assorted Vegetarian & Meat Wraps**  
Fillings include: Garden Vegetable; Maple-Cured Ham with Swiss Cheese & Dijon Mayonnaise; Chicken with Chipotle Mayonnaise; Roast Beef with Grated Carrots & Garlic Aioli
- **Scrumptious Salad**  
Please choose one salad selection:  
Mixed Garden Salad; Bruschetta Pasta Salad with Tomatoes, Herbs & Parmesan Cheese; Penne Ranch Pasta Salad with Vegetables & Ranch Dressing; Potato Salad with Red-Skin Potatoes & Diced Vegetables in a Red Wine Mustard Dressing; Fresh Vegetable Platter
- **Delicious Dessert**  
Please choose one dessert selection:  
Assorted Cookies; Assorted Cake Wedges; Assorted Tarts & Squares; Fruit Skewers Drizzled



# LUNCH

## Deli-Board Luncheon.....\$15.95 per person

- **Assorted Deli Sandwiches**  
Turkey with Cheese & Cranberry Mayo on Ciabatta; Ham & Cheese with Dijon on Rye; Tuna Salad on Croissant; Egg Salad on White; Roast Beef with Swiss Cheese on Baguette; Assorted Cold Cuts & Cheeses with a Chipotle or Honey Mustard Spread on Artisan Bread .
- **Deli-Style Salads**  
Potato Salad or Pasta Salad or Coleslaw
- **Delicious Dessert**  
Assorted Muffins & Cookies or Deli Homestyle Pies

## International Wraps.....\$16.00 per person

- **Assorted Vegetarian & Meat Wraps**  
Fillings include: Homemade hummus with cucumber, tomato, & spinach (*vegan*); grilled chicken Caesar with bacon; smoked meat with spicy Dijon mustard & romaine lettuce; & prosciutto with goat's cheese, grilled asparagus garnished with a lemon garlic aioli.
- **Scrumptious Salad**  
Please choose one salad selection: Mixed green salad with goat's cheese; Traditional creamy coleslaw; Traditional Caesar Salad; Baby spinach salad with strawberries, apricots, feta cheese & mint poppyseed vinaigrette; Arugula salad with candy stripped beets, toasted almonds & strawberry balsamic vinaigrette
- **Dessert**  
Please choose one dessert selection: Red Velvet Cake, White Chocolate Lemon Cheesecake, Caramel Cheesecake, Gluten Free Chocolate Hazelnut Torte



# LUNCH

## Croissant Sandwiches.....\$17.25 per person

- **Assorted Sandwiches**  
Fillings include: Roasted vegetables with thyme infused cream cheese; maple-cured ham with Brie cheese & balsamic caramelized onions garnished with Dijon aioli; roast beef with caramelized onions & Swiss cheese garnished with a roasted red pepper aioli; & a grilled chicken breast with cranberry mayonnaise & Brie cheese.
- **Scrumptious Salad**  
Please choose one salad selection: Mixed green salad with goat's cheese; Traditional creamy coleslaw; Traditional Caesar Salad; Baby spinach salad with strawberries, apricots, feta cheese & mint poppyseed vinaigrette; Arugula salad with candy stripped beets, toasted almonds & strawberry balsamic vinaigrette; Fresh Vegetable Platter
- **Delicious Dessert**  
Please choose one dessert selection: Red Velvet Cake, White Chocolate Lemon Cheesecake, Caramel Cheesecake, Gluten Free Chocolate Hazelnut Torte

## Creamy Chicken Potpie.....\$18.95 per person

- **Individual Chicken Pot Pie**  
Featuring a Hearty Mix of Seasonal Vegetables & Chicken, Baked in a Creamy White Wine Sauce with Roasted Garlic Red-Skin Potatoes
- **Garden Salad**
- **Delicious Dessert**  
Please choose one dessert selection: Assorted Cookies; Assorted Cake Wedges; Assorted Tarts & Squares; Fruit Skewers Drizzled with Chocolate



# LUNCH

## Home-Style Mac & Cheese.....\$18.50 per person

- **Macaroni Pasta with Creamy White Cheese Sauce (Brie, Swiss, & Aged Cheddar)**  
Topped with Herbed Bread Crumbs & Sliced Tomatoes
- **Fresh Baked Rolls & Butter**
- **Creamy Artichoke & Goat Cheese Dip with Pita Chips**
- **Garden Salad**
- **Delicious Dessert**  
Please choose one dessert selection: Assorted Cookies; Assorted Cake Wedges; Assorted Tarts & Squares; Fruit Skewers Drizzled with Chocolate







# DINNER

## HOT BUFFETS – MINIMUM OF 10 GUESTS

### BBQ-Maple Glazed Grilled Chicken Breast .....\$17.95 per person

Traditional creamy coleslaw  
Grilled chicken breast glazed in a homemade maple - BBQ sauce  
Roasted garlic red skin potatoes & seasonal vegetable medley  
Variety of freshly baked artisan breads with creamery butter

### Homestyle Mac & Cheese.....\$14.45 per person

Mixed greens with roasted red peppers, cucumber, cherry tomatoes topped with crumbled goat's cheese with a citrus-herb vinaigrette  
Tri-color fusilli pasta with creamy white cheese sauce (Brie, Swiss & Aged Cheddar Cheeses) topped with fresh herbed bread crumbs & fresh sliced tomatoes  
Variety of freshly baked artisan breads with creamery butter

### Little Italy.....\$18.25 per person

Caesar salad bar- Romaine lettuce, real bacon pieces, fresh grated parmesan cheese, & house-made herbed croutons, served with classic Caesar dressing (ingredients are served separately)

Traditional lasagna: beef, veal & pork in a tomato sauce, layered between homemade noodles & mozzarella, then baked to a golden brown

**or**

Roasted vegetable Lasagna: layers of roasted vegetables, homemade noodles, creamy Alfredo sauce topped with mozzarella cheese & fresh grated parmesan, then baked to a golden brown

Variety of freshly baked artisan breads with creamery butter



# DINNER

## Homestyle Beef Stew.....\$18.95 per person

Traditional creamy coleslaw  
Homemade Canadian beef stew – rustic  
cut root vegetables with slow simmered  
Canadian beef immersed in a rich Port  
wine sauce  
Homestyle mashed potatoes  
Variety of freshly baked artisan breads  
with creamery butter

## Rustic Country Beef or Vegetarian Chili.....\$16.95 per person

Baby spinach salad with strawberries,  
apricots, carrots, red onions & feta cheese  
served with a lemon & mint poppy seed  
vinaigrette  
Slow cooked rustic country beef or  
vegetarian chili, with hearty vegetables,  
kidney beans & a blend of fresh herbs &  
spices & served with a side of sour cream  
& shredded cheese  
Variety of freshly baked artisan breads  
with creamery butter

## White Wine & Leek Salmon.....\$19.95 per person

Bed of arugula topped with golden &  
candy stripped beets, drizzled with a  
strawberry balsamic vinaigrette, &  
garnished with toasted almonds  
Salmon filet topped with a creamy white  
wine & leek sauce  
Jasmine rice & garden vegetable medley  
Variety of freshly baked artisan breads  
with creamery butter



## DINNER

*The hot buffet menus above include a suggested salad, however you can choose a substitution from the following list*

*A second salad can be added for \$2.25 per person.*

Please choose one salad selection: Mixed green salad with goat's cheese with your choice of dressing: *Strawberry basil balsamic vinaigrette, Honey Citrus vinaigrette, House dressing, Buttermilk ranch*; Traditional creamy coleslaw; Traditional Caesar Salad; Baby spinach salad with strawberries, apricots, feta cheese and mint poppyseed vinaigrette; Arugula salad with candy stripped beets, toasted almonds and strawberry balsamic vinaigrette; Fresh Vegetable Platter

**Special menus can be customized for guests with dietary restrictions or gluten free and vegan diets**

