



CENTRE **EY** CENTRE

CATERING MENU





GENERAL INFORMATION

CENTRE EY CENTRE CATERING MENU

You may select from the food and beverage choices presented in our menus or we would be happy to customize and create special menus to suit your tastes and needs.

All catering menus require a minimum of 25 people to order.

All food and beverage must be prepared and presented by the EY Centre.

Remaining food and beverages cannot be removed from the facility.

Alcohol beverages will be served in accordance with the laws and regulations of the Alcohol and Gaming Commission of Ontario.

Food and Beverage specifications must be received in writing 30 days in advance of the event.

To ensure successful events it is necessary to receive your final guarantee 5 business days prior to your event.

Once the final guarantee is due, the count may not be decreased.

Payment Policy for Food and Beverage Events

On Signing: \$1,000.00 plus 13% HST deposit (14 days prior)

Estimated Food and Beverage Costs

Food and Beverage prices are subject to a 15% administrative charge and 13% HST (harmonized sales tax).

Menu prices cannot be guaranteed more than 90 days out.

A surcharge may apply for small groups.

EARLY MORNINGS

CENTRE BY CENTRE CATERING MENU

EY Continental\$9.50 per person

- Variety of Fruit Juices
- Pastries
- Preserves
- Seasonal Fruit Platter
- Yogurt
- Granola
- House Brewed Coffee
- Tea Selection

Office Break\$6.25 per person

- Chefs' Creative Donuts
- House Brewed Coffee
- Tea Selection

Refreshment Break.....\$9.25 per person

- Variety of Fruit Juices
- Fresh Pastries & Muffins
- House Brewed Coffee
- Tea Selection

Montreal Bagels \$7.75 per person

- Sesame & Poppy Seed Bagels
- Plain & Herb Cream Cheese
- House Brewed Coffee
- Tea Selection
- Add Smoked Salmon \$2.50 / per person*

Your Choice of:

- Butter Croissant\$2.25 per choice
- Chocolate Croissant Chocolatine\$2.50 per choice
- Bagel & Cheese Whip \$3.00 per choice
- Add Smoked Salmon \$3.00 per choice
- House Baked Muffin Variety..... \$2.00 per choice
- Fruit Danish \$2.50 per choice

Parfait.....\$3.95 per choice

- Vanilla Yogurt
- House Preserve
- Maple Granola

Scones & Preserve\$2.25 per choice

Fresh Baked Cookies \$1.35 per choice



A 15% admin charge and all applicable taxes will apply.



BREAKFAST BUFFET

CENTRE EY CENTRE CATERING MENU

Canadian Sugar Shack \$17.50 per person

- Farm Fresh Scrambled Eggs
- Maple French Toast
- Old Fashioned Baked Beans
- Smoked Bacon
- Country Sausage
- Herb Breakfast Potato
- Seasonal Fresh fruit
- Orange juice
- House Brewed Coffee
- Tea Selection

Classic Morning..... \$16.00 per person

- Farm Fresh Scrambled Eggs
- Smoked Bacon
- Country Sausage
- Herb Breakfast Potato
- Seasonal Fresh Fruit
- Orange Juice
- House Baked Muffins
- House Brewed Coffee
- Tea Selection

The Benny \$18.25 per person

- Maple Ham & Florentine
- Eggs Benedict
- Farm Fresh Scrambled Eggs
- Smoked Bacon
- Country Sausage
- Herb Breakfast Potato
- Seasonal Fresh Fruit
- Orange Juice
- House Brewed Coffee
- Tea Selection

At the Clients' Request..... \$19.25 per person

- Eggs Cooked Your Way Right in front of you!
- Farm Fresh Eggs
- Maple French Toast
- Old Fashioned Baked Beans
- Smoked Bacon
- Country Sausage
- Herb Breakfast Potato
- Seasonal Fresh fruit
- Orange juice
- House Brewed Coffee
- Tea Selection

A 15% admin charge and all applicable taxes will apply.





DONUTS BY THE DOZEN

CENTRE BY CENTRE CATERING MENU

Choose Three:.....\$28 per dozen

Smores

Mini Marshmallows, Graham Cracker Dust & Chocolate Chips

Canadian

Maple Dip with Smoked Bacon

Birthday

Vanilla Glaze with Candied Sprinkles

Cookies & Cream

Vanilla Dip with Ground Oreo Crumb

Basic

Honey Dip, Chocolate Dip or Maple Dip

Key Lime

Lime Glaze with Toasted Coconut

Sweet & Savory

Maple Syrup Glaze with Smoked Salt

Funky Monkey

Roasted Banana, Pastry Cream & Chocolate Dip

Ball Park

Salted Pretzel with Chocolate Glaze



A 15% admin charge and all applicable taxes will apply.



BREAKS

CENTRE EY CENTRE CATERING MENU

Signature Squares \$7.00 per person

Assorted Dessert Squares
House Brewed Coffee
Tea Selection

Energize \$9.00 per person

Homemade Energy Bars
Fresh Fruit
House Trail Mix
Orange Blossom Yogurt
Mint Infused Water

Cookie Monster \$6.25 per person

A Variety of Fresh Baked Cookies
House Brewed Coffee
Tea Selection

Theater Style \$6.00 per person

House Made Kettle Chips & Spice Dip
Nacho & Smoked Cheese Sauce
Flavoured Popcorn

Donuts \$7.00 per person

Chef's Creative Donut Selection
House Brewed Coffee
Tea Selection



A 15% admin charge and all applicable taxes will apply.



SIGNATURE BAGUETTES

CENTRE EY CENTRE CATERING MENU

A delicious option that is guaranteed to be a hit with your group. Our signature baguettes provide approximately 32 slices per baguette.

By The Sea..... \$30.00 baguette

Atlantic Smoked Salmon
Capers
Red Onion
Dill
Crab Cheese Whip

Veggie Delight \$26.00 baguette

Grilled Seasonal Veggies
Basil
Sundried Tomato Cheese Whip

Southern BBQ \$28.00 baguette

Smoked Beef
Caramelized Onion
BBQ Cheese Whip

Thai Chicken..... \$28.00 baguette

Teriyaki Chicken
Cilantro
Spicy Peppers
Sesame Cheese Whip



A 15% admin charge and all applicable taxes will apply.



GOURMET WOOD STONE PIZZA

CENTRE EY CENTRE CATERING MENU

Tikka \$16.00 per person

Marsala Spiced Lamb
Cilantro Yogurt
Sweet Onion
Paneer
Chillies

Blanco \$15.00 per person

Truffle Cream
Scallops
Roasted Cauliflower
Aged Brie

Garden \$12.00 per person

Grilled Vegetables
Herb Pesto
Goat Cheese
Balsamic Reduction
Olive Oil

Farmer \$12.00 per person

Basil
Heirloom Tomato
Red Onion
Provolone

Thai \$16.00 per person

Ginger Soy Chicken
Tao Sauce
Spiced Jack Cheese
Toasted Sesame

Italiano \$15.00 per person

Prosciutto
Fig
Roasted Garlic Spread
Buffalo Mozzarella
Arugula

Napolitano \$11.00 per person

House Made Tomato Sauce
Mozzarella
Parmesan

Gatineau Hills \$13.00 per person

Wild Mushrooms
Roast Garlic Béchamel
Manchego Cheese
Truffle Oil

Southern \$16.00 per person

Smoked Beef
House BBQ Glaze
Jalapeño
Avocado
Havarti

A 15% admin charge and all applicable taxes will apply.



QUICK LUNCH BUFFET

CENTRE EY CENTRE CATERING MENU

Wrap It Up..... \$15.50 per person

- EY Garden Salad
- House Dressings
- BBQ Chicken Wrap
- Turkey Caesar Wrap
- Grilled Veggie & Basil Pesto Wrap
- Classic Egg Salad Wrap
- Two Bite Dessert Squares
- House Brewed Coffee
- Tea Selection

Picnic \$16.50 per person

- Roasted Potato Salad
- House Macaroni Salad
- Two Bite Egg Salad
- Two Bite Tuna Salad
- Two Bite Chicken Salad
- Two Bite Thai Veggie
- Fresh Baked Cookies
- House Brewed Coffee
- Tea Selection

Artisan \$17.50 per person

- Arugula & Pear Salad
- Heirloom Tomato Salad
- Local Cured meats
(pastrami, smoked turkey, Country Sausage etc.)
- Rustic Breads
- House Aiolis
- Mrs McGariggle's Mustard
- Seasonal Fresh Fruit
- Brownies & Cream
- House Brewed Coffee
- Tea Selection

Backyard BBQ \$18.50 per person

- Green Cabbage Slaw Cilantro Dressing
- Grilled Veggie & Goat Cheese Salad
- Shaved Smoked Brisket & Fried Onions
- Artisan Pretzel Bun
- Maple Mustard
- Seasonal Fresh Fruit
- Lemon Meringue Pie
- House Brewed Coffee
- Tea Selection

Impress Your Guests!

Add the Chef's House Made Soup for Only **\$1.50** per person

A 15% admin charge and all applicable taxes will apply.



HOT LUNCH BUFFET

CENTRE EY CENTRE CATERING MENU

Pasta Bar \$22.00 per person

- Caesar Salad
- Garlic Baguette
- Bolognaise Sauce
- Three Cheese Alfredo
- Tomato & Basil Sauce
- Ricotta & Roast Garlic Ravioli
- Farfalle
- Linguini
- Tiramisu Point
- House Brewed Coffee
- Tea Selection

The Prairie \$29.00 per person

- EY Garden Salad
- Dinner Rolls
- Rosemary & Dijon Roasted Alberta Beef, Black Pepper Demi
- Roasted Garlic Whipped Potato
- Seasonal Vegetables
- Chefs Miniature Desserts
- House Brewed Coffee
- Tea Selection

Chalet BBQ \$26.00 per person

- EY Garden Salad
- Dinner Rolls
- Slow Roasted Whole Chicken
- Pan Jus
- Seasonal Garden Vegetables
- Garlic & Herb Roasted Potato
- Black Forest Cake
- House Brewed Coffee
- Tea Selection



A 15% admin charge and all applicable taxes will apply.



PLATED LUNCH

CENTRE BY CENTRE CATERING MENU

Entertain guests with your choice of a custom meal service. You are able to choose between soup or salad, entrée and dessert. Our menu includes fresh baked rolls with butter, our house brewed coffee and a collection of teas. We encourage you to custom create your event's menu!

ENTRÉES

Roasted Chicken Supreme.....\$42.00 per person
Citrus Basmati Rice Pilaf, Market Vegetables, Pan Sauce

Grilled Atlantic Salmon\$41.00 per person
Garlic Whipped Potato, Market Vegetables, Pineapple Relish

Ontario Pork Tenderloin\$38.00 per person
Crispy Potato Galette, Market Vegetables, Maple Glace de Viande

Alberta Striploin.....\$48.00 per person
Goat Cheese & Chive Mash, Market Vegetables, Roast Garlic Demi

Baked Halibut.....\$45.00 per person
Quinoa & Dried Fruit Melange, Market Vegetables & Orange Reduction

Grilled Seasonal Vegetable Terrine.....\$38.00 per person
Roasted Tomato Reduction

A 15% admin charge and all applicable taxes will apply.



PLATED LUNCH

CENTRE EY CENTRE CATERING MENU

Select a Soup or Salad with your Entrée and Dessert

SOUPS

Yukon Gold & Caramelized Onion / Crispy Leeks, Roasted Tomato Bisque w/ Basil Crema, Corn Chowder, Gatineau Hills Wild Mushroom Nage w/ Truffle Cream, Market Vegetable Soup, Potato & Smoked Bacon w/ Maple Cream, Manhattan, Seafood Chowder (Tomato Broth Base)

SALADS

House Salad

Tuscan Lettuce Blend
Grape Tomato
Cucumber
Carrot
House Dressing

Chop Salad

Bibb Lettuce
Blue Cheese
Preserved Figs
Prosciutto
Maple Dressing

Antipasti Salad

Marinated Green Beans
Kalamata Olives
Cherry Tomato
Baby Bocconcini
Lemon Dressing

Poached Pear Salad

Toasted Walnuts
Local Goat Cheese
Balsamic Syrup
Flower Panache

Summer Salad

Watermelon & Tomato
Feta Cheese
Red Onion
Arugula Sprouts
White Balsamic Vinaigrette

Harvest Salad

Arugula
Shaved Fennel
Toasted Pecans
Apricots
Apple Dressing

Caesar Salad

Romaine
Smoked Bacon
Parmesan
House Crouton
Roasted Garlic Vinaigrette

DESSERT



Apple & Maple Sugar Cobbler
Chocolate Tart
Vanilla Bean Crème Brûlée
Lemon Curd Tart
Blueberry & Mint Salad
Bourbon Bread Pudding
Brownie Explosion
Seasonal Fruit Plate
Macerated Berries & Whipped Cream

A 15% admin charge and all applicable taxes will apply.



PLATED DINNER

CENTRE BY CENTRE CATERING MENU

Entertain guests with your choice of a three or four course custom meal service. You are able to choose between soup or salad, entrée and dessert. Our menu includes fresh baked rolls with butter, our house brewed coffee and a collection of teas.

ENTRÉES

- Brome Lake Duck Magret** **\$58.00** per person
Wild Mushroom Crepe, Spring Peas, Thyme & Orange Marmalade
- Roasted Rack of Lamb** **\$68.00** per person
Garlic Whipped Potato, Market Vegetables, Pineapple Relish
- Pan Seared Chicken Supreme**..... **\$52.00** per person
Smoked Cheddar Polenta Cube, Miniature Vegetables, Butter Pan Sauce
- Ontario Pork Chop**..... **\$52.00** per person
Potato Gratin, Celery Root & Apple Puree, Rosemary Sauce
- Alberta Beef Tenderloin**..... **\$68.00** per person
Confit Fingerlings, Onion Jam, Roasted Parsnips, Demi Reduction
- Grilled Atlantic Salmon** **\$61.00** per person
Creamy Wild Rice, Roasted Leeks, Pineapple & Anise Reduction
- Braised Boneless Short Rib**..... **\$66.00** per person
Roasted Garlic Pomme Purée, Sautéed Seasonal Vegetables, Glace de Viande

A 15% admin charge and all applicable taxes will apply.



PLATED DINNER

CENTRE EY CENTRE CATERING MENU

Select a Soup or Salad with your Entrée and Dessert

SOUPS

Sweet Potato & Smoked Bacon w/ Maple Cream, Roasted Cauliflower & Thai Curry, Lemon Grass Broth w/ Shrimp Dumpling, Green Pea w/ Truffle Sour Cream, Lobster Bisque w/ Brandy, Fire Roasted Red Pepper Velour w/ Cilantro Leaves, Creamy Leek w/ Smoked Chicken, Red Bean & Chipotle w/ Lime Drizzle

SALADS

Napa Salad

Feta
Roasted Peppers
Artichokes
Olive Vinaigrette

Yokohama Salad

Spicy Watermelon
Sesame Soba
Tatsoi Sprouts
Candied Ginger Vinaigrette

Simple Salad

Tender Greens
Seasonal Garnish
House Dressing

Tuscan Salad

Tomato Medley
Fried Bocconcini Pearls
Manzilla Olives
Garlic Croutons

Forever Summer Salad

Arugula
Orange Supreme
Goat Cheese
Toasted Pecan
Champagne Vinaigrette

Hail the Kale Salad

Young Kale
Sweet & Salty Chickpeas
Shaved Fennel
Maple Vinaigrette

Santorini Salad

Grilled & Marinated Octopus
Grape Tomato
Pickled Red Onion
Parsley Panache

DESSERT

Brownie Rectangle

Brandied Cherry
Dark Chocolate Ganache
Cylinder

White Chocolate Terrine

Raspberry Salad

Fraise Au Poivre

Strawberries
Cracked Pepper
Grand Marnier
Sweetened Sour Cream

Triple Chocolate Mousse Cake

Berry Coulis
Chantilly Cream

Lime Cheesecake

Coconut Anglaise

Apple Tarte Tatin

Vanilla Bean Whip
Caramel Sauce

Orange Scone

Summer Field Berries
Lavender Custard

A 15% admin charge and all applicable taxes will apply.



DINNER BUFFETS

CENTRE EY CENTRE CATERING MENU

The Mediterranean \$42.00 per person

Chef's Daily Soup
EY Garden Salad with Seasonal Garden Vegetables & House Dressings
Fresh Baked Dinner Rolls
Ricotta & Roast Garlic Ravioli with Herb Cream Sauce
Grilled Chicken with Thyme Reduction
Market Vegetables
Roasted Mini Potatos
Gourmet Cakes & Pastries
House Brewed Coffee
Tea Selection

The European..... \$46.00 per person

Chef's Daily Soup
EY Garden Salad with Seasonal Garden Vegetables & House Dressings
Wild Mushroom & Goat Cheese Dip
Artisan Crisps
Charcuterie Board with Marinades
Seasonal Vegetable Bouquet
Crispy Gnocchi with Brown butter & Toasted Walnuts
Braised Basque Style Chicken
Baked Salmon with Soft Herb Pistou & Wild Rice Pilaf
Roasted Onion Whipped Potato
Market Vegetables
Gourmet Cakes & Pastries
House Brewed Coffee
Tea Selection

The Expedition..... \$56.00 per person

Chef's Daily Soup
EY Garden Salad with Seasonal Garden Vegetables & House Dressings
Heirloom Tomato & Feta Salad
Rice Noodle with Garlic Shrimp & Vietnamese Dressing
Local and Imported Cheese Selection
Assorted Baked Rolls
Slow Cooked Rosemary Pork Shoulder with Pan Sauce
Pepper Crusted Alberta Beef with Cabernet Sauce
Herb Crusted White Fish with Lime Sauce
Coconut Sweet Rice
Roast Garlic & Chive Whipped Potato
Market Vegetables
Gourmet Cakes & Pastries Coffee & Tea
Grilled Veggie & Goat Cheese Salad
Shaved Smoked Brisket & Fried Onions
Artisan Pretzel Bun
Maple Mustard
Seasonal Fresh Fruit
Lemon Meringue Pie
House Brewed Coffee
Tea Selection

A 15% admin charge and all applicable taxes will apply.



ARTISAN BOARDS

CENTRE EY CENTRE CATERING MENU

The Original\$12.00 per person

Artisan Cured Meats
Local Seed to Sausage Cured Meats
Picklings
Mrs McGarrigle's Mustard
Rosemary Crisps

Simply Cheese... \$11.00 per person

Pink Pepper Honey Parmesan
Applewood Cheddar
Creamy Camembert
Floral Goat Cheese
Oka
Preserves
Toasted Baguette

Thai Express\$11.00 per person

California Roll
Sashimi
Pickled Ginger
Wasabi
Soy
Asian Mayo

Dip It \$8.00 per person

Artisan Cured Meats
Local Seed to Sausage Cured Meats
Picklings
Mrs McGarrigle's Mustard
Rosemary Crisps

Deep Sea \$11.00 per person

Poached Prawns
Calamari
White Beer Mussels
House Cocktail

Deli Counter \$10.00 per person

Black Forest Ham
Roast Beef
Spicy Salami
Mortadella

Gardener \$6.00 per person

Seasonal Vegetable Selection
Roasted Garlic & Chive Dip

Sunrise \$6.00 per person

Seasonal Fresh Fruit
Orange Blossom Honey Yogurt

East Coast \$12.00 per person

Smoked Atlantic Salmon
Lake Trout
Herring
BBQ Salmon
Confit Lemon & Dill Cream
Toasted Baguette

A 15% admin charge and all applicable taxes will apply.



INTERACTIVE FOOD STATIONS

CENTRE BY CENTRE CATERING MENU

LA POUTINE BAR

Tater Tots..... \$8.00 per person

St Alberts Curds
Gravy

Polenta Fries \$8.00 per person

Goat Cheese
Sundried Tomato Demi

Brome Lake Duck Confit..... \$10.00 per person

Applewood Smoked Cheddar
Juniper Demi

Nova Scotia Lobster \$11.00 per person

Dill Whip
Chowder Sauce

TACO BAR

Chimi Chicken \$9.00 per person

Pickled Red Cabbage
Lime Cream
Cilantro Leaves
Red Peper Hot Sauce

Southern Style Smoked Beef \$10.00 per person

Cured Sweet Peppers
Crispy Onions
Soy Hot Sauce

Ceviche White Fish \$9.00 per person

Cucumber Salsa
Preserved Lemon
Dill Shred

A 15% admin charge and all applicable taxes will apply.



INTERACTIVE FOOD STATIONS

CENTRE EY CENTRE CATERING MENU

ASIAN EXPRESS

Pad Thai Veggies..... \$8.00 per person

- Udon Noodle
- Peanuts
- Sweet Sesame Sauce

General Tao's Chicken..... \$9.00 per person

- Onsite Fried Rice
- Cilantro
- Tao Sauce

SLIDER STATIONS

Crispy White Fish..... \$9.00 per person

- Cucumber Relish
- Dill Mayo
- Salted Green Cabbage
- Sour Dough Roll

Rosemary Pork \$9.50 per person

- Pickled Red Onion
- Arugula
- Garlic Aioli
- Five Grain Roll

Banh Mi Sandwich..... \$9.00 per person

- Sesame Chicken
- Pickled Carrot & Daikon
- Cilantro & Mint Blend
- Rice Bun

Kung Pow Shrimp..... \$10.00 per person

- Sweet Pepperson
- Nappa Cabbage
- Glass Noodle
- Citrus Sauce

Smoked Brisket \$10.00 per person

- Wild Mushroom Jam
- Crispy Onions
- Whiskey Mustard
- Rosemary Roll

Sesame Chicken \$10.00 per person

- Thai Basil
- Bean Sprouts
- Five Spice Spread
- Ginger Bun

A 15% admin charge and all applicable taxes will apply.



RECEPTION PACKAGES

CENTRE BY CENTRE CATERING MENU

EVENING OUT \$29 per person

CHILLED CANAPE

Dehydrated Fig

Goat Cheese
Serano Crisp
Spanish Paprika Crumble

BLT

House Blinis
Tomato Jam
Smoked Bacon
Garlic Aioli
Arugula Sprout

HOT CANAPE

Smoked Chicken

Smoked Chicken
Picco
Avocado Cream
Cilantro
Toastada Chip

Baja Skewers

Beef
Chicken
Pork

SIMPLY CHEESE

Pink Pepper Honey Parmesan
Applewood Cheddar
Creamy Camembert
Floral Goat Cheese
Oka
Preserves served on Toasted
Baguette
Seasonal Fresh Fruit and Orange w/
side of Blossom Honey Yogurt

OPEN HOUSE \$34 per person

CHILLED CANAPE

Dehydrated Fig

Goat Cheese
Serano Crisp
Spanish Paprika Crumble

Banh Mi Roll

Pickled Asian Veggies
Mint
Cilantro
Peanuts
Sesame Dip

HOT CANAPE

BLT Blinis

House Blinis
Tomato Jam
Smoked Bacon
Garlic Aioli
Arugula Sprout

Dip It

Black Bean Ham Hock
Roasted Pepper & Smoked Paprika
Feta & Artichoke
Wild Mushroom served with
Flatbread

SIMPLY CHEESE

Pink Pepper Honey Parmesan
Applewood Cheddar
Creamy Camembert
Floral Goat Cheese
Oka
Preserves served on Toasted
Baguette
Seasonal Fresh Fruit and
Orange w/ side of Blossom Honey
Yogurt

A 15% admin charge and all applicable taxes will apply.



RECEPTION PACKAGES

CENTRE EY CENTRE CATERING MENU

GALA \$40 per person

CHILLED CANAPE

Shaved Beet Carpaccio

Basil Feta
Olive Flat Bread

Pink Pepper Lamb Loin

Sweet Pepper Slaw
Demi Ailo
Wonton

Braised Pork

Grilled Pineapple
Chervil
BBQ Chip

Artisan Cured Meats

Local Seed to Sausage Cured-
Meats
Mrs McGarrigle's Mustards

HOT CANAPE

Grilled Cheese

Double Brie
Onion Jam
Artisan Bread

Spaghetti

Lamb Meat Ball
House Marinara

Asian Dumpling

Shrimp
Veggie
Pork
Citrus Soy

SIMPLY CHEESE

Pink Pepper Honey Parmesan
Applewood Cheddar
Creamy Camembert
Floral Goat Cheese
Oka

Preserves served on Toasted
Baguette
Seasonal Fresh Fruit and Orange w/
side of Blossom Honey Yogurt

Deep Sea

Poached Prawns
Calamari
White Beer Mussels
House Cocktail

Miniature Signature Sweet Desserts

A 15% admin charge and all applicable taxes will apply.



CANAPES

CENTRE BY CENTRE CATERING MENU

YOUR CHOICE BY THE DOZEN \$30 **minimum 3 dozen of each selection*

CHILLED

Dehydrated Fig

Goat Cheese
Serano Crisp
Spanish Paprika Crumble

Banh Mi Roll

Pickled Asian Veggies
Mint
Cilantro
Peanuts
Sesame Dip

BLT

House Blinis
Tomato Jam
Smoked Bacon
Garlic Aioli
Arugula Sprout

Smoked Trout

Caper Remoulade
Candied Red Onion
Fennel Frawn
Bagel Chip

Duck Prosciutto

Black Cherry Preserve
Cashew Toast

Tuna Bacon

Cucumber Relish
Ginger Cream

Shaved Beet Carpaccio

Basil Feta
Olive Flat Bread

Pink Pepper Lamb Loin

Sweet Pepper Slaw
Demi Ailo
Wonton

Lobster Perla

Confit Lemon
Shredded Iceberg

Braised Pork

Grilled Pineapple
Chervil
BBQ Chip

Tequila Prawn

Cilantro Mojito

Wild Mushroom Jam

Spring Pea Cream
Fried Fingerling

HOT

Wellington

Shaved Rare Beef
Blue Cheese Crumble
Black Pepper Puff

Crab Fritter

Lump Crab
Sweet Pepper
Roasted Corn
House Spice
Cajun Dip

Grilled Cheese

Double Brie
Onion Jam
Artisan Bread

Pan Seared Foie Gras

Brioche French Toast
Apple Butter

Asian Dumpling

Shrimp
Veggie
Pork
Citrus Soy

Mushroom Dusted Scallop

Bacon Preserve
Sprouts

Smoked Chicken

Basil Feta
Olive Flat Bread

Spaghetti

Lamb Meat Ball
House Marinara

Zucchini Tempura

Chipotle Dip

Baja Skewers

Beef
Chicken
Pork
Mojito Sauce

A 15% Labour charge and all applicable taxes will apply.



BAR SERVICES

CENTRE BY CENTRE CATERING MENU

BEER

DOMESTIC

- Molson Canadian
- Molson Canadian Cider
- Coors Light

PREMIUM BEER

- Clocktower Craft Brew
- Heinken

NON ALCOHOLIC BEVERAGES

- Dole
- Pepsi
- Rockstar Energy Drink
- Leaf Brewed Real Tea
- Starbucks Coffee or Tea

WHITE WINES **by the bottle*

- Jackson Triggs Black Reserve Chardonnay\$30.00
- Inniskillin Niagara Riesling\$33.00
- Woodbridge by Robert Mondavi Chardonnay\$36.00
- Kim Crawford Sauvignon Blanc\$42.00

RED WINES **by the bottle*

- Jackson Triggs Black Reserve Cabernet Sauvignon\$30.00
- Inniskillin Estate Select Pinot Noir VQA\$33.00
- Marcus James Malbec, Argentina.....\$36.00
- Woodbridge by Robert Mondavi, Cabernet Sauvignon.....\$42.00

THE BAR

- Mixed Drinks \$7.00
- Coolers \$7.00
- Domestic Beer..... \$6.00
- Import Beer \$7.00
- Wine by the glass..... \$7.00
- Assorted Soft Drinks... \$3.00
- Sparkling Water..... \$4.00

Prices do not include tax or service charge. Based on availability.



A 15% Labour charge and all applicable taxes will apply.

4899 Uplands Drive Ottawa ON K1V 2N6

Local: 613-822-8800 • Toll Free: 613-822-8800

info@eycentre.ca

www.eycentre.ca

