



SHERATON  
Ottawa Hotel

# Banquet Menu



# Breakfast Table

All breakfasts come with Starbucks® coffee and a selection of TEAVANA® specialty teas.

Menu prices are per person. Menu price will increase by \$5 per person when guarantee is less than the minimum requirement.

Any dietary/special meal requests are subject to an increase of \$5 per person surcharge excluding vegetarian options.

All interactive stations must be prepared by a culinary attendant at \$75 per hour per station, 2 hours minimum.

## **Continental (v)** 22

Minimum of 10 people

Chilled juices

Basket of freshly baked croissants, muffins and butter and fruit preserves

Warm cranberry banana bread pudding

Sliced seasonal fruit

## **Classic (gfo)** 27

Minimum of 10 people

Chilled juices

Scrambled eggs

Crispy bacon, sausage and home fries with roasted red onions and peppers

Basket of fresh croissants and pastries

Fresh sliced seasonal fruit

Whole wheat and white toast, butter and fruit preserves

## **Healthy (gfo, v)** 27

Minimum of 20 people

Chilled juices

Scrambled eggs

Steel-cut oats with caramelized apple, chia seeds, pecans and maple syrup

Banana split bowl with Greek yogurt, berries, toasted granola and maple syrup

Choice of whole wheat or multigrain bread.

House-made juices:

Green Power – kale, apple, cucumber, celery

Orange Power – sweet potato, carrot, pineapple

Red Power – beet, carrot, apple, ginger

## **Decadent** 34

Minimum of 20 people

Chilled juices

Breakfast poutine – tater-tots, poached egg, veggie gravy and St-Albert cheese curds

Local Bakery egg bread chocolate and banana French toast with salted caramel

Crispy bacon, sausage and home fries with roasted red onions and peppers

Basket of fresh croissants

Fresh sliced seasonal fruit

Whole wheat and white toast, butter and fruit preserves

## **Brunch Table** 45

Minimum of 20 people

Chilled juices

Scrambled eggs, bacon, sausage, ham and breakfast roasted potato with peppers and onions

Local Bakery egg bread French toast with chocolate, banana and salted caramel

Basket of fresh croissants

Fresh sliced seasonal fruit

Whole wheat and white toast

Butter and fruit preserves

In-house organic salmon gravlax and shrimp cocktail

Organic greens with crispy vegetables, citrus and ginger vinaigrette

Melted fontina macaroni and cheese

Salmon in a dill and lemon butter sauce

Roasted chicken breast with wild mushrooms and grilled leeks

Grilled seasonal vegetables

Roasted baby potatoes

Seasonal fruit salad and Chef's dessert selections

gf – gluten free gfo – gluten free option available v – vegetarian

Alternative options can be provided for food allergies and dietary restrictions in advance of your event.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs or unpasteurized milk may increase your risk of foodborne illness.

All items are subject to 15% service charge and 13% HST (Harmonized Sales Tax). Prices and items not guaranteed outside of 6 months of your event.

# Breakfast Action Stations

Menu prices are per person.

Minimum of 15 people.

## Smoothie (gf, v) 15

Monkey Business – almond milk, avocado, banana, cashew, date, maple syrup

Creamsicle – orange juice, mango, banana, vanilla, honey

Berry Blast – apple juice, strawberry, blueberry, Greek yogurt, chia seeds

## Omelet (gf, v) 15

Beking's Farm eggs with choice of house-made ham, bacon, mushroom, sweet pepper, red onion, spinach or cheddar

## French Toast (v) 15

Local Bakery egg bread with caramelized bananas, poached pears, Quebec maple syrup and salted butter caramel



gf – gluten free gfo – gluten free option available v – vegetarian

Alternative options can be provided for food allergies and dietary restrictions in advance of your event.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs or unpasteurized milk may increase your risk of foodborne illness.

All items are subject to 15% service charge and 13% HST (Harmonized Sales Tax). Prices and items not guaranteed outside of 6 months of your event.

Sheraton Ottawa Hotel

150 Albert Street, Ottawa, Ontario K1P 5G2 Canada T 613 238 1500 F 613 238 8497 marriott.com/yowski

# Breakfast Enhancements

Menu prices are per person.

**Nutritious Granola Bar (gf, v)** 4

**Individual Low-Fat Yogurt (gf, v)** 4

**Whole Fruit Selection (gf, v)** 4

## Pancakes

Canadian maple syrup (v) 5

## French Toast

Canadian maple syrup (v) 5

## Assorted Individual Pastries

Muffins, croissants or Danish (v) 5

## Fresh Sliced Seasonal Fruits and Berries (gf, v) 7

**Sliced Fruit Bread (12 slices per loaf) (v)** 16

Banana, cranberry, orange

**House-Made Juices (gf, v)** 8

Green Power: kale, apple, cucumber, celery

Orange Power: sweet potato, carrot, pineapple

Red Power: beet, carrot, apple, ginger

**Smoothie (gf, v)** 9

Monkey Business: almond milk, avocado, banana, cashew, date, maple syrup

Creamsicle: orange juice, mango, banana, vanilla, honey

Berry Blast: apple juice, strawberry, blueberry, Greek yogurt, chia seeds



gf – gluten free gfo – gluten free option available v – vegetarian

Alternative options can be provided for food allergies and dietary restrictions in advance of your event.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs or unpasteurized milk may increase your risk of foodborne illness.

All items are subject to 15% service charge and 13% HST (Harmonized Sales Tax). Prices and items not guaranteed outside of 6 months of your event.

# All Day Breaks

Menu prices are per person. Menu price will increase by \$5 per person when guarantee is less than the minimum requirement. Any dietary/special meal requests are subject to an increase of \$5 per person surcharge excluding vegetarian options.

## Sweet and Salty (v) 20

Fresh baked cookies

“Beaver Toes” with cinnamon sugar and lemon

Fresh sliced seasonal fruit

Pretzels with house-made mustard

House-made potato chips with dips

Freshly brewed Starbucks® coffee and a selection of TEAVANA® specialty teas.

## Healthy Boost (gfo, v) 22

Fresh sliced seasonal fruit

Vegetable crudités with dip

Greek yogurt with seasonal preserves

### Smoothies (Select one):

Monkey Business: almond milk, avocado, banana, cashew, date, maple syrup

Creamsicle: orange juice, mango, banana, vanilla, honey

Berry Blast: apple juice, strawberry, blueberry, Greek yogurt, chia seeds

Freshly brewed Starbucks® coffee and a selection of TEAVANA® specialty teas.

## Break Package 37

### Early Morning (gf, v)

Basket of freshly baked croissants and muffins, fresh sliced seasonal fruit, freshly brewed Starbucks® coffee and a selection of TEAVANA® specialty teas

### Mid-Morning (gfo, v)

Chilled fruit juices, freshly brewed Starbucks® coffee and a selection of TEAVANA® specialty teas

### Afternoon (v)

Fresh baked cookies, house-seasoned popcorn, assorted soft drinks



gf – gluten free gfo – gluten free option available v – vegetarian

Alternative options can be provided for food allergies and dietary restrictions in advance of your event.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs or unpasteurized milk may increase your risk of foodborne illness.

All items are subject to 15% service charge and 13% HST (Harmonized Sales Tax). Prices and items not guaranteed outside of 6 months of your event.

# Break Enhancements

Menu prices are per person.

**Whole Fruit Selection (gf, v)** 4

**Nutritious Granola Bar (gf, v)** 4

**Individual Low-Fat Yogurt (gf, v)** 4

**Assorted Individual Pastries** Muffins, croissants or Danish (v) 5

**Fresh Sliced Seasonal Fruits and Berries (gf, v)** 7

**Fruit Kabobs**

Lime yogurt dip (gf, v) 9

**Sliced Fruit Bread (12 slices per loaf) (v)** 16

Banana, cranberry, orange

**Vegetable Crudités**

Dip (gf, v) 7

**Canadian Cubed Cheeses (gf, v)** 7

**Individual Bagged Potato Chips (gf, v)** 4

**House-Seasoned Popcorn (gf, v)** 4

**House-Made Potato Chips**

Dips (gf, v) 5

**Pretzels**

House-made mustard (v) 6

**Salted Butter Caramel Popcorn (gf, v)** 6

**Baked Pita Chips**

Red pepper hummus, black bean dip and fresh salsa (v) 7

**Warm Tortilla Chips**

Fresh tomato salsa, guacamole (gf, v) 10

**Assorted Biscotti (v)** 4

**Assorted Home-Baked Cookies or Brownies – minimum 10 (v)** 5

**House-Made Bark (gf, v)** 6

**Sticky Buns (v)** 7

**“Beaver Toes”**

Cinnamon sugar and lemon (v) 7

**House-Made Juices (gf, v)** 8

Green Power: kale, apple, cucumber, celery

Orange Power: sweet potato, carrot, pineapple

Red Power: beet, carrot, apple, ginger

**Smoothie (gf, v)** 9

Monkey Business: almond milk, avocado, banana, cashew, date, maple syrup

Creamsicle: orange juice, mango, banana, vanilla, honey

Berry Blast: apple juice, strawberry, blueberry, Greek yogurt, chia seeds



gf – gluten free gfo – gluten free option available v – vegetarian

Alternative options can be provided for food allergies and dietary restrictions in advance of your event.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs or unpasteurized milk may increase your risk of foodborne illness.

All items are subject to 15% service charge and 13% HST (Harmonized Sales Tax). Prices and items not guaranteed outside of 6 months of your event.

# Lunch Tables

All lunches come with Starbucks® coffee and a selection of TEAVANA® specialty teas.

Menu prices are per person. Menu price will increase by \$5 per person when guarantee is less than the minimum requirement.

Any dietary/special meal requests are subject to an increase of \$5 per person surcharge excluding vegetarian options.

All interactive stations must be prepared by a culinary attendant at \$75 per hour per station, 2 hours minimum.

## **Chef's Creation (gfo)** 33

Minimum of 10 people

From the Carleton Grill buffet table of the day\*

Two salads, one meat, one vegetarian, vegetable and starch of the day

Seasonal fruit salad and Chef's dessert selections

\*Available only when Carleton Grill is operating its lunch buffet

## **The Senate (gf)** 35

Minimum of 15 people

Soup of the day

Seasonal green salad

Salmon in a dill and lemon butter sauce

Roasted chicken breast with wild mushrooms and grilled leeks

Marinated and grilled seasonal vegetables

Roasted baby potatoes

Seasonal fruit salad and Chef's dessert selections

## **The Deli (gfo)** 35

Minimum of 15 people

Soup of the day

Seasonal green salad

Seasonal fruit salad and Chef's dessert selections

### **Choice of:**

Pre-made wraps

Pre-made sandwiches on

Local Bakery breads

Build your own sandwiches on

Local Bakery bread

### **Includes the following:**

Grilled vegetables, herbed ricotta and arugula (gfo, v)

Roasted pork shoulder with salsa verde and pickled onion (gfo)

House-made pastrami, house-made grainy mustard and sauerkraut (gfo)

Pulled chicken, curry mayo, apple and green onion (gfo)

Tuna salad, apple celery and cumin and lime mayo (gfo)

## **Viva Italia (gfo)** 37

Minimum of 15 people

Soup of the day

Caesar salad

Arugula salad with pecorino, pine nuts, pears and oven-dried grapes

Caprese salad with heirloom tomatoes, buffalo mozzarella, fresh basil and balsamic

Chicken piccata with lemon, capers and parsley (gf)

Steamed organic salmon with peperonata and caramelized fennel

Vegetarian lasagna

Seasonal fruit salad and Chef's dessert selections

## **Hola Mexico (gfo)** 37

Minimum of 15 people

Guacamole with tortilla chips

Mango salad with shredded coconut cilantro and chili

Mexican rice with black beans

Pork tacos, adobo-rubbed pork shoulder with salsa roja, grilled pineapple, white onion and cilantro

Chicken quesadillas with sour cream and cilantro

Enchiladas with red chili and cheese, queso fresco crema

Seasonal fruit salad and Chef's dessert selections

gf – gluten free gfo – gluten free option available v – vegetarian

Alternative options can be provided for food allergies and dietary restrictions in advance of your event.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs or unpasteurized milk may increase your risk of foodborne illness.

All items are subject to 15% service charge and 13% HST (Harmonized Sales Tax). Prices and items not guaranteed outside of 6 months of your event.

Sheraton Ottawa Hotel

150 Albert Street, Ottawa, Ontario K1P 5G2 Canada T 613 238 1500 F 613 238 8497 marriott.com/yowski

# Reception – Canapés

Priced per dozen unless otherwise stated. Minimum 3 dozen per canapé.

## Cold Canapés

### Avocado Tartare

Pickled onions, puffed rice, in a savoury tartlet  
(gf, v) 30

### Compressed Sangria Marinated Watermelon

Coconut and Thai basil on a skewer (gf/v) 30

### Mini Greek Salad

feta cheese in a compressed cucumber cup  
(gf, v) 30

### Baby Beets

dipped in coffee butter with cardamom, fleur de sel  
and raspberry on a skewer (gf, v) 35

### Cured Organic Salmon

coconut, orange and salsa verde on a spoon  
(gf) 35

### Heirloom Tomato Tart

Quebec goat cheese mousse and lemon verbena  
(v) 36

### Sweet Potato Cube

Medjool date purée and candied pecans on a  
skewer (gf, v) 36

### Beef Carpaccio

Porcini mushroom rubbed, grilled oyster  
mushrooms and pickled onion (gf) 40

### Baby Nordic Shrimp Tart

Tomato, cucumber and avocado purée 42

## Hot Canapés

### Grilled Tofu

Curry mayo, cucumber, red onion and cilantro on  
a spoon (gf, v) 30

### Mini Quiche

Wild mushrooms, smoked bacon and pecorino  
(v) 30

### Mini Quiche Florentine

Fontina and spinach (v) 30

### Spanakopita (v) 30

### Crispy B.C. Humboldt Squid

Hoisin glaze, fermented chili and green onion on a  
spoon (gf) 35

### Crispy Cauliflower

Hoisin glaze, fermented chili and green onion on a  
spoon (gf, v) 35

### Kentucky BBQ Pork Belly

Salted caramel apple and apple vinegar on a  
skewer (gf) 35

### Korean BBQ Pork Ribs

Char sui glaze, peanut and green onion (gf) 35

### Perth Pork Gyoza Dumplings

Rice vinegar, soya and fermented chili 35

### Arancini

saffron aioli and soffrito sauce (v) 37

### Char-Grilled Chicken Leg Satay

Roasted peanut and Thai glaze on a skewer  
(gf) 37

### General Tso Chicken

Asian slaw and sesame seeds on a skewer  
(gf) 37

### Mini Beef Wellingtons 40

### Mini Roast Beef Sliders

Horseradish aioli 44

### Reuben Sandwiches

House-made grainy mustard, sauerkraut and  
melted fontina, rye bread 44

gf – gluten free gfo – gluten free option available v – vegetarian

Alternative options can be provided for food allergies and dietary restrictions in advance of your event.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs or unpasteurized milk may increase your risk of foodborne illness.

All items are subject to 15% service charge and 13% HST (Harmonized Sales Tax). Prices and items not guaranteed outside of 6 months of your event.



# Reception – Canapés

**Canapé Package #1** 18  
Based on 6 pieces per person (No Platter)

## Cold Selections

Avocado Tartare

Pickled onions, puffed rice, in a savoury tartlet (gf, v)

Cured Organic Salmon

Coconut, orange and salsa verde on a spoon (gf)

## Hot Selections

Mini Quiche

Wild mushrooms, smoked bacon and pecorino (v)

Crispy Cauliflower

Hoisin glaze, fermented chili and green onion on a spoon (gf, v)

Char-Grilled Chicken Leg Satay

Roasted peanut and Thai glaze on a skewer (gf)

Mini Roast Beef Sliders

Horseradish aioli

**Canapé Package #2** 33  
Based on 8 pieces per person (with 1 Platter)

## Cold Selections

Mini Greek Salad

Feta cheese in a compressed cucumber cup (gf, v)

Cured Organic Salmon

Coconut, orange and salsa verde on a spoon (gf)

Baby Nordic Shrimp Tart

Tomato, cucumber and avocado purée

## Hot Selections

Mini Quiche Florentine

Fontina and spinach (v)

Arancini

Saffron aioli and soffrito sauce (v)

Perth Pork Gyoza Dumplings

Rice vinegar, soya and fermented chili

General Tso Chicken

Asian slaw and sesame seeds on a skewer (gf)

Mini Roast Beef Sliders

Horseradish aioli

**Platter** (Select one)

Vegetarian Platter

Marinated eggplant, grilled artichokes, olives, roasted peppers, pickled onions, hummus and romesco dips, mini pitas and fresh baguette (gfo, v)

Cheese Board

Local cheeses with pickles, condiments, preserves and fresh baguette (gfo, v)

Charcuterie Board

A range of cured meats, pickles, condiments, preserves and fresh baguette (gfo)

Chocolate Fountain

Fresh-cut honeydew, cantaloupe, pineapple and watermelon (gf, v)



gf – gluten free gfo – gluten free option available v – vegetarian

Alternative options can be provided for food allergies and dietary restrictions in advance of your event.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs or unpasteurized milk may increase your risk of foodborne illness.

All items are subject to 15% service charge and 13% HST (Harmonized Sales Tax). Prices and items not guaranteed outside of 6 months of your event.

# Reception Action Stations

Menu prices are per person.

Minimum of 15 people.

Menu price will increase by \$5 per person when guarantee is less than the minimum requirement.

Any dietary/special meal requests are subject to an increase of \$5 per person surcharge excluding vegetarian options.

All interactive stations must be prepared by a culinary attendant at \$75 per hour per station, 2 hours minimum.

## **Ham (gfo)** 13

Blackstrap molasses country ham carving station with cornbread and whipped honey butter

## **Brisket (gfo)** 13

Carved Kentucky BBQ beef brisket with braised collard greens, cornbread and whipped honey butter

## **Taco (gfo)** 15

Adobo-rubbed pork shoulder tacos with tomatillo salsa, spicy mango sauce, red onions, tomatoes and red cabbage slaw

## **Reuben (gfo)** 15

Carved house-made pastrami with sauerkraut, grainy mustard and Local Bakery rye bread

## **Roast Beef (gfo)** 20

Roast beef carving station with Yorkshire pudding and beef jus

## **Oyster (gf)** 20

Oyster-shucking station with raspberry mignonette, lemon and horseradish



gf – gluten free gfo – gluten free option available v – vegetarian

Alternative options can be provided for food allergies and dietary restrictions in advance of your event.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs or unpasteurized milk may increase your risk of foodborne illness.

All items are subject to 15% service charge and 13% HST (Harmonized Sales Tax). Prices and items not guaranteed outside of 6 months of your event.

# Reception Tables

Menu prices are per person.

Minimum of 15 people.

## **Vegetarian Platter (gfo, v)** 12

Marinated eggplant, grilled artichokes, olives, roasted peppers, pickled onions

Hummus and romesco dips, mini pitas and fresh baguette

## **Poutine Bar (gfo)** 15

French fries, St-Albert cheese curds and gravy

## **Mini Sandwich Tower** 18

Based on 3 pieces per person.

A selection of Chef's house-made sandwiches, served on Local Bakery breads.

Roasted pork shoulder with salsa verde and pickled onion (gfo)

House-made pastrami, house-made grainy mustard and sauerkraut (gfo)

Pulled chicken, curry mayo, apple and green onion (gfo)

Tuna salad, apple celery and cumin and lime mayo (gfo)

## **Cheese Board (v)** 18

Local cheeses with pickles, condiments, preserves and fresh baguette

## **Charcuterie Board** 20

A range of cured meats, pickles, condiments, preserves and fresh baguette

## **Cured Salmon Platter (gf)** 20

In-house organic salmon gravlax with lemon, capers and red onions

## **Seafood Tower (gf)** 30

Jumbo shrimp with horseradish aioli and cocktail sauce

Oysters with raspberry mignonette

Fresh crab claws

Steamed and chilled mussels and lobster with garlic aioli

## **Chocolate Fountain (gf, v)** 18

Fresh-cut honeydew, cantaloupe, pineapple and watermelon



gf – gluten free gfo – gluten free option available v – vegetarian

Alternative options can be provided for food allergies and dietary restrictions in advance of your event.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs or unpasteurized milk may increase your risk of foodborne illness.

All items are subject to 15% service charge and 13% HST (Harmonized Sales Tax). Prices and items not guaranteed outside of 6 months of your event.

# Dinner Tables

All Dinner Tables are served buffet style and include fresh bread rolls with butter and Starbucks® coffee and a selection of TEAVANA® specialty teas.

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

Any dietary/special meal requests are subject to an increase of \$5 per person surcharge excluding vegetarian options.

All interactive stations must be prepared by a culinary attendant at \$75 per hour per station, 2 hours minimum.

## **The Senate (gf)** 40

Soup of the day

Seasonal green salad

Salmon in a dill and lemon butter sauce

Roasted chicken breast with wild mushrooms and grilled leeks

Marinated and grilled seasonal vegetables

Roasted baby potatoes

Seasonal fruit salad and Chef's dessert selections

## **Pizza Party** 45

Crispy vegetable salad with citrus and ginger vinaigrette

Caesar salad

Cheesy garlic bread

Chicken wings

Jalapeño poppers

Onion rings

Seasonal fruit salad and Chef's dessert selections

### **Pick two of the following:**

Margherita – San Marzano tomato, fior di latte, buffalo mozzarella and fresh basil(v)

Carnivore – San Marzano tomato, fior di latte, spicy salami, fennel sausage, soppressatta, prosciutto and Calabria red onions

Harvest – San Marzano tomato, roasted peppers, mushrooms, red onions, mozzarella and fresh basil (v)

Pesto – grilled chicken, mushrooms, roasted garlic, preserved lemon and smoked buffalo mozzarella

## **Hola, Mexico (gfo)** 50

Guacamole with tortilla chips

Corn grilled in its husk with lime chili butter

Mango salad with shredded coconut cilantro and chili

Mexican rice with black beans

Refried pinto beans with pico de gallo and warm tortillas

Seasonal fruit salad and Chef's dessert selections

### **Pick three of the following:**

Pork tacos, adobo-rubbed pork shoulder with salsa roja, grilled pineapple, white onion and cilantro

Fish tacos dredged in cornmeal with tomatillo salsa, spicy mango and red cabbage slaw

Chicken quesadillas with sour cream and cilantro

Enchiladas with red chili and cheese, queso fresco crema

Cod with achiote spice and lime steamed in banana leaf

Roasted poblano peppers stuffed with black beans, corn and cheese

## **Southern BBQ (gfo)** 50

Braised collard greens

Cornbread with whipped honey butter

Potato salad

Traditional coleslaw

Creamy macaroni salad

Seasonal fruit salad and Chef's dessert selections

### **Pick three of the following:**

Blackstrap molasses country ham

Kentucky BBQ beef brisket

Memphis BBQ dry-rubbed pork ribs

Buttermilk-marinated and breaded fried chicken

Blackened catfish

Pulled BBQ jackfruit tacos

gf – gluten free gfo – gluten free option available v – vegetarian

Alternative options can be provided for food allergies and dietary restrictions in advance of your event.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs or unpasteurized milk may increase your risk of foodborne illness.

All items are subject to 15% service charge and 13% HST (Harmonized Sales Tax). Prices and items not guaranteed outside of 6 months of your event.

# Dinner Tables

All Dinner Tables are served buffet style and include fresh bread rolls with butter and Starbucks® coffee and a selection of TEAVANA® specialty teas.

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

Any dietary/special meal requests are subject to an increase of \$5 per person surcharge excluding vegetarian options.

All interactive stations must be prepared by a culinary attendant at \$75 per hour per station, 2 hours minimum.

## **Viva Italia (gfo)** 50

Caesar salad

Arugula salad with pecorino, pine nuts, pears and oven-dried grapes

Caprese salad with heirloom tomatoes, buffalo mozzarella, fresh basil and balsamic

Grilled baby artichokes with mint salsa verde

Smashed sunchokes fried with olive oil and rosemary

Braised swiss chard with tomato, raisins and chickpeas

Cannoli with chestnut and ricotta cream

Fresh-cut fruit salad with honey and lemon syrup

### **Pick three of the following:**

Arancini with saffron aioli and soffritto sauce

Chicken piccata with lemon, capers and parsley

Grilled black Angus flank steak rubbed with porcini mushroom

Lamb shoulder braised in San Marzano tomato, orange and saffron with saffron rice

Grilled salmon with peperonata and caramelized fennel

Eggplant parmesan with buffalo mozzarella and fresh basil

Vegetarian lasagna

## **Prime Rib (gfo)** 55

French onion soup

Crispy vegetable salad with citrus and ginger vinaigrette

Caesar salad

Harvest salad with braised red cabbage with endive, watercress, red grapes, hazelnuts and goat cheese

Carved prime rib with Yorkshire pudding, au jus gravy and horseradish

Melted fontina macaroni and cheese

Whipped organic buttermilk mashed potatoes

Brown butter roasted Brussels sprouts with crispy bacon

Green beans with toasted almonds

Seasonal fruit salad and Chef's dessert selections

gf – gluten free gfo – gluten free option available v – vegetarian

Alternative options can be provided for food allergies and dietary restrictions in advance of your event.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs or unpasteurized milk may increase your risk of foodborne illness.

All items are subject to 15% service charge and 13% HST (Harmonized Sales Tax). Prices and items not guaranteed outside of 6 months of your event.

# Plated Dinner

All Plated Dinners are accompanied by fresh bread rolls with butter, seasonally selected starch and vegetables (unless otherwise noted), freshly brewed Starbucks® coffee and a selection of Tazo® specialty teas. Build your own dinner based on selections below.

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

Any dietary/special meal requests are subject to an increase of \$5 per person surcharge excluding vegetarian options.

All interactive stations must be prepared by a culinary attendant at \$75 per hour per station, 2 hours minimum.

## Soups 8

### Squash Soup

local squash, caramelized apples and four-spice (gf, v)

### Cauliflower and Apple Soup

Spice roasted cauliflower, yellow curry oil and toasted almonds (gf, v)

### Tomato and Fennel Soup

Roasted organic tomato, basil oil and goat cheese cream (gf, v)

### Baked Potato Soup

Roasted leeks, pear and pickled mustard seed (gf, v)

## Salads

### Caesar Salad

Baby romaine, egg yolk, white anchovy and pecorino (gfo) 10

### Crispy Vegetable Salad

Citrus and ginger vinaigrette (gf, v) 10

### Harvest Salad

Braised red cabbage, endive, watercress, red grapes, pears, goat cheese and hazelnut vinaigrette (gf, v) 12

### Duck and Arugula Salad

Tea smoked duck, apple, pancetta and lychee (gf) 14

### Beet and Goat Cheese Salad

Beets, raspberries, pickled pearl onions and coffee butter (gf, v) 16

### Tomato Salad

Organic tomato with shaved pecorino Romano, basil and truffle powder (gf, v) 16

## Appetizers

### Cured Organic Salmon

Orange salsa verde, cucumber, chili and puffed rice (gf) 14

### Grilled Baby Leeks

Sunchokes, truffle, crispy potato and Beking's Farm poached egg (gf, v) 14

### Chilled B.C. Humboldt Squid

Gingered pears, green onion and toasted pistachio (gf) 14

### Beef Tartare

Pickled carrots, cashew and ginger vinaigrette (gf) 16

### Porcini-Rubbed Beef Carpaccio

grilled and marinated oyster mushrooms, Beking's Farm egg, organic buttermilk, pecorino, puffed rice and hazelnut crumble (gf) 16

### Seared Scallop

Creamed corn, swiss chard and red wine sauce (gf) 18

## Main

### Charred and Curried Cauliflower Pavé

Lentil croquettes, oven-dried grapes, toasted almonds and orange (gfo, v) 22

### Ricotta Gnudi Dumplings

San Marzano tomato sauce, fresh basil and melted fontina (v) 22

### Lavender and Honey Glazed Chicken Breast

Roasted beets, parsnip purée, clementine and granola (gfo) 24

### Perth Pork Chop

Apple purée, roasted shallots, baby potatoes, smoked bacon, sauerkraut and melted cheddar (gf) 26

### Steamed BC Cod

Peperonata, basil, mussels and shellfish broth (gf) 28

### Potato-Encrusted Baked Salmon

Spring beans, peas and marinated king mushrooms (gf) 32

### Seared Scallop

Cauliflower purée, yellow curry roasted cauliflower, oven-dried grapes, clementine and brown butter hollandaise (gf) 32

### Lamb Sirloin

Charred eggplant purée, ricotta gnudi dumplings, oven-dried tomato and mint (gf) 34

### Roasted Striploin

Jerusalem artichoke, king mushroom and Brussels sprouts (gf) 34

### Beef Filet

Sweet potato, poached apples, Tokyo turnips and juniper jus (gf) 36

## Desserts

### Chocolate Creme Brûlée

passion fruit gel and vanilla beignet (gfo) 8

### Hazelnut and Chocolate Dome

hazelnut biscuit, chocolate mousse, praline mousse, chocolate ganache and red fruit coulis 9

### Tiramisu

Vanilla sponge cake flavoured with rum and coffee, mascarpone, vanilla cream 9

### White Chocolate Cheesecake

Graham cracker crumb and fresh mango 10

gf – gluten free gfo – gluten free option available v – vegetarian

Alternative options can be provided for food allergies and dietary restrictions in advance of your event.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs or unpasteurized milk may increase your risk of foodborne illness.

All items are subject to 15% service charge and 13% HST (Harmonized Sales Tax). Prices and items not guaranteed outside of 6 months of your event.

# Host Bar

Pricing does not include 13% HST and 15% gratuity.

## Familiar Brands 7

Vodka – Smirnoff  
Gin – Gordon’s  
Rum – Captain Morgan White  
Rye – Canadian Club  
Bourbon – Jim Beam White Label  
Scotch – Johnnie Walker Red  
Tequila – Sauza Gold

## Appreciated Brands 8

Vodka – Absolut, Stolichnaya  
Gin – Tanqueray, Bombay Sapphire  
Rum – Captain Morgan Gold, Dark and Spiced  
Rye – Crown Royal  
Bourbon – Jack Daniel’s  
Scotch – Johnnie Walker Black Label, Chivas Regal  
Tequila – Jose Cuervo Gold

## Exclusive Brands 11

Vodka – Ketel One, Cîroc, Grey Goose  
Bourbon – Maker’s Mark, Knob Creek, Basil Hayden’s  
Scotch – Assorted Single Malt

## Familiar Wine 8.50

Chardonnay – Peller Estates, Niagara, Ontario  
Cabernet Merlot – Peller Estates, Niagara, Ontario

## Appreciated Wine 10

Pinot Grigio – Terre Gaie, Italy  
Malbec – Séptima, Argentina

## Sparkling Wine

Sparkling Cuvée – Inniskillin, Niagara, Ontario 42  
Cava – Freixenet, Spain 48  
Prosecco – Terre Gaie, Italy 50  
Champagne – Veuve Clicquot, Champagne, France 130

## White Wine

Chardonnay – Peller Estates, Niagara, Ontario 36  
Sauvignon Blanc – Jackson-Triggs, Niagara, Ontario 40  
Riesling – Trius, Niagara, Ontario 42  
Pinot Grigio – Terre Gaie, Italy 46  
Sauvignon Blanc – Oyster Bay, New Zealand 51  
Chardonnay – Ironstone, California, USA 55  
Pinot Grigio – La Tunella, Italy 57  
Viognier – Magellan, Languedoc, France 59  
Sauvignon Blanc “Sancerre” – Bourgeois, France 65  
Chardonnay – Chalk Hill, California, USA 75

## Red Wine

Cabernet Merlot – Peller Estates, Niagara, Ontario 36  
Pinot Noir – Inniskillin, Niagara, Ontario 40  
Merlot – Trius, Niagara, Ontario 42  
Malbec – Séptima, Argentina 46  
Shiraz – Mount Oakden, Australia 51  
Valpolicella “Ripasso” – Righetti, Italy 51  
Zinfandel – Ravenswood, California, USA 51  
Shiraz – Peter Lehmann, Australia 57  
Pinot Noir – Oyster Bay, New Zealand 59  
Cabernet Sauvignon – Lyeth, California, USA 61  
Pinot Noir – Thénard, Burgundy, France 80

## Domestic Beer 7

Budweiser  
Coors Light  
Canadian  
Mill St. Organic  
Sleeman Honey Brown  
Sleeman Clear

## Import Beer 8

Heineken  
Corona  
Stella Artois  
Guinness

## Local Craft Per Glass 8

Red “Gougounes Rousses” – Tuque de Broue  
Blonde “Town & Country” – Dominion City  
Lagered Ale “Lug Tread” – Beau’s  
IPA “Timber Slide” – Lowertown

## Non-Alcoholic 4

Soft Drinks  
Bottled Water  
Bottled Juices  
Perrier

gf – gluten free gfo – gluten free option available v – vegetarian

Alternative options can be provided for food allergies and dietary restrictions in advance of your event.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs or unpasteurized milk may increase your risk of foodborne illness.

All items are subject to 15% service charge and 13% HST (Harmonized Sales Tax). Prices and items not guaranteed outside of 6 months of your event.

# Cash Bar

Pricing includes 13% HST and 15% gratuity.

## Familiar Brands 9

Vodka – Smirnoff  
Gin – Gordon’s  
Rum – Captain Morgan White  
Rye – Canadian Club  
Bourbon – Jim Beam White Label  
Scotch – Johnnie Walker Red Label  
Tequila – Sauza Gold

## Appreciated Brands 10

Vodka – Absolut, Stolichnaya  
Gin – Tanqueray, Bombay Sapphire  
Rum – Captain Morgan Gold, Dark and Spiced  
Rye – Crown Royal  
Bourbon – Jack Daniel’s  
Scotch – Johnnie Walker Black Label,  
Chivas Regal  
Tequila – Jose Cuervo Gold

## Exclusive Brands 13

Vodka – Ketel One, Cîroc, Grey Goose  
Bourbon – Maker’s Mark, Knob Creek, Basil  
Hayden’s  
Scotch – Assorted Single Malt

## Familiar Wine 12

Chardonnay – Peller Estates, Niagara, Ontario  
Cabernet – Merlot, Peller Estates,  
Niagara, Ontario

## Appreciated Wine 14

Pinot Grigio – Terre Gaie, Italy  
Malbec – Séptima, Argentina

## Domestic Beer 9

Budweiser  
Coors Light  
Canadian  
Mill St. Organic  
Sleeman Honey Brown  
Sleeman Clear

## Import Beer 10.50

Heineken  
Corona  
Stella Artois  
Guinness

## Local Craft, 500ml Can 12

Red “Gougounes Rousses” – Tuque de Broue  
Blonde “Town & Country” – Dominion City  
Lagered Ale “Lug Tread” – Beau’s  
IPA “Timber Slide” – Lowertown

## Non-Alcoholic 5

Soft Drinks  
Bottled Water  
Bottled Juices  
Perrier

gf – gluten free gfo – gluten free option available v – vegetarian

Alternative options can be provided for food allergies and dietary restrictions in advance of your event.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs or unpasteurized milk may increase your risk of foodborne illness.

All items are subject to 15% service charge and 13% HST (Harmonized Sales Tax). Prices and items not guaranteed outside of 6 months of your event.



**Sheraton Ottawa Hotel**  
150 Albert Street  
Ottawa, Ontario K1P 5G2 Canada  
T 613 238 1500 F 613 238 8497

[Marriott.com/YOWSI](https://www.marriott.com/YOWSI)

©2019 Marriott International, Inc. All Rights Reserved.