



This menu is representative of our know-how and serves to guide you in the creation of your event. Each event we host is distinct and unique. The Distinction team will help you build your special event to match your expectations and vision.

BANQUETS



Distinction
PARIBY *sodexo*

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OUR FUNDAMENTALS

By choosing us, you are choosing to help local communities. Our dedicated team is committed to stop hunger in the Ottawa Region. Our Food Program works with a local soup kitchen to help children at risk of hunger. Your receptions leftovers will be donated to the Shepard's of Good Hope, whom we work with to provide free and nutritious meal.

Together with our suppliers and clients, we are reducing food waste, eliminating our reliance on plastics and implementing sustainable solutions. Some engaged actions made at the museums are using real china for all events, eliminating plastic bottles on buffet, recommending to our client to use dispensers instead of individual packaging for food and drink, eliminating straws and stir sticks at all beverage stations and bars. Our culinary and buying approach includes working with local farms and local vendors throughout the catering process.

Sodexo Canada, Distinction's head office, is a leader in sustainability within the hospitality industry. Sodexo has been recognized for four consecutive years as one of Canada's Greenest Employers. The company has also been recognized as one of Canada's Best Diversity Employers for two consecutive years. Our Better Tomorrow Plan formalizes our commitment to conduct business using the highest ethical, social and environmental practices, while constantly striving to identify new sustainable solutions.

Thank you for choosing to help us build a better future.



BREAKFAST

All breakfasts include coffee, tea and decaffeinated coffee, standard tablecloths, napkins, tableware, cutlery and glassware. Items could be individually wrapped.

MINI CONTINENTAL

Chilled Fruit Juices, Freshly Baked Croissants, Muffins and Breakfast Pastries. Served with Butter and Preserves

\$13.75 per guest

Minimum 15 guests

GRANOLA BAR

Chilled Fruit Juices, Assorted Yogurt, Variety of Granola, Chia Seeds, Cranberries, Almonds, Pumpkin Seeds, Cinnamon

\$14.75 per guest

Minimum 15 guests

EARLY MORNING

Chilled Fruit Juices, Assorted Breakfast Loaves and Preserves, Sliced Seasonal Fruit

\$15.75 per guest

Minimum 15 guests

DISTINCTION BREAKFAST

Chilled Fruit Juices Scrambled Eggs, **GF** Bacon and Turkey Sausages, **DF** Home-Fried Potatoes, **GF DF** Freshly Baked Croissants, Muffins and Danishes served with Butter and Preserves Sliced Seasonal Fruit

\$20.25 per guest

Minimum 15 guests

BREAKFAST RECEPTION

Choice of Miniature Canapés:

- Mini pancake with Maple Syrup and Berry Skewer
- Salmon and Scrambled Egg Cone
- Duck Confit Waffle with Hollandaise Sauce
- Muesli Asian Spoon
- Potato Bacon Lollipops with House-made Ketchup

\$32.75 per dozen

Minimum 5 dozen per type of canapé

BREAKFAST SANDWICHES

Chilled Fruit Juices and choice of one Breakfast Sandwich

- Croissant with Ham and Swiss Cheese
- English Muffin with Egg, Bacon and Canadian Cheddar Cheese
- Ciabatta with Egg, Sausage Patty and Monterey Jack Cheese
- English Muffin, Egg with Wilted Spinach and Swiss Cheese

Choice of: Hash-Brown Patty, Assorted Low-Fat Yogurt or Citrus Fruit Cocktail Salad

\$15.95 per guest

Minimum 15 guests. All listed sandwiches can be made with alternate gluten-free bread, add \$2 per guest



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Prices do not include taxes and service charges. An additional fee of \$5 per person will be charged to groups accommodating less than the required minimum number of guests.

BREAK TIME

DIP BAR

Healthy, light and fun, our dip bar offers make-your-own snacks with a flavourful kick

Traditional Hummus, Red-Pepper Hummus, Baba Ganoush, Roasted Red-Beet Hummus, Sour Cream and Chive Dip

Served with Pita Chips, Crostini, Baguette
Slices and Vegetable Chips

\$18 per guest

Minimum 15 guests

Individual and wrapped option available

POPCORN

Choice of Spicy and salty, Spiced Popcorn, Cheddar Popcorn or Buttery Popcorn

\$9.95 per guest

Minimum 15 guests

HEALTHY BREAK

Whole Fruit, Granola Bar, Individual Homemade Energy Balls

\$10 per guest

Minimum 15 guests

ESPRESSO CUPS

Light and indulgent

Dark-Chocolate Raspberry Cup

Berry, Maple-Oat and Greek Yogurt Cup

Caramel Latté Mousse Cup

\$12 per guest

Minimum 15 guests

BEAVER BITE BAR

Iconic Canadian Beaver Bites, Fruit Preserves, Vanilla

Yogurt and Chocolate Sauce

\$14 per guest

Minimum 15 guests

Individual pre-made option available

CRUNCH BREAK BOXES

Choice of assorted Standard, Healthy or Premium snacks

From \$20.99 per guest

Minimum 25 guests



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À LA CARTE

BEVERAGES

Coffee and Tea Station, Ice Water
(at coffee station) **\$3.95 per guest***
Specialty Milk available on request
Inuit or Indigenous Herbal Tea **\$4 per guest**
Assorted Soft Drinks (cans) **\$3.5 per guest**
Assorted Bottled Fruit Juices **\$3.5 per guest**
Perrier **\$3.5 per guest**
Flow Water **\$4.5 per guest**
(Lime/Watermelon; Ginger/Lemon;
Cucumber/Mint flavour available)
Pitcher of Ice Water **\$2 per guest**

Minimum 15 guests

* Please note that ice water is provided at the coffee station only. For ice water pitchers and glasses at each table, there is an additional \$2 cost per guest.

INFUSED WATER STATION

Freshly Infused Water Station
Choice of one flavour:

- Lemongrass and Cucumber
 - Star Anise and Orange
 - Mint and Watermelon
- \$3 per guest**

Minimum 15 guests

COFFEE STATION AND COLD BEVERAGES

Freshly Brewed Regular and Decaffeinated Coffee
Selection of Teas and Herbal Teas
Assorted Bottled Juices
Assorted Soft Drinks
Ice Water (at coffee station)
\$7 per guest
Minimum 15 guests

ADD-ONS

Assorted Muffins **\$26 per dozen**
Croissants, Cinnamon Rolls and Danishes **\$28 per dozen**
Assorted Freshly Baked Cookies **\$22 per dozen**
Assorted Squares **\$24 per dozen**
Assorted Yogurt **\$3.5 per guest**
Assorted Granola Bars **\$3 per guest**
Assorted Granola Bars **GF \$4.5 per guest**
Fresh Seasonal Fruit Platter **\$5 per guest**
Whole Fresh Fruit **\$2 per guest**
Fresh Vegetable Crudité Platter with Dip **\$4 per guest**
Deli-Meat Platter **\$7 per guest**
Cheese-Cube Platter **\$7 per guest**
Assorted Chips and Pretzels **\$4 per guest**
Minimum 15 guests



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LUNCH BUFFET

All lunch buffets include coffee, tea, decaffeinated coffee, standard tablecloths, napkins, tableware, cutlery, glassware and table numbers with stands. Minimum 15 guests.

WORKING LUNCH

- Chef's Seasonal Soup of the Day
- Roasted Butternut Salad with Organic Quinoa, Cranberries, Baby Spinach with Balsamic Vinaigrette **VG DF**
- Tomato, Cucumber and Canadian Feta Toss with Oregano Vinaigrette **VG**
- Young Greens, Radicchio, Daily Vegetables with Goddess Sauce **VG DF**
- Ontario Roasted Chicken Supreme, Mushroom and Mustard Jus **GF**
- Spinach and Ricotta Cannelloni, Roasted Tomato with Basil Sauce **VG**
- Chef's Choice Fish of the Day
- Corn, Lima Beans, Zucchini with Red Pepper Succotash **GF DF V**
- Herb Roasted Baby Potatoes **GF DF**
- Chef Selection of Brownies and Baked Goods **\$32 per guest**

BURGER BAR

Build your own Gourmet Burger

- Choice of Canadian Beef Patties or BBQ Pull Pork or Cajun Style Chicken Breast, Crispy Bacon, Caramelized Onions, Sautéed Mushrooms, Guacamole, Lettuce, Tomato, Aged Cheddar, Dill Pickles, Assorted Burger Sauces and Brioche Bun
- Medley of Mixed Greens with Assorted Dressings
- Creamy Coleslaw
- Assorted Gourmet Cookies **\$25 per guest**

Veggie Burger and **GF** Bread options available on request

Add Softs Drinks and Juices at \$3.5 per person

PASTA LUNCHEON

- Minestrone Soup **VG**
- Herb and Garlic Focaccia **VG**
- Classic Caesar Salad
- Panzanella Toss, Tomatoes, Capers, Fresh Basilic **VG**
- Marinated Mushrooms **VG**
- Manicotti stuffed with Ricotta and Spinach **VG**
- Penne with Tomato and Italian Sausage
- Three coloured Tortellini, Herb Grilled Chicken with Rose sauce
- Tiramisu Cake
- Sliced Seasonal Fruit **\$29.95 per guest**

For GF pasta: add \$2 per guest

BUILD YOUR OWN SANDWICH

- Chef's Seasonal Soup of the Day
- Build your own Gourmet Sandwich: Artisanal Breads, Oven-Roasted Turkey, Montreal Style Smoked Meat, Black Forest Ham, Salami, Tuna Salad, Grilled Vegetables, Swiss and Cheddar Cheese, Crisp Lettuce and Tomato, Cranberry Mayonnaise and Honey Dijon
- Classic Caesar Salad
- Pasta Salad with Herb Pesto Sauce **V**
- Sliced Seasonal Fruit
- Assorted Gourmet Cookies **\$24 per guest**



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GOURMET PACKAGED LUNCH

PRE MADE SANDWICHES BUFFET

The buffet includes coffee, tea, decaffeinated coffee, standard tablecloths, napkins, tableware, cutlery, glassware and table numbers with stands. Minimum 15 guests

- Daily Soup
- Classic Caesar Salad
- Mixed Greens Salad
- Choose Selection of 3 Sandwiches

- Greek Style Chicken Wrap with Canadian Feta, Romaine, Red Peppers
- Roast Beef Turkey Sandwich, Cranberry Mayonnaise, Provolone Cheese
- Italian Cold Cuts, Dijon Mustard, Dill Pickle, Pickled Eggplant **DF**
- White Tuna Sandwich, Lemon Mayonnaise, Crispy Lettuce, served on Ciabatta
- Roasted Beef Sandwich, Quebec Cheddar, Horseradish Aioli, served on French Baguette
- Vegetarian Medley, Grilled Portobello, Roasted Red Pepper, Daily Vegetables **VG DF**
- East Coast Canadian Smoked Salmon, Cream Cheese, Capers Red Onions
- Free Range Egg Sandwich, Avocado, Fresh Herbs

- Individual Wrapped Potato Chips
- Selection of Chef's Pastries

GF bread : add \$2 per guest

\$26 per guest

\$28 per guest for biodegradable option

Add Softs Drinks and Juices at \$3.5 per person

PREMIUM LUNCH BOXES

Lunch boxes include artisanal bread, a choice of one bowl, one salad or one Distinct option with Chef's dessert option. Compostable and biodegradable dishes. Minimum 15 guests

BOWLS

Sweet Potatoes, Curry Chickpeas, Brown Rice, Crunch Vegetables and Tahini Vinaigrette **VG GF**

\$19 per guest

Sustainable Tuna, Asian Soba Noodles, Edamame, Lebanese Cucumbers, Julienne Carrots, Sesame Seeds, Avocado, Soya with Rice Vinegar Vinaigrette **DF**

\$19 per guest

SALADS

Niçoise: Salad with White Tuna, Fingerling Potatoes, Green Beans, Hard Boiled Egg, Cherry Tomatoes, Kalamata Olives **DF**

\$19 per guest

Greek: Canadian Feta, Cucumber and Pepper Mix, Romaine Lettuce Heart, Grilled Pita and Balsamic Vinaigrette **VG**

\$19 per guest

Quinoa: Organic Quinoa Salad, Avocado, Dupuy Lentils, Crunchy Vegetables, Marinated Tofu, Grilled Butternut Squash with Apple Cider Vinaigrette **V GF**

\$19 per guest

DISTINCT *(Only served cold)*

Roasted Chicken Supreme, Mint Israeli Couscous, Heritage Tomato Ratatouille, Daily Salad with Lemon and Fresh Herb Vinaigrette **DF**

\$26 per guest

Steamed Sustainable Canadian Salmon, Wild Rice, Cranberries, Daily Salad with Avocado and Lime Vinaigrette **GF DF**

\$28 per guest

Marinated Flank Steak, Cumin Flavored Corn, Daily Salad, Chimichurri Sauce

\$29 per guest DF

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CREATE YOUR OWN LUNCH BUFFET

One soup, three salads, two entrees, two desserts **\$37 per guest**

One soup, three salads, three entrees, two desserts **\$41 per guest**

All buffets include fresh rolls and butter, coffee, tea, decaffeinated coffee, standard tablecloths, napkins, tableware, cutlery, glassware and table numbers with stands. Minimum 15 guests.

SOUP

- Chef's Seasonal Soup of the Day

SALADS

- Mixed Red Beets, Goat Cheese, Maple Syrup Spicy Nuts with Orange Dressing **VG**
- Young Arugula Toss, Quebec Blue Cheese, Red Onion with Balsamic Vinaigrette **VG GF**
- Watermelon Salad, Feta, Cherry Tomatoes with Herb Dressing **VG GF**
- Farmers pick of Artisan Greens, Crunchy Vegetables with Italian Vinaigrette **VG GF DF V**
- Roasted Butternut Salad with Organic Red Quinoa, Cranberries with Pomegranate Sauce **VG GF DF V**
- Western Medley, Tortilla Chips, Rice, Spicy Tomatoes with Italian Vinaigrette **VG DF**
- Couscous, Roasted Vegetables with Carrot and Curry Sauce **V**
- Chickpeas and Beluga Lentils, Lime Roasted Broccoli, Corn with White Balsamic Vinaigrette **VG DF V**

ENTREES

Entrees are served with Pilaf Rice and Fresh Vegetables Seasoned with Herbs and Olive Oil

- Slow Roasted Beef Striploin with Mustard and Herbs Demi-glace Jus **DF**
- Lemon Chicken Supreme with Pan Jus **GF DF**
- Chef's Choice Fish of the Day
- Hearty Beef Stew with Roasted Garlic and Root Vegetables **GF DF**
- Asian Influenced Sauteed Chicken with Ginger Lemongrass Hoisin Sauce **DF**
- Tender Pork Loin with Maple and Apple Sauce **GF DF**
- Butternut Squash Ravioli with Roasted Pine Nuts and Cream Pesto Sauce **VG**
- Spinach and Ricotta Cannelloni with Basil Roasted Tomato Sauce **VG**
- Simmered Beluga Lentils, Chickpeas with Roasted Root Vegetables **VG DF V**

DESSERTS

- Italian-Style Tiramisu Cake
- Fresh Seasonal Fruit Platter
- Chocolate Dessert
- Cheesecake with Berry Compote and Freshly Whipped Cream
- Opera Cake
- Assorted Brownies *Vegan and GF desserts available on request*

Add Softs Drinks and Juices at \$3.50 per person



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PLATED LUNCH

Choose one soup or salad, one main dish, and one dessert. All plated lunches include fresh rolls and butter, coffee, tea, decaffeinated coffee, standard tablecloths, napkins, tableware, cutlery, glassware and table numbers with stands. Minimum 15 guests.

SALADS

- Medley of Mixed Garden Greens with Carrot Strings, Cucumbers and Grape Tomatoes with Balsamic Vinaigrette **V**
- Mixed Red Beets, Goat Cheese, Maple Syrup Spicy Nuts with Orange Dressing **V**
- Classic Caesar with Shaved Parmesan, Brioche Crouton and Double-Smoked Bacon Bits

SOUPS

- Chef's Seasonal Soup of the Day
- Creamy Leek and Asparagus with Crème Fraîche **VG GF**
- Locally Sourced Cream of Mushroom with Puffed Wild Rice Garnish **VG GF**

MAINS

Butternut Squash Ravioli with Pesto Cream Sauce, Fresh Basilic served with Toasted Pine Nuts **VG**
\$31.95 per guest

Lemon and Sea Salt Roasted Chicken Supreme with Ratatouille Vegetable Medley served with Organic Red Quinoa
\$33.95 per guest GF DF

Oven Roasted Sustainable Salmon with Daily Vegetables served with Polenta Cake Bites **GF**
\$35.50 per guest

Slow Roasted Canadian Beef Striploin with Potato Flan, Red Wine Jus served with Daily Vegetables **GF**
\$40.95 per guest

DESSERTS

- Cheesecake with Berry Compote and Freshly Whipped Cream
- Carrot Cake with Bourbon Cream and Berries
- Daily Crème Brûlée



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Prices do not include taxes and service charges. An additional fee of \$5 per person will be charged to groups accomodating less than the required minimum number of guests. Add \$8 per person for a full four-course meal. Add \$8 per person to offer your guests the choice of a preselected the second choice of Main Course.

CANAPÉS AND HORS D'OEUVRES

All canapés and hors d'oeuvres include tablecloths for cocktail tables and serving tables.
Minimum of 3 dozen per type of canapés or hors d'oeuvres.

DISTINCTLY WILD

Forest Mushroom Mini Tart **VG**
\$38 per dozen

Vegetarian Samosa,
Cucumber Raita **VG**
\$40 per dozen

House-made Sustainable
Salmon Gravlox, Cranberry,
Apple Slaw **GF DF**
\$40 per dozen

Seared Sustainable Tuna
Tataki, Maple Ponzu **GF DF**
\$40 per dozen

Sustainable West Coast
Salmon Rilletes, Brioche
Crostini
\$40 per dozen

Duck Confit on Mini Brioche,
Local Goat Cheese, Bacon
Onion Jam
\$42 per dozen

Canadian Bison Meatballs,
Smoky Whisky BBQ Sauce **GF**
DF
\$42 per dozen

Mini Lobster Roll, Lemon Aioli
\$44 per dozen

DISTINCTLY COMFORTING

Crunchy Cauliflower Bites,
Ranch Buttermilk Dressing **VG**
\$38 per dozen

Rice Paper Rolls, Julienne
Vegetables, Peanut Dip **V**
\$38 per dozen

Herb Risotto Lollipop, Pesto
Sauce **VG**
\$40 per dozen

Canadian Coast to Coast Mixed
Crab Cake, Lemon Aioli
\$42 per dozen

Crispy Chicken Cone, Maple
Glaze
\$42 per dozen

Bison Burgers, Charred
Tomato Jam, Brie
\$44 per dozen

Shrimp Tempura, Siraccha Dip
\$44 per dozen

Alberta Braised Short Ribs,
Molasses BBQ, Fried Onions **DF**
\$44 per dozen

DISTINCTLY GOURMET

Spring Rolls, Peanuts, Hoisin Dip
VG
\$38 per dozen

Cherry Tomato Toss, Marinated
Bocconcini, Basil, X.O Olive Oil
VG
\$38 per dozen

Chickpeas bites, Roasted Red
Pepper Dip **V**
\$38 per dozen

Lamb Confit with Dried Fruits
on Crostini
\$40 per dozen

Ontario Turkey Mini Sliders,
Cranberry Mayonnaise, Brioche
Bread
\$42 per dozen

Beef Tartare, Fried Capers,
Grainy Mustard **DF**
\$42 per dozen

Tuna Poke Cone, Sesame
Vinaigrette **DF**
\$44 per dozen

DISTINCTLY SWEET

One Bite Churro, Salty Caramel
DF
\$40 per dozen

Mini Seasonal Fruit Tarts,
Whipped Cream
\$40 per dozen

Petits Fours Mixed Selection
\$42 per dozen

Mini Brownies **V**
\$42 per dozen



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STATIONS

All food stations include tablecloths for cocktail tables and serving tables.

CARVERY

*Minimum 50 guests
Chef Attendant Required*

Thinly Sliced Montreal
Smoked Meat with Rye
Bread, Pickles and Chef-
Selected Garnishes
\$17 per guest

Canadian Beef Striploin,
Slow-Roasted with Veal Jus
served with Brioche Bread,
Selection of Mustards, and
Horseradish
\$19 per guest

GOURMET

*Minimum 50 guests
Chef Attendant Required*

SOBA NOODLE

Chilled Soba Noodles served
with Home-made
Condiments
\$15 per guest
Chicken: add \$2 per guest
Shrimp: add \$3 per guest
Sustainable Salmon: add \$4
per guest
Tuna: add \$6 per guest

SHRIMP

Sauteed Shrimps Marinated
in Local Quebec Vodka,
Tomato Concasse served in
a Lettuce Heart with Micro
Greens **DF**
\$19 per guest

TARTARE

Sustainable Salmon or
Canadian Beef Tenderloin
served in Bamboo Cones or
Edible Crispy Wafers **DF**
\$23 per guest

COMFORT FOOD

VEGETABLES

Seasonal Vegetable
Crudités with a Variety of
Dips **VG**
\$9.50 per guest
Minimum 15 guests

TACOS

Zihuatanejo style Chicken
flavored with Cumin or
Canadian Cod with Lime or
BBQ pulled Pork served
with Chef-Selected
Condiments
\$16 per person
*Minimum 30 guests
Chef Attendant Required*

CANADA'S SPECIALTY

Minimum 30 guests

FRIES

Poutine Station, Yukon Gold
Potatoes, Fresh Cheese
Curds, Vegetarian Sauce
\$10 per guest
*Montreal Smoked Meat,
Pulled Pork or Popcorn
Shrimps: add \$5 per guest*

BEAVER BITE BAR

Beaver Bites, Fruit
Preserves, Cinnamon Sugar
\$14 per guest

MARTINI

*Minimum 30 guests
Rental Charges Required*
COLD

Organic Red Quinoa,
Roasted Root Vegetables
with Balsamic Vinaigrette **V**
GF DF
\$14.95 per guest

Matane Shrimps served
with Mixed Salad, Preserved
Lemon Aioli and Crispy
Vegetables **VG**
\$14.95 per guest

HOT

Alberta Braised Short Ribs
served with Fingerling
Potatoes and Truffle Jus **GF**
\$17.95 per guest

Quebec Lamb Skewer
served with Barley and Mint
Sauce **DF**
\$17.95 per guest

SWEET

Minimum 15 guests

Sliced Seasonal Fruit Platter
\$4 per guest
Assorted three mini desserts
\$11 per guest
Cupcake Bar
Option with logo on request
\$12 per guest
Cheesecake Pops
\$13 per guest
Assorted five mini desserts
\$15 per guest
Assorted Cookies, Squares
or Cheesecakes
\$36 per dozen

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À LA CARTE RECEPTIONS

WELL TRAVELLED

Minimum 20 guests

ANTIPASTO

Salted Meat Platter
Garnished with Pickles and
Mustards, served with
Crostini and Freshly Sliced
Bread, Crostini and Olives
\$18 per guest

CHEESE

Imported and Domestic
Cheese Platter served with
Water Crackers, Dried Fruit
and Crisp Baguette Slices
\$19 per guest

CALIFORNIA ROLLS

Assorted California Rolls
served with Soy Sauce,
Pickled Ginger and Wasabi
(2.5 pieces per person)
\$240 per 20 guests

COMFORT FOOD

Minimum 20 guests

SNACKS

House Selection of Mixed Nuts
and Crunchy Bites
\$5 per guest VG DF

BRUSCHETTA

Tomato Bruschetta with
Herbs and Balsamic Crostini
VG DF
\$6 per guest

BURGERS

Mini Hamburgers made with
100% Canadian Beef with
Aged Ontario Cheddar and
Home-made Ketchup
\$10 per guest

GOURMET FLATBREAD

(1 selection)
Locally Sourced Mushroom
Mix, Roasted Garlic with Goat
Cheese **VG**

Prosciutto, Caramelized
Onions, Balsamic Greens **DF**

Charred Cherry Tomatoes,
Pesto, Grilled Vegetables **DF V**
\$10 per person

SEAFOOD

Minimum 20 guests

SHRIMP

Platter of Marinated and
Grilled Shrimps with
House Cocktail Sauce (2
pieces per person) **DF**
\$14.00 per guest

SALMON

Canadian Smoked
Salmon Platter with Red
Onions, Capers, Cream
Cheese, Tangy Radish
and Bagel Chips
\$16.00 per guest

OYSTERS

Selection of Canadian
Oysters with Chef's
Selection of Condiments
On request per guest



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PLATED DINNER

Select one soup or salad, one main course and one dessert. All plated dinners include fresh rolls and butter, coffee, tea, decaffeinated coffee, standard tablecloths, napkins, votive candles, tableware, cutlery, glassware and table numbers with stands. Minimum 25 guests.

COLD STARTERS

Micro Greens, Radicchio, topped with Thinly Sliced Asparagus, Carrot Ribbons and Apple Cider Vinaigrette

V GF

Heritage Tomato, Bocconcini Salad served with Micro Greens, Cracked Black Pepper and Balsamic Reduction **VG GF**

Canadian Salmon Gravlax Style, Frisee Lettuce, Artisan Mixed Greens, Pickled Onions, Pink Peppercorn with Dill French Shallot Vinaigrette **DF**

Smoked Duck Aiguillette, Mixed Fingerling Potato, Fried Shallots with Creamy Aioli **GF**

Classic Caesar Salad with Romaine Hearts, Crunchy Greens, Slivered Parmesan, Capers with Lemon Crostini **VG**

SOUPS

Butternut Squash Soup Flavored with Maple Syrup and Roasted Pumpkin Seeds **VG**

Heritage Tomato and Roasted Red Pepper Soup with Clarified Butter Crouton **VG DF**

Québec Mushroom Medley Soup with Roasted Garlic and Puffed Wild Rice **VG**

MAIN COURSE

Apple-Marinated Locally Sourced Chicken Supreme with Tarragon and Dijon Mustard Cream Sauce, Potato Flan and Seasonal Vegetables **GF**

\$55 per guest

Sustainable Oven Roasted Atlantic Salmon with Herb Israeli Couscous, Seasonal Vegetables with Lemon Cream Sauce

\$55 per guest

Pan-Seared Trout Fillets on an Oven-Roasted Chickpea Cake with Corn and Butternut Squash Succotash and Roasted Tomato Sauce **GF**

\$58 per guest

Confit Duck Legs served with Rustic Potatoes, Seasonal Vegetables and Spiced Orange Jus **GF**

\$58 per guest

Slow Cooked Beef Striploin with Grainy Mustard Seasoning, Potato Flan, Seasonal Vegetables with Bordelaise Sauce **GF**

\$60 per guest

Whiskey Braised Canadian Beef Short Ribs with Rustic Potatoe, Seasonal Vegetables and Braising Sauce **GF**

\$68 per guest

Alberta Beef Tenderloin served with Dauphinoise Potatoes, Seasonal Vegetables and Porto Demi-Glace Sauce **GF**

\$75 per guest

DESSERTS

Individual Rustic Apple Tart with Sortilege Caramel

Gianduja Chocolate Shortbread Garnished with Roasted Hazelnuts and Chocolate Sauce

Lemon Tartelette with Butter Crust

White Chocolate and Morello Cherries Delight

Opera Cake garnished with Chocolate and Berries Coulis

Cinnamon-Crusted Cheesecake with Raspberry Compote

Black Chocolate and Hazelnut Pyramid on a Chocolate Cookie Base

Individual Cheese plate with Dried Fruit
(Add \$14 per guest)

Individual Chocolate Mignardise
(Add \$16 per guest)

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Prices do not include taxes and service charges. Add \$8 per person for a full four-course meal. Add \$8 per person to offer your guests a choice from a preselected second choice of Main Course

ALTERNATE MEALS

Select one of the following for guests with dietary restrictions.

MAIN COURSE

VG / V / GF / DF

- Marinated Tofu, Israeli Couscous, with Swiss Chard, Olives and Saffron
- Seasonal Vegetables Fricassee served with Beluga Lentils and Roasted Garlic Sauce
- Organic Quinoa and Chickpea Cake with Root Vegetables, Mix Green Toss and Tomato, Roasted Red Pepper Vinaigrette

DESSERTS

- Fruit Salsa Salad
- Chocolate Brownie **V** (Add \$2 per person)



VG: vegetarian | **V:** vegan | **GF:** gluten-free | **DF:** dairy-free

BUFFET DINNER

Select four appetizers and three entrées. All buffet dinners include fresh rolls and butter, coffee, tea, decaffeinated coffee, standard tablecloths, napkins, votive candles, tableware, cutlery, glassware and table numbers with stands. Minimum 25 guests.

STARTERS

Mixed Greens with Assorted Vinaigrettes and Garnishes **VG**

Kale Vegetarian Cobb-Style Salad **VG GF**

Watermelon Feta Mixed-Green Salad **VG GF**

Gemelli Pasta, Black Olive and Bruschetta Salad **VG**

Heirloom Potatoes Mustard-Seed Salad **VG**

Garlic Broccoli Salad with Herb Vinaigrette **VG GF**

Mixed Greens with Curried Seven-Grain Salad **V**

Chef's Soup of the Day

MAINS

Roast Chicken in Red Thai Curry and Coconut Sauce

Five-Spice Pork Loin with Peach Sauce **GF**

Cod and Smoked Haddock Chowder with Root Vegetables **GF**

Slow-Roasted AAA Top Sirloin of Beef au Jus **GF DF**

Four-Cheese Baked Cannelloni with Pesto Garnish **VG**

Veal Sauté with Button-Mushroom Cream Sauce **GF**

Penne Tossed with Prosciutto and Green Peas, in a White Wine Rosé Sauce, served with Parmesan

Roast Quebec-Lamb Stew with Garlic and Rosemary **GF DF**

Ginger Atlantic Salmon with Sesame Napa Cabbage **GF DF**
\$62 per guest

INCLUDED

Roast Potatoes

Wild Rice Pilaf

Seasonal Vegetables

Assorted Desserts, including Cakes, Squares, Cookies and Sliced Seasonal Fruit Platter



VG: vegetarian | **V:** vegan | **GF:** gluten-free | **DF:** dairy-free

Prices do not include taxes and service charges. An additional fee of \$5 per person will be charged to groups with fewer than the required minimum number of guests.

ENHANCEMENTS

The Distinction team is available to source additional custom options to elevate your event. Quotes prepared on request.

SPECIAL OCCASIONS

Custom Cupcakes
Vanilla or Chocolate Flavour

\$42 per dozen

Minimum 4 dozen

Custom Cookies
Shortbread or Chocolate Flavour
Individually Wrapped with Coloured Ribbon

\$60 per dozen

Minimum 4 dozen

Custom Macaroons
Ganache Flavour
Individually Wrapped

\$62 per dozen

Minimum 4 dozen

Specialty Cakes for Birthdays,
Retirements, Baby Showers, Corporate
Events **On request**

Customized Logo Available

LINEN & SILVERWARE

Satin Linen **\$11 each** (60' or 72' round)

Satin Napkin **\$3 each**

Runners from **\$3 each**

Prestige, Gold, Rose Gold Silverware
start at **\$3 per guest**

Black or White Chair Covers

\$6 per guest

Coloured Chair Covers

\$8 per guest

Rental Chairs

From **\$9.50 per guest**

FLOWERS

Low Centerpieces from **\$55 each**

Medium Centerpieces from **\$60 each**

Large Centerpieces from **\$70 each**

DECOR / RENTALS

Rental Bar, Buffet Station **On Request**

Lollipop Machine from **\$145 each**

Chocolate Fountain from **\$285 each**

Donut Wall from **\$335 each**

Pretzel Wall from **\$335 each**

Ice sculpture for buffet or bar from **\$575 each**

Coloured Print Menu **\$1.50 each**

SUSTAINABILITY

Sustainable options regarding food,
beverages, decor and rentals are
available on request



Prices do not include taxes and service charges.

FEE SCHEDULE

GENERAL INFORMATION

Distinction by Sodexo reserves the right to cancel any event for which the contract has not been signed and paid in full five business days prior to the event.

FRIENDLY REMINDERS

The following fees and information should be provided to Distinction by Sodexo as indicated below.

Upon signing the catering contract

- \$1,000 deposit (non-refundable)

30 business days prior to date of event

- 50% of total event estimate

5 business days prior to date of event

- Guaranteed number of guests
- Final choice of menu (food and beverages)
- Payment of remaining total projected costs
- Full list of guests with dietary restrictions or allergies

2 business days prior to date of event

- Final confirmation of the number of guests

INFORMATION

All food and drinks must be prepared and served by a staff of Distinction by Sodexo. To ensure quality and food safety, serving stations will remain out for a maximum of two hours. Leftover food or drink may not leave the premises.

If Distinction by Sodexo cannot provide your menu for cultural reasons, we have affiliated caterers able to offer alternate meal options.

Should outside caterers be approved, Distinction by Sodexo can provide servers, furniture, tableware, cutlery, glassware, tablecloths, and napkins (additional charges will apply).

We will provide special meals and accommodate dietary restrictions and food allergies to the best of our ability (additional charges may apply).

A detailed final list of guests, including the names of guests with dietary restrictions or allergies, must be provided to Distinction by Sodexo five business days prior to your event.

PRICE POLICY

All menu prices are subject to change without notice.

All food and beverages are subject to the following fees and taxes:

- 12.41% service charge
- 4.59% administration fee
- Events at Canadian Museum of History: 5% GST and 9.975% QST
- Events at Canadian War Museum: 13% HST



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