



Wedding Reception **Menu**



Serving you at the RA Centre and Rideau Tennis Club.



The RA Centre takes great pride in our culinary program and we strive to provide you with an outstanding, delicious and memorable experience. It is our pleasure to present our delectable, multi-optional menu for your consideration. As a valued added option, our Executive Chef would be pleased to work with you to create a customized menu of your choice. We look forward to serving you.

IMPORTANT SERVICE CONSIDERATIONS

- 🌿 Please advise your Event and Conference Services Coordinator of your menu selections a minimum of three weeks prior to your function date.
- 🌿 The RA Centre is pleased to offer alternative meals for those guests with special dietary needs or food allergies. Please submit any special requests when you make your menu selections three weeks prior to your function
- 🌿 Vegetarian options have been noted throughout the menu. (V) = Vegetarian
- 🌿 Please notify your Event and Conference Services Coordinator, one week prior to your function, of the guaranteed number of guests attending. You will be invoiced for the number of guests guaranteed or the number in attendance, whichever is greater. If not received, the guarantee will be based on the original numbers provided at the time of booking.
- 🌿 All pricing is per person unless otherwise indicated.
- 🌿 The RA Centre reserves the right to substitute menu items based on market availability.
- 🌿 Food items will be left in the function room for a maximum of 2 hours as per Food Safety Regulations.
- 🌿 The RA Centre's policy does not permit any food or beverage (with the exception of wedding cakes) to be brought into, or removed from any function room.
- 🌿 The HST and service charge of 15% are not included in the prices.
- 🌿 The bartending fee of \$120.00 is waived if the total of the final bar sales is \$400.00 or greater (before taxes and service charge).
- 🌿 All entertainment and Banquet Bar Service must cease at 1:00 a.m. in order to vacate all function rooms by 1:45 a.m.

PLATED DINNERS

Our Executive Chef is pleased to offer the following selections from which to design your own multi-course dinner.

APPETIZERS

- Vegetable Antipasto served on a bed of frisée lettuce \$ 7.95 (V)
- Bacon Wrapped Scallops drizzled with a teriyaki glaze \$ 7.95
- Classic Smoked Salmon served with shaved red onions, capers, lemon and pumpernickel points..... \$ 8.95
- Jumbo Shrimp Cocktail with a spicy seafood sauce..... \$ 8.95
- Mini Crab Cakes with an artichoke fennel dip \$ 8.95
- Beef Carpaccio – strips of seared peppered tenderloin served on a bed of mesclun mix \$ 9.95

SOUPS (V)

- Velvet Tomato seasoned with roasted garlic..... \$ 4.95
- Cream of Carrot and Ginger..... \$ 4.95
- Cream of Sweet Potato with a maple infusion \$ 4.95
- Butternut Squash \$ 4.95
- Cool Melon Gazpacho \$ 4.95
- Traditional Tomato Gazpacho \$ 4.95

SALADS (V)

- A Mixture of Seasonal Greens with a champagne vinaigrette \$ 5.45
- Caesar Salad with croutons, bacon* and a garlic vinaigrette..... \$ 5.45
- Artichoke and Spinach Salad with a sun dried tomato vinaigrette \$ 5.95
- Mango and Pineapple Salad with a honey yogurt dressing \$ 5.95
- Greek Summer Salad with feta, tomato, cucumber and an oregano dressing . \$ 5.95

* vegetarian without bacon



PLATED DINNERS

All main courses include assorted multi-grain rolls and whipped butter and freshly brewed coffee and tea (regular and decaffeinated).

Zebra Agnolotti (V)

with a sundried tomato pesto sauce
\$ 19.95

Chicken Portobello

with sliced Portobello mushrooms and a white wine cream sauce,
served with croquette potatoes and broccoli
\$ 19.95

Roast Pork Loin

drizzled with a sweet mustard port reduction,
served with garlic and rosemary mashed potatoes and a vegetable medley
\$ 19.95

Vegetable Wellington (V)

puff pastry stuffed with feta cheese and grilled vegetables in a hollandaise sauce
\$ 21.95

Roast Turkey Breast

topped with a white wine sauce, served with garlic mashed potatoes,
seasonal vegetables, traditional dressing and cranberries
\$ 22.95

Maple Infused Salmon

with a white wine and ginger sauce
served with a rice pilaf and spinach
\$ 22.95

Selections continued on the next page.

HST & 15% Service Charge not included in pricing.
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PLATED DINNERS

Selections continued from previous page.

Seared Halibut

with a lemon mint glaze, garnished with a dollop of yogurt
served on a bed of herbed rice and asparagus
\$ 25.95

Chicken Coq au vin

Braised chicken with mushrooms and onions in a red wine sauce
served with a saffron rice and honey-glazed baby carrots
\$ 23.95

Roasted Prime Rib

with your choice of a red wine glaze, or au jus
served with roasted potatoes and honey-glazed baby carrots
\$ 25.95

Grilled Filet Mignon

with a bordelaise sauce,
served with herbed mashed potatoes and honey-glazed baby carrots
\$ 26.95

Seared Beef Tenderloin with a Skewer of Scallops and Shrimps

served with double baked, herbed mashed potatoes and asparagus
\$ 29.95
(may vary with market price)

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PLATED DINNERS

DESSERTS

Vanilla Ice Cream served with a refreshing mango compote	\$ 4.95
Spirited Strawberries infused with Grand Marnier served in a chocolate cup and garnished with whipped cream.....	\$ 6.95
Tiramisu Mousse Cake flavoured with espresso and marsala	\$ 6.95
Berry Bliss Saskatoon berries, raspberries and strawberries over a strawberry amaretto mousse served in a pastry shell	\$ 6.95
Carrot Cake traditional recipe with a delicious sour cream icing	\$ 6.95
Colossal Chocolate Cake a chocolate lovers delight	\$ 6.95
Cheesecake - your choice of Chocolate, Mango, Lemon or Strawberry.....	\$ 6.95
Baked Alaska Flambé a special treat of ice cream, cake and berries covered with meringue and paraded into the hall!.....	\$ 6.95
Dessert Duo Mini Chocolate Mousse Truffle and a Mini Strawberry Cheese Cake	\$ 6.95
Selection of French Pastries served at your table	\$ 8.25
Assorted Dessert Table French pastries, tortes, cakes and sliced fresh fruit	\$ 9.95
Cherries Jubilee with Chef station.....	\$ 11.95

SUGAR FREE OPTIONS, Naturally sweetened

Apple Streusel Cake	\$ 7.95
Chocolate Mousse Cake	\$ 7.95
Blueberry Mousse Cake	\$ 7.95
Strawberry Mousse Cake	\$ 7.95

Ask us about our Edible Fruit Centrepieces.

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DINNER BUFFETS

THE SUPREME

(minimum 50 persons)

Prime Rib of Beef Carved by an Attending Culinarian
Seafood Provençal with Mediterranean vegetables and herbs
Grilled Chicken Breast with a green peppercorn and rosemary white wine sauce
Decorated Salmon Centerpiece presented on a mirror

Grilled Vegetables with broccoli and baby carrots
Parisienne Potatoes roasted in garlic and herbs
Seasoned Rice Pilaf

Seasonal Mixed Greens
Tri-colour Rotini Salad with sun dried tomato vinaigrette
Rustic Potato Salad with a grainy Dijon mustard mayonnaise
Greek Summer Salad with feta, tomato, cucumber and an oregano dressing
Asian Coleslaw
Artichoke Rice with lemon garlic vinaigrette

Fresh Vegetables with creamy dip
Sliced Deli Meats
(Roast Beef, Black Forest Ham, Roasted Turkey Breast, Genoa Salami)
Selection of St. Albert's and Imported Cheese garnished with fruit

Seasonal Fruit Tray
Assorted Layer Cakes, Cheese Cakes and Tortes

Assorted Rolls with whipped butter
Freshly Brewed Rainforest Alliance Arabica Coffee (Regular & Decaffeinated)
Selection of TAZO Teas (Regular & Caffeine Free)

\$ 39.95

Add Penne Primavera or Vegetarian Lasagna to your buffet (V)

For an additional \$3.95 per person

Add a delicious Chocolate Fountain to your buffet

For an additional \$1.95 per person

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DINNER BUFFETS

THE DELUXE

(minimum 50 persons)

Please **choose three of** the following entrées:

- Roasted Chicken Breast Tarragon
- English Cut Roast Beef au jus
- Roast Pork Loin *with an apple Jack Daniels sauce*
- Salmon Florentine

THE DELUXE BUFFET INCLUDES:

- Seasoned Rice Pilaf
- Herbed Roasted Potatoes
- Hot Vegetable Medley

- Seasonal Mixed Greens
- Tri-colour Rotini Salad with sun dried tomato vinaigrette
- Rustic Potato Salad with a grainy Dijon mustard mayonnaise
- Asian Coleslaw
- Artichoke Rice with lemon garlic vinaigrette

- Fresh Vegetables with creamy dip
- Sliced Deli Meats
- Selection of St. Albert's Cheese garnished with fruit

- Tropical Fresh Fruit Salad
- Assorted Layer Cakes, Cheesecakes and Tortes

- Assorted Rolls with whipped butter
- Freshly Brewed Rainforest Alliance Arabica Coffee *(Regular & Decaffeinated)*
- Selection of TAZO Teas *(Regular & Caffeine Free)*

\$ 34.95

Add Penne Primavera or Vegetarian Lasagna to your buffet (V)
For an additional \$3.95 per person

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DINNER BUFFETS

THE CLASSIC

(minimum 50 persons)

Please **choose two of** the following entrées:

- Grilled Chicken Breasts *with a roasted red pepper and basil glaze*
- English Cut Roast Beef au jus
- Roast Pork Loin *with an apple Jack Daniels sauce*
- Meatballs *simmered in a marinara sauce*

THE CLASSIC BUFFET INCLUDES:

- Herbed Roasted Potatoes
- Hot Vegetable Medley

- Seasonal Mixed Greens
- Tri-colour Rotini Salad with sun dried tomato vinaigrette
- Rustic Potato Salad with a grainy Dijon mustard mayonnaise
- Asian Coleslaw

- Fresh Vegetables with creamy dip
- Selection of St. Albert's Cheese garnished with Fruit

- Tropical Fresh Fruit Salad
- Assorted Layer Cakes and Pies

- Assorted Rolls with whipped butter
- Freshly Brewed Rainforest Alliance Arabica Coffee *(Regular & Decaffeinated)*
- Selection of TAZO Teas *(Regular & Caffeine Free)*

\$ 29.95

Add Penne Primavera or Vegetarian Lasagna to your buffet (V)
For an additional \$3.95 per person

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RECEPTION OPTIONS

HOT BY THE DOZEN – Passed butler-style or served buffet-style in chafing dishes.

Honey Garlic Meatballs	\$ 13.95
Vegetable Spring Rolls	\$ 13.95 (V)
Miniature Quiche – Florentine, Lorraine and Mushroom	\$ 15.95
Tempura Shrimp served with a Teriyaki dipping sauce	\$ 16.95
Spanakopita spinach and cheese wrapped in phyllo	\$ 19.95
Chicken Satay brushed with a sweet chili sauce	\$ 24.95

COLD BY THE DOZEN – Passed butler-style or served buffet-style in chafing dishes.

Bruschetta with feta and black olives on baguette rounds	\$ 13.95 (V)
Deviled Eggs sprinkled with cayenne pepper	\$ 13.95
Salmon Mousse in a spinach and black sesame cone	\$ 18.95
Tomato & Boccocini skewers marinated in a herbed vinaigrette	\$ 21.95 (V)
Smoked Salmon on Melba topped with capers and drizzled with olive oil	\$ 21.95
Jumbo Shrimp with herbed cream cheese on crackers	\$ 21.95

PLATTERS

Assorted Hot Hors D'Oeuvres Platter – 48 pieces	\$ 82.95
<i>Spanakopita, Feta & Sundried Tomato, Mushroom & Leek, Ratatouille in Pastry Shells</i>	
Assorted Cold Canapés Platter – 60 pieces	\$ 124.95
<i>Shrimp Mousse, Prosciutto & Cream Cheese, Salmon Mousse, Salami Cornucopia, Pâté de Foie</i>	
Pâté Platter - Cognac or Peppercorn – Serves 20 - 25	\$ 59.95
<i>served with sliced Artisan baguettes</i>	
Sliced Smoked Salmon Platter – Serves 20 - 25	\$ 103.95
<i>served with sliced French baguettes and cream cheese</i>	
Assorted Relish Platter (minimum 20 persons) per person	\$ 2.25
<i>assortment of pickles, olives and jardinières</i>	
Assorted Tapenades Platter (minimum 20 persons) per person	\$ 2.45
<i>assorted Olive spreads served with Artisan Baguettes</i>	
Fresh Vegetable Platter (minimum 20 persons) per person	\$ 2.95
<i>served with creamy dip</i>	
Selection of St. Albert's Cheese (minimum 20 persons) per person	\$ 3.25
<i>garnished with fruit and served with crackers</i>	
Seasonal Fruit Tray (minimum 20 persons) per person	\$ 3.95
<i>add a delicious chocolate fountain for \$1.95 per person</i>	
Imported Cheese Platter (minimum 20 persons) per person	\$ 5.95
<i>Brie, Camembert, Danish Blue, and Gouda garnished with fruit and served with crackers</i>	

Selections continued on the next page.

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RECEPTION OPTIONS

Selections continued from previous page.

PLATTERS

Gourmet Sandwich Platter – 40 pieces	\$ 59.95
<i>Shaved Roast Beef, Black Forest Ham, Roasted Turkey Breast, Egg salad, Herbed Cream Cheese with roasted red peppers and artichokes, Grilled Vegetables served in wraps, ciabatta bread and artisan baguettes</i>	
Pizza Sheet – 48 pieces (3" x 3")	\$ 59.95
<i>your choice of Combination, Pepperoni & Cheese, Vegetarian or Hawaiian</i>	

SALADS

Tri-coloured Rotini Salad, Potato Salad, or Asian Cole Slaw (per bowl)	
Large - serves up to 100 persons	\$ 130.95
Medium - serves up to 50 persons	\$ 74.95
Small - serves up to 25 persons	\$ 39.95

SWEETS & CAKES

Assorted Biscotti – per dozen	\$ 13.95
Assorted Dessert Squares – per dozen	\$ 13.95
Assorted Mini Fruit Tarts – per dozen	\$ 13.95
Miniature Cupcakes – chocolate or vanilla	\$ 17.95
Miniature French Pastries – per dozen	\$ 27.95
French Pastries – per dozen	\$ 36.95
Decorated Sheet Cake - chocolate or vanilla	
Large - serves 60 persons	\$ 69.95
Medium - serves 45 persons	\$ 59.95
Small - serves 30 persons	\$ 49.95
Birthday Layer Cake - chocolate or vanilla	
8" Round (8 slices)	\$ 20.95

PUNCH

Punch (4L) – serves 40-45	
Fruit Fiesta* (non-alcohol)	\$ 51.95
<i>*contains grapefruit juice</i>	
Sunny Mimosa (non-alcohol)	\$ 51.95
ADD vodka or rum to punch	\$ 32.95
Strawberry Champagne (alcohol)	\$ 83.95

Ask us about adding a custom logo to your cake.

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NOTES

RA Centre Event & Conference Services

2451 Riverside Drive, Ottawa ON K1H 7X7 613-733-5100 www.racentre.com

A proud member of the RA Centre's family.