

DINNEF

MintoSuiteHotel

185 Lyon Street North Ottawa, Ontario K1R 7Y4

Phone: 613.232.2200 Fax: 613.782.2315

MintoSuiteHotel.com

CREATE YOUR OWN BANQUET

Choose One Item from Your Preferred Category

CHOICE OF SOUP Mushroom Bisque	\$9	California Field Greens \$8 in Cucumber Wrap
Lobster Bisque	\$10	Strawberry & Asparagus Salad \$10
Soup of the Day	\$7	Walnut Crusted Goat Cheese
	•	Atop a Salad of Fresh Cut
Cream of Broccoli	\$7	Strawberries, Grilled Asparagus Spears & Baby Spinach
Beef Consommé with Egg Noodles	\$7	Prime Classic Wedge Of Chilled \$9
Butternut Squash	\$7	Iceberg Lettuce & Diced Tomato
Roasted Red Pepper	\$7	Traditional Greek Salad \$11
CHOICE OF STARTER		Onion, Tomato, Cucumber, Black Olives & Feta Cheese
Jumbo Shrimp Cocktail (5)	\$15	Asian Noodle Salad \$9
Super Colossal Shrimp Cocktail	\$21	Egg Noodles, Lettuce, Toasted
Beef Carpaccio	\$12	Almonds, Julienne Vegetables &
Prime 360 Crab Cakes	\$14	Pickled Ginger & Arugula Leaves
Asian Spring Rolls	\$12	George's Jungle Salad \$10
Smoked Salmon	\$14	Arugula Leaves, Cherry Tomatoes, Candied Pecans & Parmesan Cheese
Seared Jumbo Scallops	\$15	
Anti Pasto Plate	\$12	CHOICE OF DRESSING
CHOICE OF SALAD	4.2	Honey Dijon Italian
Caesar Salad	\$9	Creamy Garlic
Homemade Croutons, Capers, Fresh Garlic & Parmesan Cheese		Ranch Raspberry Vinaigrette Sweet Onion Vinaigrette
Beef Steak Tomato & Onion	\$11	Sun-dried Tomato
Beef Steak Size Tomato Layered in Three Pieces with Crumbled Blue Cheese & Thinly Sliced Onion		Balsamic Olive Vinaigrette Prices are per person and subject to
Exotic Garden Salad	\$9	13% HST and a 15% service charge.



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Cont.

CHOICE OF MAIN		CHOICE OF SAUCE	
Boneless Prime Rib (10 oz)	\$35	Hollandaise	
Filet Mignon (8 oz)	\$34	Béarnaise	
Top Sirloin (10 oz)	\$30	Five Peppercorn	
Boneless Rib Eye (12 oz)	\$37	Lemon Butter	
Boneless New York Striploin (12 oz)	\$37	Red Wine Demi-Glace	
Fresh Atlantic Salmon (8 oz)	\$30	Mango Salsa	
Red Snapper	\$27	Forestière (Mushroom & Demi-Glace)	
Honey Glazed Half Chicken Breast	\$22	Red Pepper & Mint Coulis	
Stuffed Chicken Breast Saltimbocca	\$23	Cafe Au Lait	
Stuffed Chicken Breast Florentine	\$23		
Grain-Fed Chicken Breast Supreme	\$29	CHOICE OF SIDE	
Chick Pea & Herb Risotto in Phyllo	\$21	Oriental Rice	
Chicken Supreme stuffed with	\$32	Mediterranean Rice	
Spinach & Mushrooms		Baked Potato (with sour Cream & Chive	es)
Oven-Baked Sea Bass	\$34	Yukon Gold Mashed Potato	
Yellow Fin Tuna (sesame crust)	\$33	with Garlic & Horseradish	
Pork Chop (10 oz)	\$26	Fondant Potato	
Veal Chop (16 oz)	\$35	Sweet Potato Mashed with a Hint of Ma	ple
Chef's choice of vegetables included with the above.		Roasted Herb Potatos	
		SPECIALTY SIDES	
		Sautéed Garlic & Spinach	\$3
		Onion Rings	\$4
		Kosher Dills	\$3
		Cremini Mushrooms	\$4



CREATE YOUR OWN BANQUET

Cont.

CHOICE OF DESSERT \$9

Triple Chocolate Pecan Pie

Chocolate Cheese Cake

Amaretto Cheese Cake

Lemon, Strawberry or Chocolate Mousse in Chocolate Cup

Chocolate Mousse Cake

New York Cheese Cake with

Strawberry Compote

Ginger Poached Pear

Fresh Fruit Plate

Old Fashioned Chocolate Cake

Swiss Pear Flan

Fresh Fruit Flan

Fresh Brewed Coffee/Decaf & Selection of Herbal Teas*

*Bottomless cup

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\$3



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DINNER BUFFETS

THE CLASSIC

\$46

THE WALDORF

\$57

Minimum 30 People

Crudités Platter

Assorted Gourmet Salads: Caesar, Potato, California Field Greens, Pasta Salad

Oven-Roasted Chicken Pepperade

Beef Bourguignon

Medley of Seasonal Garden Vegetables

Chef's Potato of the Day & Seasoned Basmati Rice Pilaf

Selection of Mini French Pastries & Seasonal Fruit Tartlets

\$52

THE ATLANTIC S

Minimum 50 People

Crudités Platter

Assorted Gourmet Salads: Caesar, Tomato & Onion, Potato, California Field Greens

Stir-Fried Tiger Shrimp with Noodles & Vegetables in a Black Bean Sauce

Steamed Mussels in White Wine & Herbs

Poached Atlantic Salmon with Dill Sauce

Medley of Seasonal Garden Vegetables

Chef's Potato of the Day & Seasoned Basmati Rice Pilaf

Selection of Mini French Pastries & Seasonal Fruit Tartlets Minimum 50 People

Crudités Platter

Assorted Gourmet Salads: Tomato & Onion, Caesar, California Field Greens, Pasta Salad

Fresh Atlantic Salmon with a Saffron Cream Sauce

Beef Bourguignon

Sautéed Breast of Chicken with Stir-Fried Vegetables in a Szechuan Teriyaki Sauce

Scalloped Potatoes au Gratin & Seasoned Basmati Rice Pilaf

Choice Canadian Aged Sirloin
Carved in the Room

Selection of Fruit Tartlets, Éclairs, Pastries & Cookies

All Dinner Buffets Include:

Freshly Baked Rolls & Butter Coffee, Tea