



**HOLIDAY INN OTTAWA
DOWNTOWN—PARLIAMENT
HILL**

CATERING MENU



BREAKFAST BUFFET

All items are priced per person

THE CONTINENTAL

\$18.25

Warm from Our Oven Butter Croissants, Mini-Danishes and Tulip Muffins, Freshly Sliced Fruit and served with Locally Roasted Francesco's Coffee, Selection of Herbal & Traditional Teas and Orange Juice.

CANADIAN CLASSIC

\$19.95

Farm Fresh, Local Scrambled Eggs, Breakfast Potatoes, Bacon and Country Style Sausages, Toasted Multigrain Bread. Locally Roasted Francesco's Coffee Selection of Herbal & Traditional Tea, Orange Juice.

THE HEALTHY START

\$20.95

Yogurt bar with vanilla yogurt, homemade granola, almond slivers, dried cranberries, tulip muffins, freshly sliced fruit. Locally Roasted Francesco's Coffee Selection of Herbal & Traditional Tea, orange juice.

EXECUTIVE'S CHOICE

\$24.95

Mini-Danishes, tulip muffins, scrambled eggs, breakfast potatoes, 12 grain and French bread, bacon, country style sausages, and freshly sliced fruit. Locally Roasted Francesco's Coffee, Selection of Herbal & Traditional Tea, orange juice.

SOUTHWEST BREAKFAST

\$19.95

Farm Fresh, local scrambled eggs, breakfast potatoes, ranch-style beans country style sausages, Monterey jack cheese, salsa, warm flour tortillas. Locally roasted Francesco's coffee, selection of herbal & traditional Tea, orange Juice.

13% HST and 15% Gratuity will be added to all orders

BREAKFAST PLATTERS

All items are priced per person

Fresh Sliced Fruit	\$6.95
Breakfast Bakes Platter	\$7.95
Bagels & Cream Cheese	\$5.25

BREAKFAST SANDWICHES

All Sandwiches are \$9.95 per person

HOTEL BREAKFAST SANDWICH

Two eggs, thick cut Ontario ham and aged Canadian cheddar cheese. Served on a large, butter croissant.

CALIFORNIA BREAKFAST WRAP

Two eggs, turkey bacon, avocado, spinach and Monterey Jack cheese in a warm flour tortilla.

CROQUE MONSIEUR

French bread dipped in a mixture of eggs and cream, with thickly cut Ontario ham and cheese.

BREAKFAST SAUSAGE MELT

Two eggs, country-style sausage, and aged Canadian cheddar cheese, on a grilled English muffin.

SPINACH MELT

Two eggs with spinach and aged Canadian Cheddar on a grilled English muffin.

13% HST and 15% Gratuity will be added to all orders

BREAKS

All items are priced per person

PASTRIES, MUFFINS & COFFEE	\$9.95
All butter pastries and muffins served with butter & preserves. Freshly ground Francesco's coffee, selection of herbal & traditional tea.	
MINI DONUTS AND COFFEE	\$9.95
Boston cream, powdered strawberry and apple filled. Freshly ground Francesco's coffee, selection of herbal & traditional tea.	
BANANA BREAD & COFFEE	\$10.95
Served warm with butter. Freshly ground Francesco's coffee, selection of herbal & traditional tea.	
YOGURT BREAK	\$11.95
Vanilla yogurt with fresh berries and Granola. Bottled Water.	
HEALTH BREAK	\$16.95
Yogurt Bar: yogurt, granola, sliced almonds, dried cranberries & freshly sliced fruit. Orange juice, bottled Water, Freshly ground Francesco's coffee, selection of herbal and traditional tea.	
AFTERNOON PICK-ME-UP	\$10.50
Gourmet Cookies Fresh from our Oven: Chocolate Chip, Oatmeal Raisin, White Chocolate Macadamia Nut, Peanut Butter and Shortbread. Freshly ground Francesco's coffee, selection of herbal and traditional tea, assorted Soft Drinks.	
CRUNCH AWAY	\$10.95
Individual Bags of Pretzels, Smart Food Popcorn Doritos and Chips (Inventory Varies), assorted Soft Drinks.	

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Lunch Buffet

All items are priced per person

All lunches include soft drinks

THE KITCHEN TABLE \$22.95

Hand crafted soup, freshly tossed spring mix salad with balsamic vinaigrette and ranch dressing. Delicious deli sandwiches on assorted breads and tortilla wraps: roasted red pepper with cream cheese, curry chicken salad, smoked turkey with Cajun aioli, grilled vegetable, egg salad, smoked ham and cheddar, tuna salad. Assorted bite sized cakes and squares.

FAJITA BUFFET \$26.95

Beef, chicken and vegetarian fajitas served with grilled onions and peppers, guacamole, Pico de Gallo, Monterey Jack cheese, sour cream and flour tortillas. Served with Mexican rice, ranch-style beans and Monterey Jack cheese. Assorted bite sized cakes and squares.

LASAGNA BUFFET \$26.95

Fresh from our oven, meat lasagna (vegetarian available) served with garlic bread and Caesar salad. Assorted bite sized cakes and squares.

LINGUINE WITH CHICKEN \$26.95

Linguine in a signature tomato sauce with grilled chicken. Served with garlic bread and Caesar salad. Assorted bite sized cakes and squares.

TACO BAR \$26.95

Vegetarian, beef and chicken, corn tortillas, ranch-style beans, Mexican rice, Monterey jack cheese, Pico de Gallo, guacamole and sour cream. Garden Salad with ranch and balsamic vinaigrette. Bite sized cakes and squares.

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Lunch Buffet

All items are priced per person

All lunches include soft drinks

BURGER BAR

\$26.95

Hand-formed, half pound certified angus beef burgers, ACE bakery buns, bacon jam, aged Canadian cheddar, goat cheese, caramelized onions, tomato, lettuce and red onion. Assorted potato chips. Bite size cakes and squares.

CHICKEN MARSALA

\$28.95

Dusted chicken in Marsala wine and mushroom sauce, roasted potatoes and roasted vegetables. Salad with sliced avocados and sunflower seeds in honey-line vinaigrette. Assorted bite sized cakes and squares.

HANDCRAFTED SANDWICHES

All sandwiches are 12.95 per person

MEDITERRANEAN WRAP

Chopped romaine, cucumber, red onion, fresh parsley, black olives and goat cheese with a lemon-oregano sauce.

PORTOBELLO MUSHROOM

Twice balsamic marinated grilled Portobello, goat cheese, roasted red pepper and sundried tomato pesto on a toasted artisan bun.

SMOKED MEAT

Shaved Montreal-style smoked meat served on a caramelized rye bun.

QUEEN STREET CHICKEN SANDWICH

Grilled chicken breast, Havarti cheese, guacamole, bacon and crispy jalapeno peppers.

13% HST and 15% Gratuity will be added to all orders

Dinner Buffet

All items are priced per person

All dinner buffets include soft drinks, coffee/tea, assorted bite size desserts

FAJITA BUFFET \$34.75

Vegetarian, beef and chicken; flour tortillas, fried onion, peppers, ranch-style beans, Mexican rice, Monterey jack cheese, Pico de Gallo, guacamole & sour cream. Garden salad with ranch and balsamic vinaigrette.

QUESADILLA BUFFET \$34.75

Vegetarian, beef and chicken; Monterey jack cheese, Pico de Gallo. Ranch-style beans, Mexican rice, salsa & sour cream. Garden salad with ranch and balsamic vinaigrette.

TACO BAR \$34.75

Vegetarian, beef and chicken; corn tortillas, ranch-style beans, Mexican rice, Monterey jack cheese, Pico de Gallo, guacamole & Sour cream. Garden salad with ranch and balsamic vinaigrette.

LASAGNA BUFFET \$37.25

House made soup, meat lasagna, garlic toast. Caesar salad.

ROASTED CHICKEN SUPRÊME BUFFET \$37.25

House made soup, herb and garlic marinated chicken suprême, jasmine rice, vegetable medley. Green salad with candied pecans, grape tomatoes, cucumbers, apple cider vinaigrette.

COMFORT FOOD \$37.25

House made soup, meatloaf with brown sugar-tomato glaze. Skin-on garlic mashed potatoes, vegetable medley, mac & Cheese. Green salad with cucumbers, strawberries, sunflower seeds, apple cider vinaigrette.

13% HST and 15% Gratuity will be added to all orders

Plated Dinner

All items are priced per person

All plated dinners include coffee/tea, cake (chef's choice)

10oz ANGUS BEEF \$40.95

Grilled vegetables, skin-on mashed potatoes.

MAPLE- GINGER GLAZED SALMON \$30.95

Jasmine rice, green beans, snow peas, lemon butter.

LEMON-CREAM CHICKEN SUPRÊME \$27.95

Herb & garlic marinated chicken, lemon-cream sauce.

MEATLOAF \$25.95

Brown sugar-tomato glaze, skin-on garlic mashed potatoes, vegetable medley.

PASTA PRIMAVERA \$24.95

Garlic infused olive oil, snow peas, broccoli, spinach, carrots, topped with goat cheese.

LINGUINE ALFREDO \$21.95

House made rosemary alfredo sauce, peas, parmigiana reggiano cheese.

TUSCAN TORTELLINI \$21.95

Cheese tortellini, parmesan-garlic cream sauce, spinach, black olives, sundried tomatoes.

Add grilled chicken to any pasta for \$6 per person OR Sautéed shrimp for \$7 per person

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BEVERAGES

All items are priced per person

LOCAL FRANCESCO'S FRESHLY GROUND COFFEE. HIGGINS & BURKE TEA	\$3.50
CANNED SOFT DRINKS (Pepsi, Diet, 7-up, Ginger-ale)	\$3.00
JUICE (Orange / Apple)	\$3.75
PERRIER (330ml)	\$4.00
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DOMESTIC BOTTLED BEER	\$6.50
IMPORTED BOTTLED BEER	\$7.50
WHITE WINE (BOTTLE) Peller Estates Chardonnay	\$30.00
RED WINE (BOTTLE) Peller Estates Cabernet-Merlot	\$30.00

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