



Buffet Dinner Package

(minimum 75 guests, if less, additional fees apply)

Appetizer Platter

(4 pieces per person)

Assorted Platter of Chef Selected Appetizers

Buffet Dinner

Choice of one the following buffet dinners:

~ Banquet Buffet #1 ~

Cold Selections:

House Salad with a Choice of 2 Dressings

Coleslaw

Bean Salad

Redskin Potato Salad

Asian Noodle Salad

Crudités Platter

Domestic Cheese Board with Crackers

Hot Selections:

Pecan Crusted Pork Loin with a Port Wine Sauce

Roasted Breast of Chicken –

Accented with Cranberries and Goat Cheese Crumble Topped with an Herb Sauce or Mushroom Wine Sauce

Cheese stuffed Ravioli –

Choose one sauce: Tomato Basil Sauce, Rosé Sauce or Creamy Pesto Herb Sauce

Seasoned Rice

Seasonal Vegetables

~ Banquet Buffet #2 ~

Cold Selections:

House Salad with a Choice of 2 Dressings

Coleslaw

Pasta Salad

Crudités Platter

Domestic Cheese Board with Crackers

Devilled Eggs

Pickles and Olives

Assorted Cold Deli Meats

Decorated Chilled Salmon

Hot Selections:

Hot Roast Beef with Red Wine Demi Glaze

Roasted Breast of Chicken –

Please Choose One (1) Sauce – Lemon Grass Basil, Herb Pesto Supreme Sauce

Penne Pomodoro or Rosé Sauce (v)

Roasted Potatoes

Mixed Vegetables



~ **Banquet Buffet #3** ~

Cold Selections:

House Salad with a Choice of 2 Dressings
Coleslaw
Bean Salad
Crudités Platter
Domestic Cheese Board with Crackers
Assorted Cold Deli Meats

Hot Selections:

Hot Roast Beef with Red Wine Demi Glaze
Chicken Breast with a Roasted Red Pepper Sauce or Mushroom Wine Sauce
Choice of Penne Pomodoro or Rotini Primavera
Roasted Potatoes
Mixed Vegetables

~ **Banquet Buffet #4** ~

Cold Selections:

House Salad with a Choice of 2 Dressings
Caesar Salad
Coleslaw
Vegetables and Dip Platter
Domestic Cheese Board with Crackers
Pickles and Olives
Grilled Vegetable Platter

Hot Selections:

Grilled Breast of Chicken with Roasted Red Pepper Sauce
Baked Salmon with a Lemon and Caper Sauce
Seasonal Vegetable Stir-fry on Rice
Cheese Stuffed Ravioli with a Tomato Basil Sauce

Dessert:

Table Service of Coffee/Tea with Chef's Choice Dessert

Beverages:

2 Pitchers of Soft Drinks per table of 6-10 guests

Catering Extras

Cake cutting fees & Coffee/Tea included with client supplied cake/sweets

Décor Inclusions:

White chair covers
Ambient coloured LED lighting

\$65 per person

(plus tax & service)

Halal meats available at an additional cost *Other menu items available, priced on request*

Prices are subject to 15% Service and 13% HST. Prices are subject to change without notice

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Package Enhancements

Soup Course

Sweet Potato and Squash Soup
Vegetable Soup

\$6.95 per person

Pasta Course

Penne Pasta with Tomato Basil
Penne Pasta with Rose Sauce

\$9.95 per person

Add a Platter on Dinner Table

Artisan Pizza - Platter for 8 - \$30
Fresh Fruit - Platter for 8 - \$30

Beverages

Unlimited Soft Drinks Add-on Package
\$5.00 per person

Soft Drinks
\$8.50 per pitcher

Juices
\$18.95 per pitcher

Fruit Punch
\$19.95 per pitcher

House Wine

\$28.95 per bottle
Served to guests tables

Cash Bar Service with Alcohol

Bartender fee of \$150 applies
Beverages served to tables. Guests pay their own beverages

Host Bar Service with Alcohol

Consumption bar of all beverages served.
No charge to guests. Bartender fees waived