



value | service | experience



menu



EVENT & CONFERENCE SERVICES



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!

Please note;

- Your Event and Conference Services Coordinator requires 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.
- Vegetarian options (V) have been noted throughout the menu.
- The guaranteed number of guests attending is required one week prior to your function. The invoice will reflect 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.
- 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.
- All pricing is per person unless otherwise indicated. 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 bar service must cease at 1:00 am in order to vacate all function rooms by 1:45 am.



Breakfast Buffets

(served until 11:00 am)

CONTINENTAL

Selection of Muffins, Cinnamon Rolls,
Croissants and Danishes
served with preserves and whipped butter
Seasonal Fruit Salad
Freshly Brewed Arabica Coffee
(Regular and Decaffeinated)
Selection of TAZO Teas *(Regular and Caffeine Free)*
Assorted Fruit Juices

\$ 9.95

HOT and HEARTY

(minimum 25 people)

Scrambled Eggs
Home Fried Potatoes
Crispy Bacon and Sausages
Belgian Waffles with maple syrup
Selection of Muffins, Cinnamon Buns, Croissants and
Danishes
served with preserves and whipped butter
Seasonal Fruit Salad
Freshly Brewed Arabica Coffee
(Regular and Decaffeinated)
Selection of TAZO Teas *(Regular and Caffeine Free)*
Assorted Fruit Juices

\$ 15.95

HEALTHY BEGINNINGS

(minimum 15 people)

Seasonal Fruit Salad
Fruit Yogurts
Granola Bars
Cranberry Lemon Loaf and Banana Bread
served with preserves and whipped butter
Freshly Brewed Arabica Coffee
(Regular and Decaffeinated)
Selection of TAZO Teas *(Regular and Caffeine Free)*
Assorted Fruit Juices

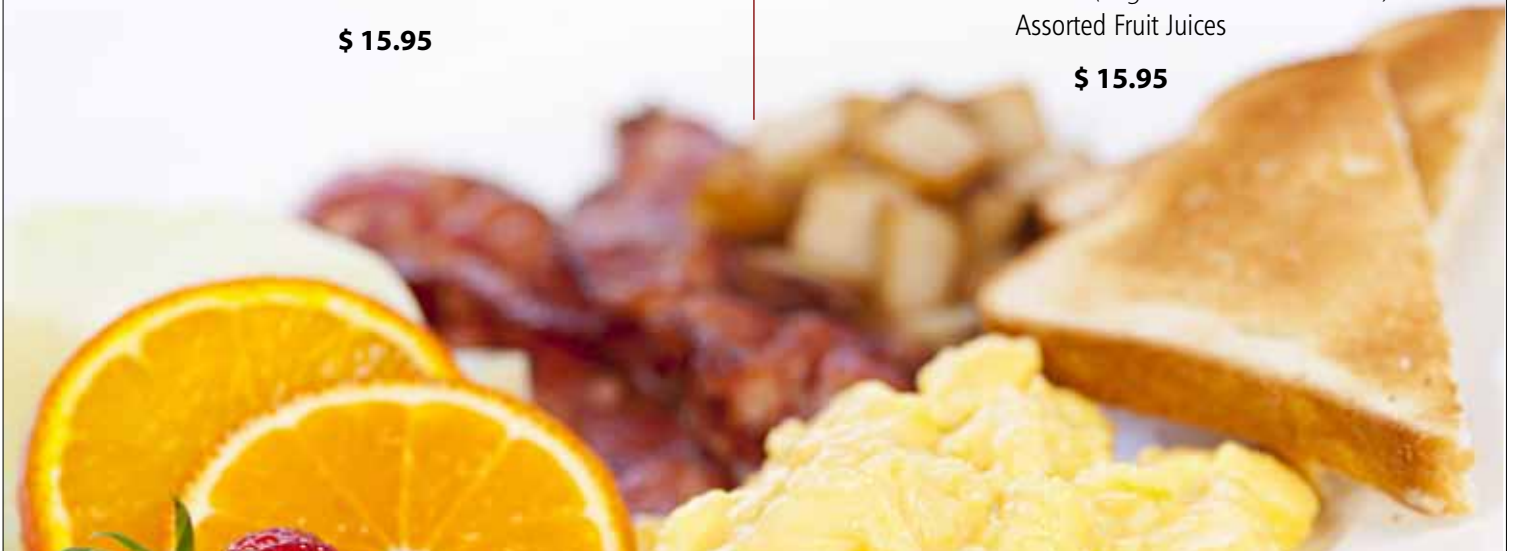
\$ 11.95

SUNNY DAY

(minimum 25 people)

Scrambled Eggs
Home Fried Potatoes
Crispy Bacon and Sausages
Fruit Yogurts
Multi-Grain, Sesame Seed and Blueberry Bagels
with cream cheese
Selection of Muffins and Croissants
served with preserves and whipped butter
Seasonal Fruit Salad
Freshly Brewed Arabica Coffee
(Regular and Decaffeinated)
Selection of TAZO Teas *(Regular and Caffeine Free)*
Assorted Fruit Juices

\$ 15.95



15% Service Charge and HST not included in pricing.

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Afternoon Breaks

(served from 1:00 pm to 4:00 pm)

*minimum 15 people - a surcharge of \$1.95 per person will apply if less than 15 people

THE COOKIE JAR

Assorted Gourmet Cookies
Freshly Brewed Arabica
Coffee, TAZO Teas
Soft Drinks and Fruit Juices

\$ 6.95

SWEET TOOTH

Selection of Dessert Squares
and Mini Fruit Tarts
Freshly Brewed Arabica
Coffee, TAZO Teas
Soft Drinks and Fruit Juices

\$ 7.95

MEDITERRANEAN

Tabouli, Tzatziki and Hummus
served with Pita bread,
pickles and olives
Freshly Brewed Arabica
Coffee, TAZO Teas
Soft Drinks and Fruit Juices

\$ 8.95

BISCOTTI and BREADS

Selection of Biscotti
Cranberry Lemon Loaf
Banana Bread
Freshly Brewed Arabica
Coffee, TAZO Teas
Soft Drinks and Fruit Juices

\$ 7.95

TASTE OF SUMMER

Sliced Watermelon
Assorted Ice Cream Bars
Iced Coffee, Iced Tea
Soft Drinks and Fruit Juices

\$ 7.95

NATURALLY HEALTHY

Sliced Fresh Fruit
Granola Bars
Freshly Brewed Arabica
Coffee, TAZO Teas
Soft Drinks and Fruit Juices

\$ 8.95

À La Carte Suggestions

REFRESHMENTS

Freshly Brewed Coffee (min. 10 cups) per cup\$ 2.25
TAZO Teas - (Regular and Caffeine Free) per cup\$ 2.25
Chilled Juices: Orange, Apple, Grapefruit each\$ 2.50
Soft Drinks - Coke, Diet Coke, Sprite,
Ginger Ale, Diet Ginger Ale each\$ 2.25
Bottled Water (591 ml)\$ 1.95
Badoit Sparkling Mineral Water\$ 2.95
Chilled Juice by the Pitcher (3.3L - serves 20).....\$ 29.95

BAKERY - by the dozen

Assorted Mini Fruit Tarts.....\$ 13.95
Assorted Gourmet Cookies\$ 16.95
Cinnamon Rolls\$ 17.95
Assorted Biscotti\$ 19.95
Cranberry Lemon Loaf or Banana Bread\$ 21.95
Assorted Muffins\$ 22.95
Croissants\$ 22.95
Danish Pastries\$ 22.95
Assorted Dessert Squares.....\$ 24.95
Assorted Gluten Free Muffins\$ 36.95

HEALTHY

Market Fresh Vegetables served with creamy dip
(min. 20 people) – per person\$ 3.25
St. Albert's Cheese garnished with fruit and crackers
(min. 20 people) – per person\$ 4.25
Seasonal Fruit Platter (min. 20 people) per person ..\$ 4.25
Assorted Fruit Yogurts – per dozen\$ 24.95
Seasonal Whole Fruit – per dozen\$ 28.95

SNACKS

Potato chips – per bowl\$ 6.95
Nacho Chips with salsa – per plate\$ 6.95

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Buffet Lunches

(served from 11:00 am to 2:30 pm)

SOUPS, SANDWICHES & SALADS

(minimum 15 people)

Gourmet Sandwiches:

Shaved Roast Beef, Black Forest Ham, Roasted Turkey Breast,
Egg Salad, Mixed Vegetables
served in wraps, ciabatta bread and artisan baguettes

Your choice of **two** of the following Salads:

Seasonal Mixed Greens with a selection of dressings
Tri-colour Rotini with a sundried tomato vinaigrette
Rustic Potato with a grainy Dijon mustard mayonnaise
Thai Noodle tossed in a sesame-soya vinaigrette
Mediterranean Couscous

Chef's Home-style Soup of the Day

Market Fresh Vegetables with an herbed dip

Selection of St. Albert's Cheese garnished with grapes

Seasonal Fruit Salad

Selection of Gourmet Cookies

Freshly Brewed Arabica Coffee, TAZO Teas
(Regular and Caffeine Free)

\$17.95



THE SANDWICH ARTIST: BUILD YOUR OWN SANDWICH BUFFET

(minimum 25 people)

Assorted Artisan Breads,

Garlic Rosemary Flat Bread and Ciabatta Buns

Shaved Roast Beef, Black Forest Ham,

Roasted Turkey Breast, Genoa Salami,

Salmon Salad, Egg Salad

with Lettuce, Sliced Tomatoes and Kosher Dills

Grainy Dijon, traditional Mustard, Cranberry Mayo,

Spicy Mayo and a Dijon-Mayo blend

Your choice of **three** of the following Salads:

Seasonal Mixed Greens with a selection of dressings

Tri-colour Rotini with a sundried tomato vinaigrette

Rustic Potato with a grainy Dijon mustard mayonnaise

Thai Noodle tossed in a sesame-soya vinaigrette

Mediterranean Couscous

Market Fresh Vegetables with an herbed dip

Selection of St. Albert's Cheese garnished with grapes

Seasonal Fruit Salad

Selection of Cookies, Mini Fruit Tarts
and Dessert Squares

Freshly Brewed Arabica Coffee, TAZO Teas
(Regular and Caffeine Free)

\$19.95



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Buffet Lunches

(served from 11:00 am to 2:30 pm)

OLÉ! - FAJITA BUFFET

(minimum 25 people)

Create your own delicious fajita
with the following ingredients:

Strips of Grilled Chicken and Steak

Grilled Onions and Peppers

Refried Beans

Fiesta Rice

Flour Tortillas

Crisp Lettuce

Sour Cream

Pico de Gallo

Shredded Cheese

Jalapeno Peppers

Seasonal Mixed Greens with a selection of dressings

Four Bean Salad with a sweet vinaigrette

Mexican Corn Salad

Nacho Chips

Salsa and Hot Sauce

Seasonal Fruit Salad

Selection of Cakes and Pies

Freshly Brewed Arabica Coffee, TAZO Teas

(Regular and Caffeine Free)

\$19.95

LITTLE ITALY BUFFET

(minimum 25 people)

Your choice of **two** of the following entrées:

Meat Lasagna

Chicken and Broccoli Penne Alfredo

Three Cheese Agnolotti in a cream sauce (V)

Penne Primavera in a marinara sauce (V)

Vegetable Lasagna (V)

Accompanied by:

Minestrone Soup (V)

Seasonal Mixed Greens with a selection of dressings

Traditional Caesar Salad with creamy dressing

Garden Vegetable Salad with Italian vinaigrette

Assorted Rolls

with whipped butter

Seasonal Fruit Salad

Tiramisu Cake

Carrot Cake

Freshly Brewed Arabica Coffee, TAZO Teas

(Regular and Caffeine Free)

\$19.95



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Buffet Lunches

(served from 11:00 am to 2:30 pm)

MEDITERRANEAN BUFFET

(minimum 25 people)

Marinated Greek Lemon Chicken
Tilapia with Cherry Tomatoes and Olives
in a white wine sauce
Fire Roasted Vegetables
Rice Pilaf

Four Bean Salad with a sweet vinaigrette
Seasonal Mixed Greens with a selection of dressings
Greek Summer Salad with feta, tomato, cucumber
and an oregano dressing
Mediterranean Couscous Salad

Hummus
Tabouli
Tzatziki
Pita bread

Seasonal Fruit Salad
Selection of Cakes and Pies

Freshly Brewed Arabica Coffee, TAZO Teas
(Regular and Caffeine Free)

\$22.95

GLUTEN FREE BUFFET

(minimum 25 people)

Your choice of **two** of the following entrées:

Roasted Chicken Breast
with a roasted pepper and basil glaze

Roasted Pork Loin
with an apple rosemary glaze

Ginger Beef Stir-Fry
with a gluten free teriyaki glaze

Penne Primavera (*gluten free pasta*)
with vegetables in a marinara sauce (V)

Accompanied by:

Rice and Chick Peas with dill

Mixed Vegetables

with the Chef's special blend of seasonings

Gluten free breads

Seasonal Mixed Greens with a selection of dressings

Greek Summer Salad with feta, tomato, cucumber
and an oregano dressing

Rustic Potato Salad

Seasonal Fruit Salad

Assorted gluten free Cakes and Pies

Freshly Brewed Arabica Coffee, TAZO Teas

(Regular and Caffeine Free)

\$25.95



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Buffet Lunches

(served from 11:00 am to 2:30 pm)

RIVERSIDE BUFFET

(minimum 25 people)

Your choice of **two** of the following entrées:

Roast Beef au Poivre
Tilapia with a lemon dill sauce
Roasted Pork Loin with an apple ginger sauce
Three Cheese Agnolotti in a creamy alfredo sauce (V)
Oven-roasted Chicken Breast
with a roasted red pepper glaze

Accompanied by:

Seasonal Mixed Greens
with a selection of dressings
Tri-colour Rotini Salad
with a sundried tomato vinaigrette
Rustic Potato Salad
with a grainy Dijon mustard mayonnaise
Mediterranean Couscous Salad

Rice Pilaf
Hot Vegetable Medley
Market Fresh Vegetables with an herbed dip
Selection of St. Albert's Cheese garnished with grapes
Assorted Rolls with whipped butter

Seasonal Fruit Salad
Selection of Cakes and Pies

Freshly Brewed Arabica Coffee, TAZO Teas
(Regular and Caffeine Free)

\$22.95



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Plated Three Course Luncheons

(served from 11:00 am to 2:30 pm – minimum 25 people)

All plated luncheons include assorted multi-grain rolls with whipped butter and freshly brewed coffee and tea (regular and decaffeinated).

Start with **one** of the following Soups or Salads

SOUPS

Butternut Squash
Consommé Celestine with julienne vegetables
Cream of Carrot and Ginger
Cream of Sweet Potato Soup

SALADS

Seasonal Mixed Greens with a champagne vinaigrette
Caesar Salad with toasted garlic croutons, bacon and creamy dressing
Greek Summer Salad with feta, tomato, cucumber and an oregano dressing
Kale and Cabbage Salad with cranberries and a mango yogurt dressing

Followed by your choice of **one** of the following Entrées

ZEBRA AGNOLOTTI (V)

pasta stuffed with Ricotta, Romano, Parmesan and Fontina cheeses, in an Arrabbiata sauce crowned with julienne vegetables

\$ 17.95

THAI CHICKEN

Breast of chicken with a coconut sauce served with rice pilaf and a hot vegetable medley

\$ 19.95

ROASTED BREAST OF CHICKEN

with a pineapple ginger glaze and served with rice pilaf and a hot vegetable medley

\$ 19.95

TARRAGON ORANGE CHICKEN

in a cream sauce served with saffron rice and seasoned vegetables

\$ 19.95

COCONUT CRUSTED TILAPIA

served with lemon ginger basmati rice and seasoned vegetables

\$ 20.95

PORK SCHNITZEL

with a creamy dill sauce served with seven grain lemongrass rice and seasoned vegetables

\$21.95

STEAK AU POIVRE

8 oz. strip loin steak served with a five pepper sauce with roasted potatoes and a hot vegetable medley

\$ 24.95

ROAST PRIME RIB au JUS

served with roasted potatoes and a hot vegetable medley

\$ 25.95

BAKED FIESTA SALMON

with fresh fruit salsa served with multi-grain rice and a hot vegetable medley

\$ 25.95

Finish with **one** of the following Desserts

Black Forest Cake, Carrot Cake, Caramel Cake, Lemon Meringue Pie, Apple Pie, Pecan Pie

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Plated Dinners

(minimum 25 people)



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)
Jumbo Shrimp Cocktail with a spicy seafood sauce	\$ 8.95
Tempura Shrimp with a sweet chili sauce	\$ 8.95
Prosciutto and Melon.....	\$ 8.95
Goat Cheese – garnished with figs and a sweet balsamic glaze.....	\$ 8.95

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
Cream of Leek and Fennel	\$ 4.95
Consommé Celestine with julienne vegetables	\$ 4.95
Smokey Clam Chowder (*contains seafood)	\$ 5.95

SALADS (V)

A Mixture of Seasonal Greens with carrots, tomatoes, cucumbers and dried cranberries with a champagne vinaigrette	\$ 5.45
Baby Spinach Salad with shaved red onions, feta cheese, roasted almonds dressed with a citrus kiwi vinaigrette.....	\$ 5.95
Caprese Salad – tomatoes, bocconcini and fresh basil, drizzled with virgin olive oil on a bed of Romaine lettuce.....	\$ 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
Kale and Cabbage Salad with cranberries and a mango yogurt dressing	\$ 5.95
Caesar Salad with croutons, bacon and a creamy dressing..... (vegetarian option available without bacon)	\$ 5.95

Cleanse your palate between courses with a refreshing Champagne Sorbet
\$4.95 per person

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Plated Dinners

(minimum 25 people)

ENTRÉES

All main courses include:

Your choice of **one** of the following:

*Rice Pilaf, Seven Grain Lemongrass Rice, Seasoned Basmati Rice,
Garlic Rosemary Mashed Potatoes, Croquette Potatoes, Herb Roasted Potatoes*

Seasonal vegetables

Assorted multi-grain rolls with whipped butter

Freshly brewed coffee and tea (regular and decaffeinated).

ZEBRA AGNOLOTTI (V)

pasta stuffed with Ricotta, Romano, Parmesan and Fontina
cheeses, topped with a sundried
tomato pesto sauce and julienne vegetables

\$ 19.95

ROAST PORK LOIN

drizzled with a roasted apple and port reduction

\$ 19.95

MAPLE ROSEMARY CHICKEN THIGHS

slow cooked chicken thighs with a maple rosemary glaze
topped with chopped bacon

\$ 21.95

CHICKEN KIEV

hand breaded chicken breast stuffed with
herbed garlic butter

\$ 21.95

CHICKEN BREAST WITH CAPERS

Parmesan crusted chicken breast
served with a white wine caper sauce
topped with caramelized onions and cherry tomatoes

\$ 21.95

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 traditional dressing and cranberries

\$ 23.95

LEMON AND HERB CRUSTED BAKED HADDOCK

drizzled with a lemon butter sauce

\$ 23.95

MAPLE INFUSED SALMON

with a maple butter sauce

\$ 25.95

ROASTED PRIME RIB

with your choice of a red wine glaze or au jus

\$ 27.95

SEARED FILET MIGNON

complemented with a Bordelaise sauce

\$ 27.95

SEARED AAA BEEF TENDERLOIN

wrapped with bacon and topped with
seared foie gras, onion relish and a creamy pepper sauce

\$ 35.95

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Plated Dinners

(minimum 25 people)



DESSERTS

Spirited Strawberries <i>infused with Grand Marnier served in a chocolate cup and garnished with whipped cream</i>	\$ 6.95
Tiramisu Mousse Cake <i>flavoured with espresso and marsala</i>	\$ 6.95
Berry Bliss <i>Saskatoon berries, raspberries and strawberries over a strawberry amaretto mousse, served in a pastry shell</i>	\$ 6.95
Carrot Cake <i>traditional recipe with a delicious sour cream icing</i>	\$ 6.95
Triple Chocolate Mousse Cake <i>a chocolate lover's delight</i>	\$ 6.95
Cheesecake - <i>your choice of Chocolate, Mango, Lemon or Strawberry</i>	\$ 6.95
Dessert Duo <i>Mini Chocolate Mousse Truffle and a Mini Strawberry Cheesecake</i>	\$ 6.95
Selection of French Pastries <i>served at your table</i>	\$ 8.25
Assorted Dessert Table <i>French pastries, tortes, cakes and sliced fresh fruit</i>	\$ 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





Dinner Buffets

(minimum 50 people)

THE SUPREME

Prime Rib of Beef Carved by an Attending Culinarian
Seafood Provençal
with lobster, shrimp and scallops
Grilled Chicken Breast *with a green peppercorn and
rosemary white wine sauce*
Broccoli, carrots and roasted peppers
Garlic and Herb Roasted Potatoes
Seasoned Rice Pilaf
Seasonal Mixed Greens
Artichoke Rice Salad *with a lemon garlic vinaigrette*
Tri-colour Rotini Salad
with a sundried tomato vinaigrette
Rustic Potato Salad
with a grainy Dijon mustard mayonnaise
Greek Summer Salad *with feta, tomato, cucumber
and an oregano dressing*
Market Fresh Vegetables with herb dip
Selection of Imported Cheese and St. Albert's Cheese
garnished with grapes
Seasonal Fruit Tray*
Assorted Layer Cakes, Cheese Cakes and Tortes
Assorted Rolls with whipped butter
Freshly brewed Coffee and Tea
(regular and decaffeinated)

\$ 39.95

** add a decadent chocolate fountain for \$1.95 per person*

THE DELUXE

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
Accompanied by:
Herb Roasted Potatoes
Hot Vegetable Medley
Seasonal Mixed Greens
Artichoke Rice Salad *with a lemon garlic vinaigrette*
Tri-colour Rotini Salad
with a sundried tomato vinaigrette
Rustic Potato Salad
with a grainy Dijon mustard mayonnaise
Market Fresh Vegetables with herb dip
Selection of St. Albert's Cheese
garnished with grapes
Seasonal Fresh Fruit Salad
Assorted Layer Cakes, Cheesecakes and Tortes
Assorted Rolls with whipped butter
Freshly brewed Coffee and Tea
(regular and decaffeinated)

\$ 34.95

See our **Buffet Enhancements** for ideas to customize your buffet.

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Dinner Buffets

(minimum 50 people)

THE CLASSIC

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*

Accompanied by:

Herb Roasted Potatoes

Hot Vegetable Medley

Seasonal Mixed Greens

Tri-colour Rotini Salad

with a sundried tomato vinaigrette

Rustic Potato Salad

with a grainy Dijon mustard mayonnaise

Country Coleslaw

Market Fresh Vegetables with herb dip

Selection of St. Albert's Cheese

garnished with grapes

Seasonal Fresh Fruit Salad

Assorted Layer Cakes and Pies

Assorted Rolls with whipped butter

Freshly brewed Coffee and Tea

(regular and decaffeinated)

\$ 30.95



BUFFET ENHANCEMENTS

Customize any of our Dinner Buffets with the following enhancements:

(items are priced per person unless otherwise indicated)

HOT

Lasagna – Meat or Vegetarian \$ 3.95

Pasta Primavera \$ 3.95 (V)

Oven Roasted Salmon

with a lemon dill sauce \$ 4.95

Glazed Virginia Ham

carved by an attending Culinarian \$ 5.95

Roast Turkey

carved by an attending Culinarian \$ 5.95

Roast Prime Rib

carved by an attending Culinarian \$ 10.95

COLD

Chocolate Fountain *served with fresh fruit* \$ 4.95

Salmon Centrepiece – *whole poached salmon*

(serves 60) \$135.00



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Reception Options

HOT - by the dozen

Honey Garlic Meatballs	\$ 13.95
Vegetable Spring Rolls	\$ 13.95 (V)
Miniature Quiche: <i>Florentine, Lorraine and Mushroom</i>	\$ 15.95
Tempura Shrimp <i>served with a Teriyaki dipping sauce</i>	\$ 16.95
Vegetable Samosas <i>served with roasted garlic yogurt dip</i>	\$ 16.95 (V)
Spanakopita	\$ 19.95 (V)
Bacon Wrapped Scallops <i>drizzled with a Teriyaki glaze</i>	\$ 21.95
Chicken Satays <i>brushed with a sweet chili sauce</i>	\$ 24.95
Angus Beef Sliders (<i>minimum 4 dozen</i>) <i>topped with sundried tomato pesto, blue cheese, avocado or hot Buffalo sauce</i>	\$ 29.95

COLD - by the dozen

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



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Reception Options

PLATTERS

Pâté Platter - Cognac or Peppercorn – Serves 20 - 25	\$ 59.95
<i>served with sliced Artisan baguettes</i>	
Baked Brie wrapped in puff pastry – Serves 20 - 25	\$ 59.95
<i>served with wildberry jelly and sliced Artisan baguette</i>	
Gourmet Sandwich Platter – 40 pieces	\$ 59.95
<i>Shaved Roast Beef, Black Forest Ham, Roasted Turkey Breast, Egg Salad and Mixed 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 and Cheese, Vegetarian or Hawaiian</i>	
Jumbo Shrimp Pineapple Tree – 4 dozen shrimp skewered into a pineapple, sprinkled	\$ 69.95
<i>with lemon confetti and served with a sweet chili cocktail sauce</i>	
Prosciutto and Melon platter	\$ 69.95
<i>with a sweet balsamic glaze</i>	
Assorted Hot Hors D'Oeuvres Platter – 60 pieces	\$ 82.95
<i>Spanakopita, Breaded Italian Sausages Ravioli, Honey Garlic Meatballs, Vegetable Spring Rolls</i>	
Sliced Smoked Salmon Platter – Serves 20 - 25	\$ 103.95
<i>served with sliced French baguettes and cream cheese</i>	
Assorted Cold Canapés Platter – 60 pieces	\$ 124.95
<i>Shrimp Mousse, Prosciutto and Cream Cheese, Salmon Mousse, Salami Cornucopia, Pâté de Foie</i>	

PLATTERS - priced per person

Assorted Relish Platter (minimum 20 people) per person	\$ 2.25
<i>assortment of pickles, olives and jardinières</i>	
Market Fresh Vegetable Platter (minimum 20 people) per person	\$ 3.25
<i>served with herbed dip</i>	
Selection of St. Albert's Cheddar (minimum 20 people) per person	\$ 4.25
<i>garnished with fruit and served with crackers</i>	
Seasonal Fruit Tray (minimum 20 persons) per person	\$ 4.25
add a decadent chocolate fountain for \$1.95 per person	
Imported Cheese Platter (minimum 20 persons) per person	\$ 6.95
<i>Brie, Camembert, Danish Blue and Gouda garnished with fruit and served with crackers</i>	
Charcuterie Platter per person	\$ 8.95
<i>Prosciutto, Genoa Salami, Capicola served with baguettes and assorted mustards</i>	

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Reception Options

SALADS

Tri-coloured Rotini, Potato, or Mixed Greens	
Large Bowl (<i>serves up to 100 people</i>)	\$ 130.95
Medium Bowl (<i>serves up to 50 people</i>)	\$ 74.95
Small Bowl (<i>serves up to 25 people</i>).....	\$ 39.95

SWEETS - by the dozen

Assorted Mini Fruit Tarts.....	\$ 13.95
Assorted Biscotti.....	\$ 19.95
Cupcakes – chocolate or vanilla	\$ 19.95
Assorted Dessert Squares	\$ 24.95
Miniature French Pastries	\$ 27.95
French Pastries	\$ 36.95

CAKES

Decorated Sheet Cake - <i>chocolate or vanilla</i>	
Large - serves 60 people	\$ 75.95
Medium - serves 45 people	\$ 65.95
Small - serves 30 people	\$ 55.95
Birthday Layer Cake - <i>chocolate or vanilla</i>	
8" Round (8 slices)	\$ 20.95

Ask us about adding a custom logo to your cake.

PUNCH

Punch (4L) – serves 40-45	
Non-alcohol	
Fruit Fiesta (<i>contains grapefruit juice</i>)	\$ 55.95
Sunny Mimosa	\$ 55.95
Apple Orchard	\$ 59.95
Cranberry Sparkle	\$ 59.95
Alcohol	
Strawberry Champagne	\$ 83.95
Pineapple Rum	\$ 89.95
Vodka Cranberry Breeze	\$ 89.95

*15% Service Charge and HST not included in pricing.
Prices in effect September 1, 2015 and are subject to change without notice.*

Holiday Options

*(menus and pricing available from
November 7, 2015 to January 10, 2016)*



PLATED LUNCHEON

(served from 11 am to 2:30 pm)

Maple Butternut Squash Soup
Kale and Baby Greens

*with Spy apples, cranberries and blue cheese
with a creamy citrus dressing*

Roast Turkey Breast

with a bacon walnut stuffing topped with turkey gravy

Garlic Mashed Potatoes

Seasoned Vegetables Medley

Decorated Yule log

\$ 25.95

LUNCHEON BUFFET

(served from 11 am to 2:30 pm)

Roast Turkey

with traditional stuffing and gravy

Old Fashion Tourtière

Pasta Primavera

Garlic Mashed Potatoes

Seasoned Vegetable Medley

Assorted Salads

St. Albert Cheese

Fresh Vegetables with creamy dip

Fresh Fruit Salad

Assorted Christmas Logs, Pies and Cakes

*(Sugar free and gluten free desserts
available on request)*

\$ 22.95

PLATED DINNER

Cream of Sweet Potato Soup

Kale and Baby Greens

*with Spy apples, cranberries and blue cheese
with a creamy citrus dressing*

Roast Turkey Breast

with a chorizo and walnut couscous stuffing

Mashed Sweet Potatoes

Glazed Carrots and Roasted Peppers

Decorated Yule log

\$ 35.95

DINNER BUFFET

Roast Turkey

with traditional stuffing and gravy

Roast Beef

with a peppercorn sauce

Old Fashioned Tourtière

Vegetable Lasagna

Garlic Mashed Potatoes

Seasoned Vegetable Medley

Assorted Salads

St. Albert Cheese

Fresh Vegetables with creamy dip

Fresh Fruit Salad

Assorted Christmas Logs, Pies and Cakes

*(Sugar free and gluten free desserts
available on request)*

\$ 33.95

*15% Service Charge and HST not included in pricing.
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Barbeque Options

MEAL SELECTIONS

*(served buffet style, minimum 50 people
pricing per person)*

CHICKEN & RIBS BBQ

Honey Garlic Ribs, BBQ Chicken, Roast Potatoes,
Hot Vegetables, Mixed Green Salad, Pasta Salad,
Rolls & Butter
\$ 19.95 per person

CAJUN BBQ

Roasted Breast of Chicken with a black bean sauce,
Sausage and Rice Jambalaya, Penne Pasta with tarragon pesto,
Rice, Corn and Mango Salad with "attitude",
Southern Coleslaw, Cornbread
\$ 19.95 per person

PULLED PORK & SAUSAGE BBQ

Pulled Pork on a ciabatta bun,
Smoked Southern Sausage on a bun,
Corn Salad, Coleslaw, Mixed Green Salad
\$ 19.95 per person

STEAK BBQ

8 oz. Striploin, Baked Potato, Hot Vegetables,
Mixed Green Salad, Rolls & Butter
\$ 21.95 per person

SNACK COMBOS

HOT DOG COMBO

A Jumbo Hot Dog
served with Mixed Green Salad and a soft drink
\$ 7.95 per ticket

HAMBURGER COMBO

A 6 oz. Hamburger
served with Mixed Green Salad and a soft drink
\$ 9.95 per ticket

VEGGIE BURGER COMBO

A 6 oz. Veggie burger
served with Mixed Green Salad and a soft drink
\$ 10.95 per ticket

CHICKEN COMBO

A 5 oz. boneless Breast of Chicken on a bun
served with Mixed Green Salad and a soft drink
\$ 10.95 per ticket

CHEESEBURGER COMBO

A 6 oz. Hamburger with cheese
served with Mixed Green Salad and a soft drink
\$ 10.95 per ticket



Please note: The barbeque fee of \$300.00 is waived if the total food sales is \$900.00 or greater for a Cash or Host BBQ prepared on the SUNdeck patio. Take-out from the Fieldhouse Bar & Grill is also available for smaller groups.

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*Thank you for choosing the RA Centre/Rideau Tennis Club
Event and Conference Services.*



A proud member of the RA Centre's family.

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