



Meeting and Events CATERING MENU





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GENERAL INFORMATION

Guarantees

Guaranteed attendance figures must be confirmed no later than 3 business days in advance of the function.

Function or Event Times

Your function or event must adhere to the contracted start and end times. If you wish to occupy the room before or after these times, please notify your events manager.

Beverage Service

If the group plans to serve or consume alcohol in any of the function rooms, they must obtain a liquor license from the LCBO and provide a copy to the hotel prior to the event as well as have the original copy on hand at the time of the event or function.

Pricing

All prices are subject to change without notice and are subject to applicable taxes and gratuities, currently 15% service charge and 13% HST.

Boxes and Materials

Any items that you need to ship in advance, need to be labeled with your hotel contact, event name and date of function. Please forward to the following address: c/o: Holiday Inn Express and Suites Ottawa West, 2055 Robertson Road, Ottawa, ON K2H 5Y9

100% Smoke Free

All guestrooms and public areas including breakfast bar, patio and function rooms offer a smoke-free environment.

Audio-Visual Requirements

Please ask your events manager for a list of audio visual equipment that is offered.



À LA CARTE ITEMS

Beverages

- Coffee & Tea Service.....\$2 .95 per person
- Assorted Soft Drinks.....\$2 .95 on consumption
- Assorted Bottled Juices.....\$2 .95 on consumption
- Bottled Water.....\$2 .95 on consumption

Healthy Choices

- Whole Fresh Fruits.....\$2 .50 per person
- Sliced Fresh Fruit Platter...\$4 .50 per person
- Fresh Fruit Salad.....\$3 .75 per person
- Individual Assorted Fruit Yogurts...\$2 .50 per person

Baked Goods

- Assorted Cookies.....\$2 .95 per person
- Cinnamon Rolls.....\$2 .95 per person
- Croissants.....\$2 .95 per person
- Assorted Muffins.....\$2 .95 per person
- Banana Bread.....\$2 .95 per person

* Fruit selections vary by availability & season



BREAKFAST

Simply Express

Assorted Muffins, Cinnamon Rolls,
Scones, & Croissants
Coffee & Tea Service
\$10 .95 per person

With Fruit Salad
\$12 .95 per person

Smart Start

Sliced Fresh Fruit, Assorted Muffins &
Breakfast Bread; Banana, Chocolate Chip,
or Marble
Coffee & Tea Service
\$11 .95 per person

Decadence

Assorted Coffee Cake Slices;
Selection Includes: English Toffee,
Cranberry-Lemon, Morning Glory, &
Apple Cinnamon
Sliced Fresh Fruit
Coffee & Tea Service
\$11 .95 per person

Chocolate Craze

Assortment of Chocolate Muffins, Small
Pastries, & Banana Bread with Chocolate
Chip Double Chocolate Brownies
Coffee & Tea Service
\$13 .95 per person



BREAKFAST

Express Light

Sliced Fresh Fruit, Yogurt & Granola
Assorted Bottled Juice, Bottled Water,
Coffee & Tea Service
\$14 .95 per person

The Works

Individual Fruit Yogurts, Bacon,
Breakfast Sausage, Eggs, Cinnamon
Buns, Muffins,
Bagels with Fruit Preserves & Cream
Cheese
Coffee & Tea Service
\$15 .95 per person



** Fruit selections vary depending on availability & season*



BREAKS

Break Time

Scones with Fruit Preserves & Butter or cookies
Coffee & Tea Service
\$8 .95 per person

Biscotti Bite

Biscotti in Three Varieties: Almond Dipped in Chocolate, Dried Fruit, & Chocolate with Pistachio
Fresh Fruit Skewers Drizzled with Chocolate
Coffee & Tea Service
\$9 .95 per person

Fiesta

Tortilla Chips, Assorted Dips & Salsa
Assorted Soft Drinks
\$8 .95 per person

Indulge

Assorted Cookies & Squares
Coffee & Tea Service
\$10 .95 per person

With Sliced Fresh Fruit
\$11 .95 per person

Sweet & Salty

Individual Bags of Chips
Assorted Chocolate Bars
Assorted Soft Drinks
\$10 .95 per person

Lean & Mean Protein

Thin baguette slices filled with maple ham, roasted chicken breast & roast beef
St-Albert Cheddar cheese slices
Fresh fruit skewers drizzled with chocolate
Assorted Soft Drinks & Bottled Juice
\$9.75 per person



BREAKS

Veggie Delight

Fresh Vegetable Platter with Dip
Assorted Bottled Juice
Coffee & Tea Service
\$12 .95 per person

Simply Gourmet

Fresh Fruit Platter, Assorted Cheese
Plate
Coffee & Tea Service
\$14 .95 per person





PLATTERS

Small serves 10-15, Medium 15-20 and Large 20-30 guests

- Veggie Platter

Fresh vegetables, broccoli, cauliflower, carrots, celery, bell peppers, cucumbers and cherry tomatoes served with house herb dip

Small \$42.00, Medium \$52.00, Large \$62.00

- Fruit Platter

Seasonal fresh fruit may incl. melon, strawberries, oranges, pineapple, grapes

Small \$47.00, Medium \$62.00, Large \$92.00

- Domestic Cheese Tray

Assortment of white, orange, marble Cheddar cheeses, garnished with grapes and served with an assortment of crackers

Small \$47.00, Medium \$62.00, Large \$92.00





PLATTERS

- **International Cheese Tray**

Selection of the finest Oka, Champfleury, Rondoux, Chevrita, Cheddar, Capra no, Meteorite and Sauvagine

Small \$62.00, Medium \$82.00, Large \$122.00

- **Italian Cold Cut Platter**

Genoa salami, Prosciutto, Capicola ham, and Soppressata salami

Small \$52.00, Medium \$67.00, Large \$92.00

- **Canadian Cold Cut Platter**

Roast beef, ham, turkey, and pastrami

Small \$47.00, Medium \$62.00, Large \$87.00

- **Antipasto Platter**

Grilled marinated Artichokes, Spicy Eggplant, Green Olives, Prosciutto, Genoa Salami, Provolone Cheese served with Homemade Focaccia and Flatbreads

Small \$62.00, Medium \$82.00, Large \$122.00

- **Pickle Tray**

Sweet, and dill pickles, marinated eggplant, and pickled beets

Small \$35.75, Medium \$47.00, Large \$69.50

PARTY TRAYS

Two bite Sandwiches (Tray serves 15)

- Traditional triangle sandwiches with ham, chicken & egg salad (60)....\$41.00
- Thin baguette slices filled with ham, chicken, & our *Signature* roast beef (60).....\$47.00



Sweet treats (Tray serves 12)

- Our *Signature* biscotti platter, which includes the following flavors: almond dipped in chocolate, dried fruit & chocolate with pistachio (24).....\$31.00
- Delectable cookie platter, variety includes: oatmeal raisin, chocolate chip, & double chocolate (24).....\$27.00
- Coffee cakes: English toffee, Morning glory, Cranberry-lemon, **or** Apple cinnamon (24 slices).....\$28.50
- Assorted platter of coffee cake slices (24 slices).....\$28.50
- Our pastry chef's daily dessert tray, always different, always great.....\$32.00
- Wedges of pecan streusel, maple chocolate, lemon citrus, carrot with cream cheese icing, & double chocolate cake (18 slices).....\$33.00



HORS D'OEUVRES

Minimum order - 2 dozen of each type selected

Cold

- Mini BLT.....\$20.00 per dozen
- Cherry tomato filled with artichoke & goat's cheese.....\$20.00 per dozen
- Red Thai curry chicken & peach chutney on Naan bread.....\$23.00 per dozen
- Grilled Italian bruschetta on a crispy Japanese eggplant coin garnished with crumbled Goat's cheese..\$23.00 per dozen
- Prosciutto, Brie & fig jam in puff pastry.....\$29.00 per dozen
- Golden crostini with whipped goat's cheese, braised beef & house made tomato jam.....\$29.00 per dozen

Hot

- Glazed BBQ mini meatballs (2).....\$17.00 per dozen
- Vegetable spring rolls with plum sauce.....\$17.00 per dozen
- Roasted vegetable & goat cheese mini quiches.....\$17.00 per dozen
- Roasted balsamic, garlic & thyme button mushrooms in puff pastry\$23.00 per dozen
- Spanakopita.....\$23.00 per dozen
- Mini Greek chicken & vegetable skewers.....\$23.00 per dozen
- Mini beef Satay.....\$26.00 per dozen
- Mini Crab cakes.....\$26.00 per dozen



LUNCH

Boxed & Ready To Go.....\$16.00 per person

- Boxed Lunch complete with a grilled wrap with the following fillings (see below), sliced veggies, a piece of whole seasonal fruit and a gourmet cookie
- Roasted Vegetables, crumbled goat cheese and a light homemade green olive tapenade
- Maple - Cured Ham with Brie cheese and a grainy Dijon aioli
- Lemon - Herb Roasted Chicken Breast with aged cheddar and sun-dried tomato aioli
- Roast Beef with balsamic caramelized onions and thyme infused cream cheese

That's a Wrap.....\$14.25 per person

- Grilled Soft Flour Tortilla Wraps with the following fillings:
- Roasted Vegetables with crumbled goat cheese and a light homemade
- green olive tapenade
- Maple-Cured Ham with Brie cheese and a grainy Dijon aioli
- Lemon-Herb Roasted Chicken Breast with aged cheddar and sun-dried tomato aioli
- Roast Beef with balsamic caramelized onions and thyme infused cream cheese
- Served with Mixed Greens Salad - with red peppers, cucumber, cherry tomatoes served with Honey
- **Delicious Dessert**
Please choose one dessert selection:
Assorted Cookies; Assorted Cake Wedges;
Assorted Squares



LUNCH

The Deli Delight.....\$14.15 per person

- A selection of traditional Deli Breads filled with:
- Sliced Turkey Breast, cheddar & cranberry mayo on Ciabatta
- Smoked Meat with Dijon mustard, Louisiana slaw and lettuce on Rye
- Salami & Capicola ham with provolone, roasted red pepper and pesto sauce on Panini Roll
- Roast Beef and Swiss Cheese with roasted red pepper aioli on in-house baked Focaccia
- Baby Spinach, grilled zucchini, eggplant, roasted red peppers, basil pesto and goat cheese on a wrap
- Served with Bowtie Pasta Salad - with fresh diced tomatoes, fresh herbs and parmesan cheese and our Chef's Daily Dessert Squares

Biagio's Focaccia Sandwiches.....\$15.00 per person

- Variety of Fine Italian Meats on our freshly baked in-house Focaccia bread:
- Genoa salami, capicola ham, soppressata salami, roasted garlic aioli, marinated eggplant, roasted peppers, mozzarella and Parmesan cheese
- Baby Spinach, grilled zucchini, eggplant, roasted red peppers, basil pesto and goat cheese
- Turkey Brie, cranberry compote, lemon pepper aioli, arugula and cucumber
- Grilled Chicken, pancetta, provolone, lettuce, grilled red peppers, arugula and pesto mayo
- Served with Baby Spinach Salad with strawberries, apricots, carrots, red onions and feta cheese served with lemon and mint poppyseed vinaigrette and Fresh Fruit Skewers drizzled with dark rich chocolate to finish



LUNCH

Croissant Sandwiches.....\$16.00 per person

- Fresh Flaky Croissants filled with the following:
- Roasted Vegetables with thyme infused cream cheese
- Maple-Cured Ham, Brie cheese and balsamic caramelized onions garnished with Dijon aioli
- Roast Beef, caramelized onions and Swiss cheese garnished with a roasted red pepper aioli
- Grilled Chicken Breast with cranberry mayonnaise and Brie cheese
- Served with Mediterranean Couscous Salad - with sundried tomatoes, shallots, roasted red peppers, cucumber, lightly dressed with a lemon-lime vinaigrette and a variety of Cake Slices

Build Your Own Sandwich Bar... \$20.50 per person

- Buffet including:
- A variety of sandwich breads; Focaccia, Ciabatta, Rye, Multigrain
- Selection of Deli Meats; Roast beef, turkey, ham, salami
- Sliced tomatoes, red onions, lettuce & pickles
- Mayonnaise, Dijon mustard & lemon pepper aioli
- Seasonal vegetable platter with herb dip
- Tortilla chips with house made salsa
- Served with Classic Potato Salad - and a variety of Chef's Daily Dessert Squares



LUNCH

Ultimate Salad Bar Buffet\$23.00 per person

- Mixed greens, red peppers, cucumber, cherry tomatoes with honey citrus vinaigrette
- Baby spinach strawberries, apricots, carrots, red onions and feta cheese served with lemon and mint poppyseed vinaigrette
- Bowtie pasta with fresh diced tomatoes, fresh herbs and parmesan
- Classic potato salad
- Mediterranean couscous with sundried tomatoes, shallots, roasted red peppers, cucumber, lightly dressed with a lemon-lime vinaigrette
- Tortilla chips and house-made salsa
- Assortment of imported and domestic cheese
- Seasonal sliced fruit

Add a platter of sliced grilled chicken- \$4.00 per person
 Add a platter of fresh Atlantic Salmon - \$6.00 per person
 Add a platter of assorted deli meats- \$3.50 per person

FOR ANY OF THE ABOVE LUNCHES, UPGRADE TO ONE OF OUR HOUSE MADE SOUPS

Substitute your salad with soup \$1.50, In addition to your salad add soup \$3.00

Cream of butternut squash and apple

Cream of potato and leek

Cream of chicken and vegetable

Garden vegetable with noodles

Minestrone

Italian Wedding Soup





DINNER

HOT BUFFETS – MINIMUM OF 10 GUESTS

Chicken Pot Pie.....\$18.50 per person

- Chicken Pot Pie - a hearty mix of seasonal vegetables, cubes of chicken, seasoned and baked in a white wine sauce
- Roasted garlic potatoes
- Mixed greens with cucumber, cherry tomatoes and red peppers in a balsamic vinaigrette
- Chef's daily dessert squares

Homestyle Mac & Cheese.....\$16.00 per person

- Fresh pasta in a creamy white cheese sauce – Brie, Swiss and Cheddar
- Traditional Caesar salad
- Fresh baked rolls and butter
- Gourmet cookies

Tortilla Bar.....\$18.25 per person

- Delicately seasoned Tex Mex chicken
- Shredded lettuce, cheddar cheese, homemade Pico De Gallo, sour cream
- Seasonal grilled vegetables
- Warm tortillas
- Tortilla chips
- Gourmet cookies



DINNER

Greek Brochettes.....\$17.75 per person


- Seasoned chicken brochettes
- Homemade Tzatziki
- Traditional Greek salad
- Warm tortillas
- Chocolate brownies

Meat Lasagna.....\$13.00 per person

- Biagio's in-house made meat lasagna - beef, veal and pork in a tomato sauce, layered between homemade noodles and mozzarella
- Traditional Caesar salad
- Garlic bread
- Seasonal fresh fruit skewers drizzled with dark chocolate.

Lemon Herb Roasted Chicken.....\$19.75 per person

- Roasted chicken breast marinated in lemon and herbs
- Roasted garlic red skin potatoes & seasonal vegetable medley
- Mixed greens with red peppers, cucumber, cherry tomatoes with a strawberry basil balsamic vinaigrette
- Chef's daily dessert tray



The hot buffet menus above include a suggested salad, however you can choose a substitution from the following list

A second salad can be added for \$2.25 per person.

Please choose one salad selection: Mixed green salad with goat's cheese with your choice of dressing: *Strawberry basil balsamic vinaigrette, Honey Citrus vinaigrette, House dressing, Buttermilk ranch*; Traditional creamy coleslaw; Traditional Caesar Salad; Baby spinach salad with strawberries, apricots, feta cheese and mint poppyseed vinaigrette; Arugula salad with candy stripped beets, toasted almonds and strawberry balsamic vinaigrette; Fresh Vegetable Platter

Special menus can be customized for guests with dietary restrictions or gluten free and vegan diets

