



# Banquet Menu

**Breakfast   Breaks   Lunch   A la Carte   Dinner   Receptions   Beverages   Sports Menus**

## ***Conferences & Banquets***

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*All prices subject to change without notice.*

*Prices do not include applicable taxes or gratuity.*

*Menu selections subject to availability*



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Meeting Packages **Breakfast** Breaks Lunch A la Carte Dinner Receptions Beverages

## The CONTINENTAL

*Great as a mid-morning break!*

*Rye, whole wheat and white bread with  
Butter and preserves  
Assorted yogurt  
Assorted cereal with milk  
Seasonal fresh fruit cup or tray  
Muffins and croissants  
Pitchers of chilled fruit juice and iced water  
Coffee, decaffeinated coffee and premium  
teas.*

Add \$2.50 per person

For buffets.

## Cafe1274 Breakfast

*Scrambled eggs  
Crisp bacon and breakfast sausage  
Assorted yogurts  
Assorted cereal and milk  
Roasted breakfast potatoes, lightly salted  
and mixed in garlic butter  
Seasonal fresh fruit cup or tray  
Muffins and croissants  
Waffle with table syrup  
Orange, Apple, or grapefruit juices  
Coffee decaffeinated coffee and premium  
teas.*

## Simple Breakfast

*Danish, Croissants, and Muffins  
Chilled fruit juices  
Coffee, decaffeinated coffee and premium  
teas.*

## The Bagel Break

*Assortment of Bagels with cream cheese  
Coffee, decaffeinated coffee and premium  
teas.*

## The Health Club Breakfast Cafe1274 Breakfast Buffet

*Low Fat Yogurt  
Assortment of Breakfast Cereals  
Seasonal fresh fruit cup or tray  
Orange, Apple, or grapefruit juices  
Coffee, decaffeinated coffee and premium  
teas.*

*Scrambled eggs  
Crisp bacon and breakfast sausage  
Home Fried  
White, or Brown toast,  
Chilled fruit juice,  
Coffee, decaffeinated coffee and premium  
teas.*

## Breakfast Enhancements

*Smoked Salmon  
With onion, capers and cream cheese  
Deli meats*

*Smoke meat, roast beef, and ham  
Eggs Benedict.*

## Custom Brunch available

*Speak to Catering Manager for  
menu options.*



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## Meeting Break Suggestions

Take a break and enjoy a snack that will keep everyone energized.

- Coffee and premium teas..... \$25.00 per 10 -12 people
- Assortment of Apple, Orange and Grapefruit Juices ..... \$15.95/Litre
- Assortment of soft drinks, bottled water or Perrier ..... \$2.50
- Assortment of Muffins and Donuts ..... \$21.00/per doz.
- Dozen of Croissants ..... \$23.00/per doz.
- Assortment of Cookies ..... \$19.50/per doz.
- Assorted Squares..... \$21.95/per doz.

## Additional Suggestions

- Assorted Sandwiches Tray  
(Chicken salad, egg salad, roast beef, smoke meat, ham & cheese, and tuna)  
.....10 people \$125.00 / 20 people \$250.00 / 30 people \$ 375.00
- Assortment of Wraps  
(Chicken salad, egg salad, roast beef, smoke meat, ham & cheese, and tuna)  
.....10 people \$55.00 /20 people \$75.00 / 30 people \$85.00  
(Chicken salad, egg salad, roast beef, smoke meat, ham & cheese, and tuna)
- Raw Vegetable Tray with dip..... (Large) \$185.00  
(Small) \$65.00
- Assortment of Fresh Seasonal Fruit Tray..... (Large) \$125.00  
(Small) \$65.00
- Cheese Tray with Fresh Fruit & Crackers..... (Large) \$195.00  
(Small) \$125.00



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## Buffet Lunch Options

Prices are per person

### Deluxe Sandwich Lunch

#### With Wraps

*Chef's soup of the day, OR Garden salad with house made vinaigrette*

*Assortment of fresh seasonal fruit and seasonal vegetable tray*

*Chicken and egg salad, tuna, roasts beef, smoke meat, ham & cheese*

*Dessert squares*

*Coffee, decaffeinated coffee and premium teas.*

### Or simply, just soup & sandwich

*Chef's soup of the day*

*Sandwich in white and whole wheat bread*

*Coffee decaffeinated coffee and premium*

*teas.*

## Full Luncheon Plated

*Chef's soup of the day or Garden salad with house made vinaigrette*

*-Herbed roasted chicken breast*

*-Penne Alfredo or rice pilaf*

*-Seasonal vegetables*

*Dessert squares*

*Coffee decaffeinated coffee and premium teas*

**Luncheon Buffet..... add \$3.50**

## Café 1274 High Tea

**Dessert Squares, scones, tea size sandwiches**

**Egg salad, whipped dill cream cheese &**

**cucumbers, Tomato & Cheddar, Ham & Swiss.**

**Coffee and premium Teas**

## Pizza

*Large Combo*

*Pepperoni, mushroom & green pepper*

*Large Meat Lover's*

*Pepperoni, ham, sausages & bacon*

*Large Hawaiian*

*Ham & pineapple*

*Large Vegetarian*

*Mushrooms, green peppers, olives, onions & tomatoes*

**Add Caesar salad..... \$3.50/person**

**House salad..... \$2.50/person**

**Add chicken wings**

*1 lb, 8 pieces..... \$15.00*

*2lbs 16 pieces..... \$28.00*

**Add soft drinks..... \$3.50**



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## A la Carte menu pick and serve.

### Menu 1: Please check off your menu selection and circle choice of fries or salad (salad Dressing)

- Cafe 1274 salad with Chicken (French, House creamy balsamic, Ranch or Italian)
- Hamburger with bacon and cheese with (fries) or (salad) (French, House creamy balsamic, Ranch or Italian)
- Chicken wrap with (fries) or (salad) (French, House creamy balsamic, Ranch or Italian)
- Soup of the day and salad (French, House creamy balsamic, Ranch or Italian)
- Beer Battered Fish with (fries) or (salad) (French, House creamy balsamic, Ranch or Italian)

### Menu 2: Please check off your menu selection and circle choice of fries or salad (salad dressing)

- Cafe 1274 salad with Chicken (French, House creamy balsamic, Ranch or Italian)
- Philly beef melt with cheese with (fries) or (salad) (French, House creamy balsamic, Ranch or Italian)
- Veggie Omelette with cheese (fries) or (salad) (French, House creamy balsamic, Ranch or Italian)
- Soup of the day and salad (French, House creamy balsamic, Ranch or Italian)
- Club house sandwich with (fries) or (salad) (French, House creamy balsamic, Ranch or Italian)

### Menu 3: Please check off your menu selection and circle choice of fries or salad (salad Dressing)

- Cafe 1274 salad with Chicken (French House creamy balsamic, Ranch or Italian)
- Chicken wrap with (fries) or (salad) (French House creamy balsamic, Ranch or Italian)
- Caesar salad with or without chicken
- Soup of the day and salad (French, House creamy balsamic, Ranch or Italian)
- Philly beef melt with cheese with (fries) or (salad) (French, House creamy balsamic, Ranch or Italian)

### Menu 4: Please check off your menu selection and circle choice of fries or salad (salad Dressing)

- Cafe 1274 salad with Chicken (French, House creamy balsamic, Ranch or Italian)
- Beer Battered Fish with (fries) or (salad) (French, House creamy balsamic, Ranch or Italian)
- Club house sandwich with (fries) or (salad) (French, House creamy balsamic, Ranch or Italian)
- Soup of the day and salad (French, House creamy balsamic, Ranch or Italian)
- Penne Alfredo with grilled chicken and side salad (French, House creamy balsamic, Ranch or Italian)



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## **THREE-COURSE PLATED DINNER OPTIONS**

*Plated menu includes one appetizer, one entree, and one dessert option.*

**Appetizer:** *please choose from Chef's soup of the day, or romaine salad with house made vinaigrette. All menus are accompanied with dinner rolls, and butter. Coffee, decaffeinated coffee and premium teas.*

**Vegetarian** and special meals are available upon request; please contact the Catering Manager prior to your arrival.

### **Dinner #1**

*Roast Chicken breast with herb & white wine Sauce*

### **Dinner #2**

*Chicken Cordon Bleu*

### **Dinner #3**

*Pork chop with mushroom white wine sauce, season vegetable, and mash potato*

### **Dinner #4**

*Roast Beef au jus. Top beef roast prepared medium to well done.*

### **Dinner #5**

*Roast Salmon Filet with Dill cream Sauce on bed of rice pilaf*

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**Desserts:** *please choose one option:*

**1.** *Strawberry Parfait*, **2.** *Crème Brûlée with whip cream*, **3.** *Apple or Lemon Meringue Pie*, **4.** *Chocolate or White Cake*, **5.** *Cheesecake with Strawberry coulis*, **6.** *Desert Squares*



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## Dinner Buffet

(Minimum 20 people)

An assortment of dinner rolls,  
Vegetable Crudités with Dip, Garden, Greek, Potato, and Pasta Salad

### **Choose one of the following combinations:**

*Roast Chicken Breast with white wine sauce  
Penne Pasta with wild mushroom sauce*

*Chicken Cacciatore  
Cheese Ravioli with Alfredo sauce*

*Roast Sirloin of Beef with gravy sauce  
Scallop Potatoes*

*Apple stuffed loin of Pork  
Rice Pilaf*

*Salmon Medallions with dill cream  
Rice Pilaf*

## With Choice of:

*Seasonal Vegetables with-  
Herb Roasted Potatoes or Rice Pilaf*

*A Grand Finale of Classic Cakes or Pies and Sliced Fresh Fruit*

*Coffee, decaffeinated coffee and premium teas.*

## 3 Choice Menus:

*Start with house salad with house made vinaigrette.*

*Choice #1: Roast Chicken Breast with white wine sauce*

*Choice #2: Baked Salmon with dill cream sauce*

*Choice #3: Apple stuffed loin of Pork*

*End with dessert of the day, and fresh coffee or tea.*



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## Cocktail Suggestions

### *Hot Hors d'Oeuvres (per dozen+)*

1. *Leek and Mushroom Turnovers*
2. *Vegetarian Spring Roll*
3. *Feta Cheese & Spinach in Philo triangle*
4. *Oven roasted Sausage Rolls*
5. *Baked assorted Mini Quiches*
6. *Meat Ball in teriyaki sauce*
7. *Teriyaki chicken Skewers (minimum 3 dozen)*
8. *Beef & Chicken sate on Skewers (minimum 3 dozen)*
9. *Shrimp Rolls with Thai dipping sauce (minimum 3 dozen)*
10. *Breaded Scallops*
11. *Breaded Shrimp*
12. *Oysters (minimum 3 dozen)*

### *Cold Canapés (per dozen+)*

1. *Melon wrapped with Prosciutto ham.*
2. *California Sushi Roll (minimum 3 dozen)*
3. *Stuffed Mushroom meat caps (minimum 3 dozen)*
4. *Nori wrapped Scallop on Skewers (minimum 3 dozen)*
5. *Brie & Cranberry on toast point*
6. *Smoked Salmon & Capers on toast*
7. *Shrimp cocktail*

### Cocktail Suggestions (late night snacks)



**Sandwich Tray.....** 10 people / 20 people / 30 people

*Assortment of egg, chicken salad, roast beef, smoke meat and ham & cheese sandwiches*

**Crudités Tray.....** *(small) OR (large)*

*A variety of fresh raw vegetables served with ranch dressing.*

**Fruit Platter.....** *(small) OR (large)*

*A selection of fresh sliced seasonal fruit*

**Chef's cheese Selection with Fruit & Crackers**

*A variety of domestic cheese and artisan cheese, served.*

*with fresh fruit and premium Crackers*

**Middle East Delight**

*Pita with hummus, tzatziki and assorted vegetables.*

**Charcuterie Platter**

*A selection of meats, and cheese, house made pickled veggies,*

*house made apple chutney, beer mustard, pickled eggs served*

*with crostini.*

**Chicken Wings /dozen**



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## Cash Bar

Domestic Beer .....\$6.00  
Imported Beer .....\$7.75  
Bar Brand 1 oz .....\$6.75  
Premium Brand 1 oz .....\$9.50  
Liqueurs .....\$10.50  
Cognacs .....\$15.50  
Wine (per glass) .....\$8.00  
Wine (per bottle) .....\$26.50  
Caesars .....\$7.75  
Soft drinks .....\$2.50  
Juices .....\$2.50  
Perrier .....\$2.50

## Host Bar / Open Bar

Domestic Beer .....\$6.00  
Imported Beer .....\$7.00  
Bar Brand 1 oz .....\$6.00  
Premium Brand 1 oz .....\$9.00  
Liqueurs .....\$10.00  
Cognacs .....\$15.00  
Wine (per glass) .....\$7.00  
Wine (per bottle) .....\$26.00  
Caesars .....\$7.00  
Soft drinks .....\$2.50  
Juices .....\$2.50  
Perrier .....\$2.50

## Punch

40 glasses

Fruit punch .....\$65.00  
Wine punch .....\$80.00  
Champagne punch .....\$95.00  
Tropical rum punch .....\$110.00



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## Continental

Fresh Sliced Fruits

Assorted Bagels, Toasts, butter & Preserves.

Cold Cereals, granola & Milk

Coffee, Teas & Juice

## Breakfast

### 1274 Team Breakfast

Scrambled Eggs

Crisp Bacon & Breakfast Sausage

Roasted breakfast potato lightly salted mixed with garlic butter.

Assorted Toasts, preserves & Butter

Coffee, Teas & Juice

## Lunch

*Brown Bag Takeaways:*

Turkey or Ham Wraps with lettuce, tomato, mayo. Apple or Banana, Yogurt & a bottle of Water.

## Add Ons:

French toast, Pancakes, or waffles with syrup.

Assorted Muffins & Danish.

Sautéed Chef Selection Vegetables.

Vegetarian Baked Beans

Granola, Yogurt & Fruit.



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## The Hat Trick

Hamburger Patties, lettuce, tomato, onion, Cheese & burger buns.

Condiments

Pasta or Potato Salad

Caesar Salad

## Face-Off

Plain & Pepperoni Pizza

Garden Salad

Caesar Salad

## The Slapshot

Spaghetti & Meatballs

Rolls & Butter

Garden Salad

Veggie Tray

## Breakaway

Mac & Cheese

Chicken Fingers & Fries

Garden Salad

Chef's Selection Sautéed Vegetables.

## Icing

Penne pasta with mushroom sauce.

Roast Chicken Breast.

Mashed potato, Roast potato or Rice Pilaf.

Rolls & Butter

Chef's Selection Sautéed Vegetables.

## Group Lounge Menus

Burger & Pint

Nachos & Pint

Wings & Pint

Wings & 2 Pints

2lb Wings & Pitcher beer.

2lb Wings \$ 6 Domestic Bottled beer

