



# D I N N E R

## CREATE YOUR OWN BANQUET

*Choose One Item from Your Preferred Category*

### CHOICE OF SOUP

Mushroom Bisque	\$9
Lobster Bisque	\$10
Soup of the Day	\$7
Cream of Broccoli	\$7
Beef Consommé with Egg Noodles	\$7

### CHOICE OF STARTER

Jumbo Shrimp Cocktail (5)	\$15
Super Colossal Shrimp Cocktail	\$21
Beef Carpaccio	\$12
Prime 360 Crab Cakes	\$14
Asian Spring Rolls	\$12
Smoked Salmon	\$14
Seared Jumbo Scallops	\$15

### CHOICE OF SALAD

Caesar Salad	\$9
Homemade Croutons, Capers, Fresh Garlic & Parmesan Cheese	
Beef Steak Tomato & Onion	\$11
Beef Steak Size Tomato Layered in Three Pieces with Crumbled Blue Cheese & Thinly Sliced Onion	
Exotic Garden Salad	\$9

California Field Greens in Cucumber Wrap	\$8
Strawberry & Asparagus Salad	\$10
Walnut Crusted Goat Cheese Atop a Salad of Fresh Cut Strawberries, Grilled Asparagus Spears & Baby Spinach	
Prime Classic Wedge Of Chilled Iceberg Lettuce & Diced Tomato	\$9
Traditional Greek Salad	\$11
Onion, Tomato, Cucumber, Black Olives & Feta Cheese	
Asian Noodle Salad	\$9
Egg Noodles, Lettuce, Toasted Almonds, Julienne Vegetables & Pickled Ginger Arugula Salad	
George's Jungle Salad	\$10
Arugula Leaves, Cherry Tomatoes, Candied Pecans & Parmesan Cheese	

### CHOICE OF DRESSING

Honey Dijon
Italian
Creamy Garlic
Ranch
Raspberry Vinaigrette
Sweet Onion Vinaigrette
Sun-dried Tomato
Balsamic Olive Vinaigrette

*Prices are per person and subject to taxes and service charge.*

## MintoSuiteHotel

185 Lyon Street North  
Ottawa, Ontario K1R 7Y4

Phone: 613.232.2200  
Fax: 613.782.2315

MintoSuiteHotel.com





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*Cont.*

### CHOICE OF MAIN

Boneless Prime Rib (10 oz)	<b>\$35</b>
Filet Mignon (8 oz)	<b>\$34</b>
Top Sirloin (10 oz)	<b>\$30</b>
Boneless Rib Eye (12 oz)	<b>\$37</b>
Boneless New York Striploin (12 oz)	<b>\$37</b>
Fresh Atlantic Salmon (8 oz)	<b>\$30</b>
Red Snapper	<b>\$27</b>
Honey Glazed Half Chicken Breast	<b>\$22</b>
Stuffed Chicken Breast Saltimbocca	<b>\$23</b>
Stuffed Chicken Breast Florentine	<b>\$23</b>
Grain-Fed Chicken Breast Supreme	<b>\$29</b>
Chick Pea & Herb Risotto in Phyllo	<b>\$21</b>
Chicken Supreme stuffed with Spinach & Mushrooms	<b>\$32</b>
Oven-Baked Sea Bass	<b>\$34</b>
Yellow Fin Tuna (sesame crust)	<b>\$33</b>
Pork Chop (10 oz)	<b>\$26</b>
Veal Chop (16 oz)	<b>\$35</b>

*Chef's choice of vegetables included with the above.*

### CHOICE OF SAUCE

Hollandaise
Béarnaise
Five Peppercorn
Lemon Butter
Red Wine Demi-Glace
Mango Salsa
Forestière
Red Pepper & Mint Coulis

### CHOICE OF SIDE

Oriental Rice
Mediterranean Rice
Baked Potato (with sour Cream & Chives)
Yukon Gold Mashed Potato with Garlic & Horseradish
Fondant Potato
Sweet Potato Mashed with a Hint of Maple

### SPECIALTY SIDES

Sautéed Garlic & Spinach	<b>\$3</b>
Onion Rings	<b>\$4</b>
Kosher Dills	<b>\$3</b>
Cremini Mushrooms	<b>\$4</b>

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*Cont.*

### CHOICE OF DESSERT \$9

Fresh Brewed Coffee/Decaf  
& Selection of Herbal Teas

Triple Chocolate Pecan Pie

Chocolate Cheese Cake

Amaretto Cheese Cake

Lemon, Strawberry or Chocolate

Mousse in Chocolate Cup

Chocolate Mousse Cake

New York Cheese Cake with  
Strawberry Compote

Ginger Poached Pear

Fresh Fruit Plate

Old Fashioned Chocolate Cake

Swiss Pear Flan

Fresh Fruit Flan

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## DINNER BUFFETS

### THE CLASSIC

\$42

*Minimum 30 People*

Crudités Platter

Assorted Gourmet Salads: Caesar, Potato, California Field Greens, Pasta Salad

Oven-Roasted Chicken Pepperade

Beef Bourguignon

Medley of Seasonal Garden Vegetables

Chef's Potato of the Day & Seasoned Basmati Rice Pilaf

Selection of Mini French Pastries & Seasonal Fruit Tartlets

### THE ATLANTIC

\$47

*Minimum 50 People*

Crudités Platter

Assorted Gourmet Salads: Caesar, Tomato & Onion, Potato, California Field Greens

Stir-Fried Tiger Shrimp with Noodles & Vegetables in a Black Bean Sauce

Steamed Mussels in White Wine & Herbs

Poached Atlantic Salmon with Dill Sauce

Medley of Seasonal Garden Vegetables

Chef's Potato of the Day & Seasoned Basmati Rice Pilaf

Selection of Mini French Pastries & Seasonal Fruit Tartlets

### THE WALDORF

\$55

*Minimum 50 People*

Crudités Platter

Assorted Gourmet Salads: Tomato & Onion, Caesar, California Field Greens, Pasta Salad

Fresh Atlantic Salmon with a Saffron Cream Sauce

Beef Bourguignon

Sautéed Breast of Chicken with Stir-Fried Vegetables in a Szechuan Teriyaki Sauce

Scalloped Potatoes au Gratin & Seasoned Basmati Rice Pilaf

Choice Canadian Aged Sirloin Carved in the Room

Selection of Fruit Tartlets, Éclairs, Pastries & Cookies

*All Dinner Buffets Include:*

Freshly Baked Rolls & Butter

Coffee, Tea

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