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About Bytown Catering

Bytown Catering is Ottawa’s choice for catering services. We have built up our business as a result of word of mouth and have flourished thanks to our sincere commitment to customer service and a desire to offer the best high quality food to price ratio in the market. Thanks to the support of our customers, we have received numerous awards and honours over the years including:



Business Achievement Awards
2010 Silver Winner
Mid-Market Company of the Year



**2010 Torch Awards
for Marketplace Trust**
Trust • Performance • Integrity

Hospitality, 2010, BBB of Eastern
& Northern Ontario & the Outaouais



New for 2011

As part of our commitment to outstanding customer service our executive chef, Michel Normandin, and his team, are often called upon to develop new recipes and menus in response to client requests and to new ideas and concepts in the food industry. We are pleased to incorporate a number of these new ideas and concepts into our 2011 menu, our most comprehensive and complete menu to date. *Please see our website at bytowncatering.com for the latest information about our products and services.*

Welcome Starbucks®!

Bytown Catering is very pleased to welcome Starbucks® as our coffee supplier. Our packages and À La Carte menus now include the same premium Starbucks® Coffee served at Starbucks® Coffee shops at no extra charge.



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Customization Options

In each section we have listed a number of popular options for customizing our standard packages. As always, we also welcome your special requests and ideas that will make your event just as you like it.

Gluten-Free and Vegan Items

In response to a growing number of requests for Gluten-Free and Vegan items, we have developed a whole new selection of Gluten-Free and Vegan Items and noted these throughout our menu. These are premium menu items, made with high-quality wholesome ingredients, and are specially designed to ensure your gluten-free and vegan guests enjoy their meal as much as any of your other guests. We thank Kathy Smart, a registered Nutritional Consultant, a Holistic Teaching Chef and a Certified Personal Fitness Trainer, for her support in the design of our menu. For more information about our Gluten-Free menu, please see our website.

Environmental Sustainability Initiatives

As of January 1, 2011 we will be providing environmentally-friendly biodegradable plates and utensils for every event with

a disposable service, at no extra charge. Made from renewable resources such as bamboo and sugarcane, these plates and utensils are stronger than traditional disposables creating a win-win scenario for our clients. In 2008 we developed a formal Environmental Policy and each year we take steps to improve our operations. Please see our website for more information on these initiatives.

The Bytown Elite Collection

Our new Bytown Elite Collection menu is for those who want the full five-star treatment. Consisting of our Bytown Elite Collection Cocktails Reception and Sit-Down Dinner options, these packages include all the fine touches: special cocktails and amuse-bouche, seven-course dinners featuring unique, fresh, and local ingredients, upgraded dishes and utensils, San Pellegrino Water service, along with other fine touches all to make your evening a memorable one.


Wakefield Steam Train *(See page 31)*

In 2010 we became the exclusive provider of food services on the Wakefield Steam Train! Come experience a bygone era on one of Canada's last remaining authentic steam-powered trains.

Individually Packaged Gourmet Salads *(See page 17)*


As part of our Lunch Box Menu we now offer six individually packaged gourmet salad choices for groups looking to eat healthy while on the go.


Other New Menu Items

Sprinkled throughout the menu we have highlighted our newest creations, introduced based on customer feedback and suggestions. Please look for these items marked by  and give them a try today!




Bytown Catering offers a wide range of breakfast options to suit any appetite. All breakfasts feature Starbucks® Coffee. See page 4 for customization options and page 5 for our À la carte menu.


Environmentally-friendly biodegradable  disposable plates and utensils will be provided at no extra charge! Price also includes tablecloths for buffet tables. Our Deluxe Brunch includes real dishes and utensils in lieu of a disposable service. A 15% Labour charge and all applicable taxes will apply.


 **Our Healthy Choice**\$8.45 (per person)
Minimum 15 people (a surcharge may apply for smaller groups)

Choice of Banana, Zucchini and Carrot Cake
Assorted Yogurts
Fresh Fruits
Starbucks® Coffee, and Tea
Assorted Juices and Bottles of Water

 **Continental Breakfast**\$8.45 (per person)
Minimum 30 people (a surcharge may apply for smaller groups)

Assortment of Mini-Croissants, Mini-Danish and Mini-Muffins
Domestic Cheese Tray
Fruit Tray
Starbucks® Coffee and, Tea
Assorted Juices and Bottles of Water

 **Vegetarian Breakfast**\$11.45 (per person)
Minimum 15 people (a surcharge may apply for smaller groups)


Vegetarian Quiche
 Rosti Potatoes
Fruit Salad
Cottage Cheese
Starbucks® Coffee, and Tea
Assorted Juices and Bottles of Water









European Breakfast\$12.45 (per person)
Minimum 30 people (a surcharge may apply for smaller groups)

Atlantic Smoked Salmon
Domestic and Imported Cheeses
Cream Cheese, Bagel and Multi-Grain Bread
Fruit Tray
Starbucks® Coffee, and Tea
Assorted Juices and Bottles of Water

Homestyle Breakfast\$13.45 (per person)
Minimum 30 people (a surcharge may apply for smaller groups)

Assortment of Mini-Croissants, Mini-Danish and Mini-Muffins
Domestic Cheese Tray
Fruit Tray
Scrambled Eggs
Bacon, Ham and Sausages
Home Fries
Starbucks® Coffee, and Tea
Assorted Juices and Bottles of Water

   **Gluten-Free Breakfast**\$14.95 (per person)
Minimum 15 people (a surcharge may apply for smaller groups).

   Gluten-Free Banana Bread
  Gluten-Free Blueberry Muffins
   The Ultimate Breakfast Granola
Fresh Fruits
Starbucks® Coffee, and Tea
Assorted Juices and Bottles of Water



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Breakfast & Brunch

Country Style Breakfast\$16.45 (per person)

Minimum 40 people (a surcharge may apply for smaller groups)

Assortment of Breads (*Banana, Carrots, Zucchini*)

Domestic Cheese Tray

Fruit Tray

Quiche Lorraine

Scrambled Eggs

Bacon, Ham and Sausages

Home Fries

Baked Beans

Starbucks® Coffee, and Tea

Assorted Juices and Bottles of Water

Our Deluxe Brunch\$23.45 (per person)

Minimum 40 people (a surcharge may apply for smaller groups)

The Deluxe Brunch is served with standard dishes, cutlery, tablecloths, cloth napkins (choice of 30 colours) and water glasses at no extra charge.

Assortment of Mini-Croissants, Mini-Danish and Mini-Muffins

Domestic Cheese Tray

Fruit Salad

Yogurt and Granola Parfaits

Omelette Station (*made to order with a variety of fresh ingredients*)

Scrambled Eggs

Bacon, Ham and Sausages

Home Fries

Assorted Fruit Pancakes

Quiche Lorraine

Baked Beans

Starbucks® Coffee, and Tea

Assorted Juices and Bottles of Water

Customize your deluxe brunch with our action stations and special options!

☀️ Waffles with an assortment of Fresh Fruits, Assorted Toppings, Maple Syrup, Assorted Coulis and Crème Anglaise add \$3 (per person)

🌿☀️ Potato Latkes or Rostis served with sour cream add \$3 (per person)

🌿☀️ Customize your Breakfast Package!

The following options are available for customizing any of your breakfast packages:

Assorted Omelettes

(*Plain, Cheese and Western*)

instead of Scrambled Eggs
in any package

add \$2 (per person)

Add Oatmeal to any package

add \$2 (per person)

Add Atlantic Smoked Salmon with rosettes of cream cheese and mini-bagels to any package

add \$5 (per person)

🌿☀️ Add our Gluten-Free Breakfast (*including several Vegan selections*) to any breakfast package order (*minimum 5 people*)

\$14.95 (per person.)



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Breakfast À La Carte

You can further customize your breakfast package or create your own with the following À La Carte items:

Baked Goods

Assorted Cookies	\$14.95 doz.
Variety of Mini-Muffins, Mini-Danish and Mini-Croissants	\$15.45 doz.
Variety of Muffins, Danish Pastries, Croissants	\$18.45 doz.
Assorted Sliced Bread Loaves: Banana, Carrot and Zucchini	\$18.45 doz.
Mini Treillis	\$18.45 doz.
Assorted Scones	\$19.45 doz.
Assorted Turnovers	\$19.95 doz.
Cinnamon Buns	\$20.45 doz.

Beverages

Bottles of Water	\$1.25 ea.
Bottled Juices with Straw	\$1.50 ea.
Milk 2% or Chocolate Milk (250ml)	\$1.50 ea.
Starbucks® Coffee (Decaffeinated available upon request)	
12 Cups	\$19.95
55 Cups	\$74.95
100 Cups	\$124.95
Tea (Herbal available upon request)(minimum of 10)	\$1.25 ea.

Breakfast Basics and Trays


English Muffins with Assorted Jams (minimum of 6)	\$1.95 ea.
Bagels with Cream Cheese (minimum of 6)	\$2.15 ea.
Smoked Salmon served with Bagel & Cream Cheese (min. of 6)	\$6.95 ea.
The Ultimate Breakfast  Granola (serves 5)	\$29.95 ea.
Fruit Tray	Sm. \$34.95, Med. \$44.95, Lg. \$54.95
Domestic Cheese Tray	Sm. \$39.95, Med. \$59.95, Lg. \$79.95
Deluxe Cheese Tray	Sm. \$44.95, Med. \$54.95, Lg. \$74.95
Fruit Salad (serves 15-20)	\$31.95 ea.
Assorted Fruits	\$1.25 ea.
Assorted Individual Cereal (milk not included)	\$1.95 (per box)
Assorted Yogurts	\$1.95 ea.
Yogurt and Granola Parfait (minimum 10)	\$2.95 ea.



Cocktails & Receptions

Reception and Cocktails Package\$10.95 (per person)
Minimum 40 people (a surcharge may apply for smaller groups).

Our Reception and Cocktails Package offers a premium selection of fresh vegetables and fruits, cheeses, pâté and accompaniments attractively presented and arranged in decorative trays, complemented by our non-alcoholic punch served in a decorative fountain.

Environmentally-friendly biodegradable  disposable plates will be provided at no extra charge! Price also includes tablecloths for buffet tables. A 15% Labour charge and all applicable taxes will apply.

This package includes:

Non-alcoholic Punch served in a Fountain

Vegetable Tray with Dip

Domestic Cheese Tray

Deluxe Cheese Tray (served with bread & crackers)

Pâté Platter (served with bread & crackers)

Fruit Tray

Customize this package by adding Hors D'Oeuvres (page 7) or Trays (page 21)!



Bytown Exclusive Cocktail Party\$22.95 (per person)
Minimum 50 people (a surcharge may apply for smaller groups).

For an exclusive touch to your party this package includes a premium selection of fresh vegetables and fruits, cheeses, pâté and accompaniments attractively presented and arranged in decorative trays with a variety of canapés and cocktails served by our professional wait staff. Standard dishes and tablecloths for buffet tables are included. A 15% Labour charge and all applicable taxes will apply.

This package includes:

Vegetable Tray with Dip

Domestic Cheese Tray

Deluxe Cheese Tray

Pâté Platter

Fruit Tray


Assorted Cold Canapés

Assorted Hot Canapés

Assorted Open Face Sandwiches

Chocolate-Dipped Strawberries trimmed with White Chocolate

Apple, Pear and Blueberries in Phyllo Pastry

 **Customize the Bytown Exclusive Cocktail Party with our Cocktail Stations** (Add \$100 per station, plus per person charges):

Shrimp Flambé Station add \$4 (per person)


Mini Filet Mignon Burgers add \$5 (per person)

Smoked Meat Sliders add \$3 (per person)

Rack of Lamb served in a Martini Glass add \$5 (per person)

Poutine served in a Margarita Glass (where available, please call for details)

 Thai Noodle Stir Fry served in a Martini Glass add \$4 (per person)

 Mini-Fajitas add \$4 (per person)

 Potato Latkes served with sour cream add \$4 (per person)

Our chefs love to get creative! We can create custom stations for a change of pace or to complement any theme!




Hors D'Oeuvre & Dessert Cocktails

Impress your guests with a variety of canapés, open face sandwiches, and dessert cocktails offering a delightful blend of rich colours and sumptuous flavours. Tablecloths for buffet tables and cocktail napkins are included. A 15% Labour charge and all applicable taxes will apply.

Cold Canapés \$21.95 (per dozen) (Minimum 4 dozen)

- Chicken Salad Profiterole
- Cherry Tomatoes with Herb Cream Cheese
- Italian Mille Feuille
- Goat Cheese and Bell Pepper Terrine
- Pâté on Vole-au-Vent
- Salami and Cream Cheese
- Ham and Cheese Spirals

Premium Cold Canapés \$26.95 (per dozen) (Minimum 4 dozen)

- Baby Shrimp with Basil Dressing
- Smoked Salmon, Caper Cream
- Prosciutto and Melon Balls
- Crab Meat with Dill Sauce
- Scallop and Cucumber
- Stuffed Dates with Gorgonzola Cheese
- Smoked Duck Margret and Apricot
-  Grilled Vegetable Pocket


Open Face Sandwiches \$26.95 (per dozen) (Minimum 4 dozen)

- Sliced Hard-Boiled Eggs with Roma Tomatoes and Chive Mayo
- Smoked Meat with Creamy Mustard on Rye Bread
- Tuna Salad with Dill
- Alberta Sirloin of Beef with Creamy Horseradish
- Roasted Ontario Turkey with Cranberry and Orange Zest Mayo
- Chicken Salad with Toasted Sliced Almonds
- Eggplant and Smoked Gouda with Red Peppers
- Mushroom with Spinach and Pine Nuts
- Strawberries with Lemon Nut Cream Cheese

Hot Canapés \$21.95 (per dozen) (Minimum 4 dozen)

- Chicken Teriyaki Brochette
- Sausage in Puff Pastry
- Mini Egg Rolls
- Quiche Lorraine
- Spanakopita (Phyllo Triangle with Spinach)
- Bruschetta
- B.B.Q. Meat Balls
-  Beef Satay Mini-Brochette

Premium Hot Canapés \$26.95 (per dozen) (Minimum 4 dozen)

- Dilled Salmon Brochette
- Pear and Brie Fondue on French Bread
- Shrimp Skewers with a Pernod Sauce
- Mini Beef Wellington
- Crab and Brie in Phyllo Pastry
-  Lobster Roll

Dessert Cocktails - Indulge Yourself! (Minimum 4 dozen per item)

- Fruit Brochette Marinated in Mint \$22.95 (per dozen)
- Apple, Pear and Blueberry in Phyllo Pastry \$22.95 (per dozen)
- Chocolate Dipped Fruit Brochette \$26.95 (per dozen)
- Chocolate-Dipped Strawberries trimmed with White Chocolate \$26.95 (per dozen)



Fine Dining & Sit Down Dinners

Our fine dining and sit down dinner packages feature complementary appetizers, main courses and desserts served by our courteous and attentive staff. Our chefs seek to please any appetite and will be happy to modify these menus or create a special meal just for you! Please contact us for more details or to arrange for a consultation.

For an added touch consider enhancing your favourite menu with any of the selections on page 11 of our menu, or see our separate Bytown Elite Collection menu for extraordinary, all-inclusive, fine dining packages.

Our fine dining and sit down menus include standard dishes, cutlery, tablecloths, cloth napkins (choice of 30 colours) and water glasses at no extra charge. *A minimum order of 40 people is required (a surcharge will apply for smaller groups). A 15% Labour charge and all applicable taxes will apply.*

Maple Glazed Chicken Breast Dinner\$26.95 (per person)

APPETIZER

Cream of Butternut Squash Soup or
Market Garden Salad

MAIN COURSE

Grilled Chicken Breast Glazed with
Maple Balsamic Reduction
Wild Rice and Shitaki Mushrooms
Seasonal Vegetables
Buns and Butter

DESSERT

Chocolate Truffle Cake with Crème Anglaise, Chocolate Coulis
and Whipped Cream Served with Fresh Mint or
Triple Berry Crumble Served in a Martini Glass
Starbucks® Coffee, and Tea

★ *Make it your own! Make it a 4 course dinner with soup and salad. See page 11 for additional options.*

Stuffed Chicken Supreme Dinner\$27.95 (per person)

APPETIZER

Potage Crécy or
Hearts of Palm and Tomatoes in a Creamy Garlic
Peppercorn Dressing

MAIN COURSE

Chicken Supreme Stuffed with Roasted Peppers, Sundried
Tomatoes and Basil
Rosemary Roasted Potatoes
Seasonal Vegetables
Buns and Butter

DESSERT

Tiramisu Cake or
Strawberries Romanoff Served in a Champagne Flute
Starbucks® Coffee, and Tea

★ *Make it your own! Upgrade to one of our signature desserts. See page 11 for additional options.*



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Baked Atlantic Salmon Dinner\$27.95 (per person)

APPETIZER

Potato and Leek Soup or

Italian Salad served with Bocconcini Cheese

MAIN COURSE

Baked Atlantic Salmon, topped with Asian Sesame Sauce

Wild Rice with Shiitake Mushrooms

Seasonal Vegetables

Buns and Butter

DESSERT

Triple Chocolate Layered Cake with Blueberry Cream Coulis or

Assorted Wild Berries marinated in Honey and Orange Zest,
Served in a Tulip Cup or Champagne Flute

Starbucks® Coffee and Tea

Stuffed Pork Tenderloin Dinner\$28.95 (per person)

APPETIZER

Wild Mushroom Soup or

Baby Shrimp with a Creamy Garlic and Basil Dressing served in
a Champagne Glass

MAIN COURSE

Stuffed Pork Tenderloin served with an Apple and Calvados
Brandy Sauce

Duchesse Potatoes

Broccoli and Bâtonnets of Turnips

Buns and Butter

DESSERT

Layered Carrot Cake or

Maple Mousse Served a Wafer Cup or Champagne Flute

Starbucks® Coffee, and Tea

★ *Make it your own! Make it a 4 course dinner with soup and
salad. See page 11 for our additional options.*

European Feast Dinner\$27.95 (per person)

APPETIZER

🍷 Perogies with Fried Onions, Sour Cream, and Chives

MAIN COURSE

🍷 Traditional Veal Schnitzel

Baked Cabbage Rolls and Oktoberfest Sausage

Sauerkraut and Apple

German Fried Potatoes

Seasonal Vegetables

Buns and Butter

DESSERT

Warm Apple Strudel with Cinnamon Whip Cream or
Glazed Fruit Tarts

Starbucks® Coffee, and Tea

★ *Make it your own! Add a Cheese and Fruit plate course to your
meal. See page 11 for our additional options.*



Fine Dining & Sit Down Dinners

N **Gluten-Free and Vegan Dinners** \$39.95 (per person)












Minimum 40 people (a surcharge may apply for smaller groups). Minimum 5 people when ordered in conjunction with another Fine Dining and Sit Down Dinner Package.

Our specially designed gluten-free and vegan options feature a range of selections that contain high quality ingredients verified to meet gluten-free and vegan needs and are prepared with the utmost care and consideration separately from any other menu items. Meticulously designed by Kathy Smart, a registered Nutritional Consultant and Holistic Teaching Chef specialized in addressing unique requirements (allergies, sensitivities, cultural), these gluten-free and vegan meals may have your other guests jealous!

MAIN COURSE


















All main courses include gluten-free bread and butter.

Choice of:

-    Masala lentils served on a medley of wild/brown rice and dandelion greens
-  Grilled Moroccan rack of lamb with sweet potato ravioli, steamed asparagus with lemon vinaigrette
-  Honey baked chicken with roasted rosemary Yukon gold potatoes and a medley of sautéed sweet peppers and shallots
-    Grilled portobello mushroom skewers with tofu, peppers and spicy peanut sauce served on Tamari ginger whole grain rice medley with BBQ ratatouille
-    Walnut and wild mushroom nut roast with pureed potatoes and sweet ginger carrots

APPETIZER














Choice of:

-    Curried butternut squash and apple soup
-   Greek salad
-    Vegan Greek salad
-    Maple mustard greens
-    Quinoa salad
-    Roasted red pepper soup with a coconut milk swirl

DESSERT

All desserts come with tea and Starbucks® Coffee.

Choice of:

-    Almond shortbread cookies with Villa Massa Limoncello and mango sorbet
-   Chocolate coconut milk brûlé
-   Chocolate quinoa cake
-    Apple pie served with coconut milk vanilla ice cream
-    Maple glazed banana bread



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Additional Sit Down Dinners

Grilled Chicken Breast Supreme with Wild Mushroom Sauce	\$26.95 (per person)
Turkey Breast with Stuffing	\$26.95 (per person)
Chicken Breast Supreme Stuffed with Mushroom, Asiago Cheese And Basil	\$27.95 (per person)
Chicken Breast Stuffed with Vegetables Topped a White Wine Sauce	\$27.95 (per person)
Chicken Kiev Supreme	\$27.95 (per person)
Chicken Cordon Bleu Chicken Supreme	\$27.95 (per person)
Roast of Pork	\$27.95 (per person)
Chicken or Beef Brochette	\$28.95 (per person)
Forestière or Marsala Veal Escalope	\$28.95 (per person)
Dijonnaise Pork Tenderloin	\$28.95 (per person)
Prime Rib of Beef au jus	\$29.95 (per person)
Cornish Hen	\$31.95 (per person)
Beef Sirloin served with a Shallots and Red Wine Sauce	\$31.95 (per person)
Rack of Lamb	\$32.95 (per person)
 Filet Mignon with Madagascar Green Peppercorn Sauce	\$32.95 (per person)
Alberta Loin of Veal, grilled to perfection, Tender Pink Slices glazed with Lingonberry Porto	\$33.95 (per person)


*All above meals are served with: Your choice of soup or salad,
seasonal vegetables, potatoes or rice, buns and butter, dessert,
Starbucks® Coffee, and Tea.*

Customize your Fine Dining and Sit Down Dinner Package

*The following options are available for customizing our fine dining
and sit down dinner packages. A surcharge may apply for gluten-
free upgrades. Not all upgrades are available as gluten-free or vegan
options.*

-  Add a menu course :

Amuse-bouches	add \$7 (per person)
Add a soup or salad	add \$3 (per person)
Cheese and fruit plate	add \$7 (per person)
Intermezzo (Palate cleanser)	add \$4 (per person)

-  Premium Dessert Upgrades add \$3 (per person)
 - Crème brûlée classique, seasonal berries in Chambord
syrup, dark chocolate cigarettes
 - Sable de Breton, with mascarpone and peach mousse,
garnished with caramel glazed hazelnuts
 - Le Marquise au chocolat
 - Millefeuille with lemon thyme cream, lemon comfit, and
a caramel sauce



Hot Buffets






Our hot buffets offer three different entrée options and a variety of accompaniments to cater to a wide range of tastes and preferences. For an added touch consider enhancing or customizing your favorite menu with any of the options included on page 14 of our menu.

Our hot buffets include standard dishes, cutlery, tablecloths, cloth napkins (choice of 30 colours) and water glasses at no extra charge. A 15% Labour charge and all applicable taxes will apply.

The Italian Buffet.....\$25.95 (per person)


Minimum 40 people (a surcharge will apply for smaller groups)

Penne and Tortellini

Zesty Tomato Sauce  , Alfredo Sauce  and Traditional Meat Sauce

Meat Lasagna

 Manicotti served with a Rosé Sauce

 Eggplant Parmagiana

 Add Veal Scaloppini or

Chicken Parmigiana

add \$4 (per person)

Choice of three salads:

Caesar • Coleslaw • Garden • Greek • Hearts of Palm •
Macaroni • Mexican Beans • Marinated Vegetables •
Pasta Potato • Rice • Moroccan • Spinach

Antipasto

Domestic Cheese Tray

Vegetable Tray with Dip

Buns and Butter

Dulce Leche Cakes and Tiramisu Cake

Fruit Tray

Starbucks® Coffee, and Tea



To customize this buffet, please see Page 14.

The Vegetarian Buffet\$25.95 (per person)

Minimum 50 people (a surcharge will apply for smaller groups)

  Curried Indian Lentils

  Cashew Paella

  Vegetables with a Sweet and Sour Sauce on a Bed of Chinese Noodles

 Vegetarian Lasagna

  Penne Primavera

Roasted Potatoes

Choice of three salads:

Caesar • Coleslaw • Garden • Greek • Hearts of Palm •
Macaroni • Mexican Beans • Marinated Vegetables •
Pasta Potato • Rice • Moroccan • Spinach

Vegetable Tray with Dip

Assorted Pickles

Buns and Butter

Assorted Cookies and Baklava

Fruit Salad Served in a Martini Glass

Starbucks® Coffee, and Tea

To customize this buffet, please see Page 14.



The Bytown Buffet\$26.95 (per person)

Minimum 50 people (a surcharge will apply for smaller groups)

Beef Jardinière

Coq-au Vin

  Linguini with Sun Dried Tomatoes and Basil Sauce

Roasted New Potatoes

Seasonal Vegetables

Choice of three salads:

- Caesar • Coleslaw • Garden • Greek • Hearts of Palm •
- Macaroni • Mexican Beans • Marinated Vegetables •
- Pasta Potato • Rice • Moroccan • Spinach

Domestic Cheese Tray

Vegetable Tray with Dip

Assorted Pickles

Buns and Butter

Assorted Cakes and Mousses

Fruit Tray

Starbucks® Coffee, and Tea

To customize this buffet, please see Page 14.

The Festive Buffet\$26.95 (per person)

Minimum 50 people (a surcharge will apply for smaller groups)

Roasted Turkey Breast Served with Sage Stuffing

Swedish Meatballs

  Cavatapi Pasta with Bell Pepper and Tomato Sauce

Mashed Potatoes

Seasonal Vegetables

Choice of three salads:

- Caesar • Coleslaw • Garden • Greek • Hearts of Palm •
- Macaroni • Mexican Beans • Marinated Vegetables •
- Pasta Potato • Rice • Moroccan • Spinach

Domestic Cheese Tray

Vegetable Tray with Dip

Assorted Pickles

Buns and Butter

Assorted Pies and Mousses

Fruit Tray

Starbucks® Coffee, and Tea

To customize this buffet, please see Page 14.



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Hot Buffets



The Carvery Buffet.....\$27.95 (per person)

Minimum 50 people (a surcharge will apply for smaller groups)

Carved Roast Beef or Carved Pork Loin

Chicken Cacciatore

 Vegetarian Lasagna

Roasted New Potatoes

Seasonal Vegetables

Choice of three salads:

Caesar • Coleslaw • Garden • Greek • Hearts of Palm •
Macaroni • Mexican Beans • Marinated Vegetables •
Pasta Potato • Rice • Moroccan • Spinach

Domestic Cheese Tray

Vegetable Tray with Dip

Assorted Pickles

Buns and Butter

Assorted Cakes and Mousses

Fruit Tray


Starbucks® Coffee, and Tea

The Prime Rib Buffet.....\$30.95 (per person)

Minimum 50 people (a surcharge will apply for smaller groups)

Carved Prime Rib of Beef

Chicken Chasseur

 Cheese Tortellini with a Rosé Sauce

Scalloped Potatoes

Seasonal Vegetables

Cold Bellevue Salmon

Choice of three salads:

Caesar • Coleslaw • Garden • Greek • Hearts of Palm •
Macaroni • Mexican Beans • Marinated Vegetables •
Pasta Potato • Rice • Moroccan • Spinach

Domestic Cheese Tray

Vegetable Tray with Dip

Assorted Pickles

Buns and Butter

Assorted Cakes and Mousses

Fruit Tray


Starbucks® Coffee, and Tea

Customize your Hot Buffet Package

The following options are available for customizing any of our hot buffet packages:

Add a soup \$3 (per person)


 Upgrade to a plated salad of your choice \$3 (per person)

 Upgrade to a plated dessert \$3 (per person)

Like a particular package but want to add an item to complement the selection? Please give us a call for a custom quote.



Our cold buffets combine sandwiches, salads, trays and sweets packaged together to offer your guests a substantial yet quick meal or snack.

Our cold buffets are served with environmentally-friendly biodegradable  disposable plates and utensils at no extra charge! Price also includes tablecloths for buffet tables. A 15% Labour charge and all applicable taxes will apply.

The Basic Cold Buffet.....\$9.95 (per person)

Minimum 20 people (a surcharge will apply for smaller groups)

Assorted Sandwiches (on Croissant, Baguette, Kaiser, etc.)

Choice of one salad:

- Caesar • Coleslaw • Garden • Greek • Hearts of Palm • Macaroni • Mexican Beans • Marinated Vegetables • Pasta Potato • Rice • Moroccan • Spinach


Choice of one tray:


- Domestic Cheese Tray
- Vegetable Tray with Dip
- Assorted Pickles
- Fruit Tray

Assorted Cookies and Squares

Starbucks® Coffee, and Tea

Options:

 Add a soup \$3 (per person)

 Additional items can be found in the following sections: Sandwich Trays and Platters, Appetizer Trays, Soups and Salads, Desserts and Beverages.

The Deluxe Cold Buffet.....\$11.45 (per person)

Minimum 30 people (a surcharge will apply for smaller groups)

Assorted Sandwiches (on Croissant, Baguette, Kaiser, etc.)

Choice of two salads:

- Caesar • Coleslaw • Garden • Greek • Hearts of Palm • Macaroni • Mexican Beans • Marinated Vegetables • Pasta Potato • Rice • Moroccan • Spinach

Choice of two trays:

- Domestic Cheese Tray
- Vegetable Tray with Dip
- Assorted Pickles
- Fruit Tray


Assorted Cookies and Squares

Fruit Tray

Starbucks® Coffee , and Tea

Options:

 Add a soup \$3 (per person)

 Additional items can be found in the following sections: Sandwich Trays and Platters, Appetizer Trays, Soups and Salads, Desserts and Beverages.



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Cold Buffets

The Traditional Cold Buffet.....\$12.95 (per person)
Minimum 40 people (a surcharge will apply for smaller groups)

Assorted Sandwiches (on Croissant, Baguette, Kaiser, etc.)

Choice of three salads:

Caesar • Coleslaw • Garden • Greek • Hearts of Palm •
Macaroni • Mexican Beans • Marinated Vegetables •
Pasta Potato • Rice • Moroccan • Spinach

Domestic Cheese Tray

Vegetable Tray with Dip

Assorted Pickles

Assorted Cookies and Squares

Fruit Tray

Starbucks® Coffee, and Tea

Options:

★ Add a soup \$3 (per person)

★ Additional items can be found in the following sections:
Sandwich Trays and Platters, Appetizer Trays, Soups and Salads,
Desserts and Beverages.

The Contemporary Cold Buffet.....\$14.95 (per person)
Minimum 40 people (a surcharge will apply for smaller groups)

Open Face Sandwiches

Cold Salmon Bellevue

Vegetable Tray with Dip

Domestic Cheese Tray

Assorted Pickles

Choice of three salads:

Caesar • Coleslaw • Garden • Greek • Hearts of Palm •
Macaroni • Mexican Beans • Marinated Vegetables •
Pasta Potato • Rice • Moroccan • Spinach

Assorted Mini-Pastries

Fruit Tray

Starbucks® Coffee, and Tea

Options:

★ Add a soup \$3 (per person)

★ Additional items can be found in the following sections:
Sandwich Trays and Platters, Appetizer Trays, Soups and Salads,
Desserts and Beverages.



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Lunch boxes are ideal for small groups and groups on the go! Each individual lunch box contains a full meal ready to grab and go. A 15% Labour charge and all applicable taxes will apply.

Just the Basics Lunch Box\$9.95 (per box)

Choice of Sandwich: Croissant, Baguette, Mini-Sub, Kaiser or Wraps (See Page 20 for full selection)

Vegetables and Dip

Cheese Cubes

Assorted Fruit

Dessert

The Decadent Experience Lunch Box\$17.95 (per box)

Two ½ sandwiches of different varieties:

Marinated chicken breast, provolone, roasted red peppers and Dijon mustard on pumpkinnickel bread

Smoked salmon on pumpkinnickel bread with cream cheese and red onions

Spinach salad with sliced egg, bacon and red onions

Variety of fine Québec cheeses and crackers

Fresh Fruit

Chocolate Éclair

Bottle of Perrier Water


Salad Sensations\$7.95 (per salad)

All salads include sliced grilled chicken breast (chilled).


★ Substitute with Grilled Salmon add \$2 (per person).

Choose from:


Classic Caesar Chicken

Romaine lettuce, crumbled bacon, shaved Parmesan Cheese, Rothbury croutons served with Renee's Mighty Caesar or Renee's Caesar Light 


Spinach and Bacon

Baby spinach, iceberg lettuce, crumbled bacon, sliced hardboiled egg, cherry tomatoes, red onions, sliced mushrooms, shredded mozzarella cheese served with Renee's Poppy seed Dressing 

Greek Salad

Romaine lettuce, diced cucumbers, green peppers, cherry tomatoes, red onions, black olives, crumbled feta cheese served with Renee's Greek Feta or Renee's Mediterranean Greek Dressing 


Asian Chicken

Romaine lettuce, spring mix, carrot sticks, green onions, red pepper strips, bok choy, edamame, served with Renee's Asian Sesame Vinaigrette 

Citrus Chicken Salad

Romaine lettuce, spring mix, grapefruit and orange segments, carrot sticks, red peppers, goat's cheese, served with Renee's Balsamic Vinaigrette 

Harvest Crunch

Mixed lettuce, diced celery, goat's cheese, Granny Smith apples, dried cranberries and caramelized pecans tossed in Renee's Honey Herb and Dijon Dressing 




Hot Lunches

Our hot lunches are a perfect option for business meetings, company lunches, and small groups. We offer a range of traditional, contemporary, and international options and can create other dishes upon request. Additional items can be found in the following sections: Sandwich Trays and Platters, Appetizer Trays, Soups and Salads, Desserts and Beverages.

All hot lunches are served with:

Noodles, Potato or Rice; Choice of two salads; Buns and Butter; Choice of dessert: Cookies, Squares, Fruit Salad or Mini Pastries; Starbucks® Coffee, and Tea



Our hot lunches are served with environmentally-friendly biodegradable  disposable plates and utensils at no extra charge! Price also includes tablecloths for buffet tables. A minimum order of 10 people is required (a surcharge will apply for smaller groups). A 15% Labour charge and all applicable taxes will apply.

Hot Lunch Favourites.....\$14.95 (per person)

- Vegetarian   or Meat Chili with Spanish Rice
- Sweet and Sour Vegetarian Sauté with Tofu  
- Spaghetti – Choice of Tomato Sauce  , Meat Balls or Traditional Meat Sauce
- Penne with Italian Sausages
- Chicken Pot Pie
- Turkey Pot Pie
- Meat Loaf with Mushrooms or Tomato Sauce
- Quiche Lorraine or Vegetarian Quiche
- Beef, Chicken or Shrimp Stir Fry
- Beef, Chicken or Pork Oriental Stir Fry
- Penne Primavera
- Quarter Barbecued Chicken
- Manicotti  or Cannelloni
- Vegetarian  or Meat Lasagna
- Chicken Cacciatore
- Pork Tenderloin Stir Fry
- Chicken and Asparagus Crêpe au Gratin
- Chicken Crêpe au Gratin
- Beef Bourguignon
- Canadian Beef Stew or Beef Stroganoff
- Beef Jardinière
- Coq au Vin
- Chicken Chasseur
- Chicken à la King on Puff Pastry


- Pork Chops with Apple Sauce
-  Chicken Breast Argenteuil *add \$2 (per person)*
-  Honey and Mustard Chicken Breast *add \$2 (per person)*
-  Chicken Breast with Lemon Pepper & Herb Sauce *add \$2 (per person)*
-  Baked Salmon *add \$2 (per person)*
-  Sauté of Marengo Veal *add \$2 (per person)*
-  Veal Cutlet Marsala *add \$2 (per person)*

International Corner.....\$14.95 (per person)

- Curried Vegetables  , Chicken or Beef
- Swedish Meat Balls
- Vegetables on a bed of Couscous  
- Hungarian Goulash
- Burritos (Vegetarian , Chicken or Beef)
- Chicken or Shrimp Pad Thai
- Tandori Chicken with Basmati Rice
- Tacos (Refried Beans  , Chicken or Beef)
- Butter Chicken
- Coconut Tilapia
- Indonesian Beef Curry
- Chicken or Beef Shawarma
- Fajitas (Vegetarian  , Chicken or Beef)
-  Chicken Brochettes with Satay Sauce (2 brochettes per person) *add \$2 (per person)*



Our breaks and snacks are an excellent way to boost energy levels at your next meeting or party. To customize your break or snack please see our sections on appetizer trays and desserts or contact us with your requests.

Our breaks and snacks are served with environmentally-friendly biodegradable  disposable plates at no extra charge! Price also includes tablecloths for buffet tables. A 15% Labour charge and all applicable taxes will apply.

Morning Break.....\$5.45 (per person)
Minimum 25 people

Assortment of Mini-Croissants, Mini-Danish and Mini-Muffins
Fruit Tray
Starbucks® Coffee, and Tea
Assorted Juices and Bottles of Water

Afternoon Break.....\$5.45 (per person)
Minimum 25 people

Assorted Cookies and Squares
Fruit Tray
Starbucks® Coffee, and Tea
Assorted Soft Drinks and Bottles of Water

  Add a Domestic Cheese Tray add \$2 (per person)


 **Tex Mex Break**.....\$5.45 (per person)
Minimum 25 people

Mexican Dip
Bytown Fresh Salsa
Nacho Chips
Assorted Soft Drinks and Bottles of Water

The Social Snack.....\$8.95 (per person)
Minimum 50 people

Assorted Mini-Sandwiches:
 Mini-Croissants
 Stuffed Buns and Quarter Cut-Ups
Vegetable Tray with Dip
Domestic Cheese Tray
Fruit Tray
Pickle Tray
Assorted Cookies and Squares
Starbucks® Coffee, and Tea
Assorted Juices and Bottles of Water

The Decadent Snack.....\$8.95 (per person)
Minimum 50 people

Chocolate Fruit Fondue... Ideal to Serve with A Wedding Cake!
Includes an assortment of fresh fruits
(may vary with season): Strawberries, Pineapples, Melons,
Cantaloupes, etc.
Choice of White Chocolate, Milk Chocolate or
Dark Chocolate
Can also include Rice Krispy Square, Pretzels,
Marshmallows, and/or Brownies at no extra charge
 Served in a Chocolate Fountain Add \$100
Starbucks® Coffee, and Tea



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Sandwich Trays & Platters

We offer a large variety of sandwich options for your group or event. Platters give your guests and participants the ability to build their own sandwiches to their liking. Check out our Appetizer Trays, Soups and Salads, Desserts and Beverages to complete your meal. A 15% Labour charge and all applicable taxes will apply.

Quarter Cut Up Sandwiches.....\$3.25 (per sandwich)

Assorted fillings and assorted Cold Cuts.
Vegetarian, Tuna and Salmon Salads available upon request.

Croissants, Kaisers, Baguette, Bagels, Mini Subs and Ciabatta.....\$4.95 (per sandwich)

Available with the following fillings: Egg, Chicken and Ham Salads, assorted Cold Cuts. Vegetarian, Tuna and Salmon Salads available upon request.

Wraps.....\$4.95 (per sandwich)

Choice of Beef and Cheddar Cheese, Ham and Swiss Cheese, Turkey with Cranberry and Walnuts Mayo, Smoked Meat with sliced Red Onions, Chicken Caesar, Ultimate Veggies

Gluten-Free Sandwiches\$3.95 (per sandwich)

Gourmet Sandwiches\$7.95 (per sandwich)

Tuscan: Turkey Sandwich Roasted Turkey Breast, Lettuce, Tomato and Provolone, Basil Pesto Mayo

Grilled Chicken and Asiago: Grilled Chicken Breast, Lettuce, Asiago Cheese, Grilled Red Peppers, Zucchini, Eggplant and Basil Pesto Mayo

Prosciutto and Provolone: Prosciutto, Provolone Cheese, Tomatoes, Red Onion, Lettuce, Red Peppers and Basil Pesto Mayo

Turkey, Brie and Green Apple: Roasted Turkey Breast, Brie, Lettuce, Sliced Green Apple, Cranberry Mayo

Roast Beef and Horseradish: Roast Beef, Sundried Tomatoes, Caramelized Onions, Swiss cheese and Horseradish Mayo

Pinwheel Sandwiches.....\$15.95 (per dozen)

Available with the following fillings: Cream Cheese & Maraschino Cherry, Egg, Chicken & Ham salads

Mini Croissant Sandwiches\$19.95 (per dozen)

Available with the following fillings: Egg, Chicken & Ham Salads Vegetarian, Tuna and Salmon Salads available upon request.

Stuffed Oval Buns.....\$19.95 (per dozen)

Available with the following fillings: Egg, Chicken, Ham Salad. Vegetarian, Tuna and Salmon Salads available upon request.

Montreal Style Smoked Meat on Rye.....\$4.95 (per sandwich)

Deluxe Meat Platter.....\$9.95 (per person) (Minimum 10 people)

An assortment of Ham, Turkey, Roast Beef, Pastrami & Salami, served with your choice of Freshly Baked Buns (Pumpernickel, Whole Wheat, White, Rye, Six Grains, etc.), a tray of sliced Cucumbers, Tomatoes, Lettuce and Alfalfa Sprouts, Sliced Swiss Cheese, Dijon Mustard and Mayonnaise

Cold Cuts Platter.....\$3.95 (per person) (Minimum 10 people)

Lebanese Platter.....\$9.95 (per person) (Minimum 10 people)

Assortment of Hummus, Garlic Paste, Kibbeh, Fatayer, Stuffed Grape Leaves Dolmas, Tabouleh, Baba Ghanoush, Falafel and Pita Bread



Our appetizer trays are a great accompaniment to our sandwiches, as an add-on to any of our packages or on their own.
A 15% Labour charge and all applicable taxes will apply.

Vegetable Tray with Dip

An assortment of Baby Carrots, Celery Sticks, Cauliflowers, Broccoli Peppers, Cherry Tomatoes and Cucumbers

Small (serves 5 - 12)	\$34.95
Medium (serves 12 - 20)	\$44.95
Large (serves 20 - 30)	\$54.95

Fruit Tray

A beautiful assortment of Sweet Ripe Melons, Pineapple, Strawberries, Kiwis, Oranges and Grapes

Small (serves 5 - 10)	\$34.95
Medium (serves 10 - 20)	\$44.95
Large (serves 20 - 30)	\$54.95

Domestic Cheese Tray

An Assortment of St Albert Cheddar Cheeses with Grapes and Apples

Small (serves 10 - 15)	\$39.95
Medium (serves 15 - 20)	\$59.95
Large (serves 20 - 30)	\$79.95

Deluxe Cheese Tray

An Array of Imported and Cream Cheeses served with French Bread or Crackers

Small (serves 5 - 10)	\$44.95
Medium (serves 10 - 15)	\$54.95
Large (serves 15-25)	\$74.95

Pâté Platter

A Variety of Gourmet Pâtés, served with French Bread or Crackers

Small (serves 10-15)	\$44.95
Medium (serves 15 - 20)	\$54.95
Large (serves 20-30)	\$64.95

Spinach Dip Served in Pumpernickel Bread

Medium (serves 15 - 20)	\$35.95
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Mexican Dip with Nacho Chips

Medium (serves 15 - 20)	\$49.95
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Bytown Fresh Salsa with Nacho Chips

Medium (serves 15 - 20)	\$39.95
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Antipasto Tray

Marinated Artichokes, Black Olives, Bocconcini Cheese, Tomatoes, Small Onions, Marinated Eggplant, Marinated Mushrooms and Genoa Salami.

Small (serves 10-15)	\$49.95
Medium (serves 15-20)	\$59.95
Large (serves 20-30)	\$79.95



Appetizer Trays



Hummus Tray

Hummus served with Pita Bread

Small (<i>serves 15-20</i>)	\$37.95
Medium (<i>serves 20-30</i>)	\$49.95

Shrimp Tray

Small (<i>serves 5 – 10, 1 lb.</i>)	\$34.95
Medium (<i>serves 10-15, 2 lbs.</i>)	\$64.95
Large (<i>serves 15-20, 3 lbs.</i>)	\$89.95

Devilled Eggs

Price per dozen pieces (<i>minimum two dozen</i>)	\$9.95
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Assorted Pickle Tray

Sweet Pickles, Dill Pickles, Olives, small Onions

Small (<i>serves 5 - 10</i>)	\$32.95
Medium (<i>serves 10-15</i>)	\$42.95
Large (<i>serves 15-20</i>)	\$52.95



We offer a wide range of soups and salads, from traditional favourites to more contemporary mixes. If your preferred soup or salad is not listed, please contact us to make your request. A 15% Labour charge and all applicable taxes will apply.

Soups\$3.50 (per person)


Our soups are made fresh using our chefs' own recipes.

A minimum order of 10 people is required.

Cream of Carrots and Ginger

Cream of Potatoes and Leaks

Minestrone

 Curried Butternut Squash and Apple Soup

Chicken Noodle Soup

Cream of Broccoli

Cream of Mushrooms

Gazpacho

Pea Soup

Cream of Zucchini and Butternut

Squash Pumpkin Soup (*in season*)

Balsamic Tomato Soup

Cream of Vegetables

Oriental Beef

Salads

Our salads are made fresh daily and each order serves 12-18 people.

Vegetable Fusilli \$ 23.95

Pesto Penne \$ 23.95

Macaroni \$ 23.95

Potato \$ 23.95

Couscous \$ 23.95

Coleslaw \$ 23.95

Garden \$ 24.95

Rice & Dried Fruit \$ 24.95

Moroccan \$ 24.95

Greek Pasta \$ 24.95

Spinach \$ 26.95

Waldorf \$ 28.95

Caesar \$ 28.95

Mexican Beans \$ 28.95

Marinated Vegetables \$ 28.95

Carrot and Raisins \$ 28.95

Broccoli with Cauliflower & Sunflower Seeds \$ 28.95

Fatouche \$ 28.95

Nicoise \$ 29.95

Greek \$ 29.95

Rice & Shrimp \$ 29.95

Tomatoes and Cucumbers \$ 29.95

Hearts of Palm \$ 32.95



Desserts & Beverages



Finish your meal off right! Bytown takes great pride in the quality of its desserts.

We are going further in giving our clients what they want. We are pleased to announce that we will be serving Starbucks® Coffee! A 15% Labour charge and all applicable taxes will apply.

Desserts

Cookies		\$14.95 (per dozen)
Rice Krispy Squares		\$17.95 (per dozen)
Assorted Squares (ask us for this week's selection)		\$19.95 (per dozen)
Assorted Tarts		\$19.95 (per dozen)
Mini Pastries		\$22.95 (per dozen)
Baklava		\$23.95 (per dozen)
French Pastries		\$29.95 (per dozen)
Crème Caramel		\$32.95 (per dozen)
Individual assorted Yogurts		\$1.95 ea.
Rice Pudding (serves 15-20)		\$27.95 ea.
Mousse: Chocolate, Maple, Strawberry and Passion Fruit (serves 10 persons)		\$27.95 ea.
Fruit Salad (serves 15-20)		\$31.95 ea.
Poor Man's Pudding	sm. \$25.95	lg. \$45.95
Apple Crumble	sm. \$25.95	lg. \$45.95
Bread Pudding	sm. \$25.95	lg. \$45.95
Assorted Jello	sm. \$25.95	lg. \$45.95

Beverages


Bottles of Water with Straws	\$1.25 ea.
Soft Drinks, regular and diet cans with straws	\$1.25 ea.
Milk 2% OR Chocolate (250ml)	\$1.50 ea.
Juices in individual bottles with straws	\$1.50 ea.
Non-Alcoholic Punch (minimum of 25)	\$1.75 ea.
V8	\$2.25 ea.
Perrier Water with Straws	\$2.50 ea.
Starbucks® Coffee (Decaffeinated available upon request) Includes cups, stir sticks, cream, milk and sugar	
12 Cups	\$19.95
55 Cups	\$74.95
100 Cups	\$124.95
Tea (Herbal available upon request) (minimum of 10)	\$1.25 ea.



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Leave the cooking to us! While we can't guarantee good weather, we can guarantee great food! Your guests will want to keep coming back for seconds and with our generous portion sizes, they can! We offer these barbeque packages year round, and just like any of our other packages we will be happy to tailor and customize our offerings to meet your needs.

Barbeque packages (BBQ No 1, 2 and 3) are served with environmentally-friendly biodegradable  disposable plates and utensils at no extra charge! Price also includes tablecloths for buffet tables. Selected barbeque packages (BBQ No 3 (optional), 4, 5, 6 and 7) include standard dishes, cutlery, tablecloths, cloth napkins (choice of 30 colours) and water glasses at no extra charge. A 15% Labour charge and all applicable taxes will apply.

The Traditional BBQ.....\$11.95 (per person)
 Minimum 50 people (a surcharge will apply for smaller groups)

Hot Dogs, Vegetarian Burgers , Hamburgers and Sausages

 Add a Barbecued Chicken Breast served on a Bun
 (add \$3 per person)

Choice of three salads:

- Caesar • Coleslaw • Garden • Greek • Hearts of Palm • Macaroni • Mexican Beans • Marinated Vegetables • Pasta Potato • Rice • Moroccan • Spinach

Assorted Cookies and Squares

Assorted Soft Drinks and Bottles of Water

The All Dressed BBQ.....\$13.95 (per person)
 Minimum 50 people (a surcharge will apply for smaller groups)

Hot Dogs, Vegetarian Burgers , Hamburgers and Sausages

 Add a Barbecued Chicken Breast served on a Bun
 (add \$3 per person)

Choice of three salads:

- Caesar • Coleslaw • Garden • Greek • Hearts of Palm • Macaroni • Mexican Beans • Marinated Vegetables • Pasta Potato • Rice • Moroccan • Spinach

Vegetable Tray with Dip


Domestic Cheese Tray

Assorted Cookies and Squares

Fruit Tray

Assorted Soft Drinks and Bottles of Water

The Chicken and Ribs BBQ.....\$23.95 (per person)
 Minimum 40 people (a surcharge will apply for smaller groups)

 Can be served as a full service meal add \$3 (per person)

Barbecued Chicken

Barbecued Ribs St Louis Style

 Upgrade to Baby Back Ribs Add \$3 (per person)

Baked Potatoes

Vegetable Tray with Dip

Domestic Cheese Tray

Choice of three salads:

- Caesar • Coleslaw • Garden • Greek • Hearts of Palm • Macaroni • Mexican Beans • Marinated Vegetables • Pasta Potato • Rice • Moroccan • Spinach

Buns and Butter

Assorted Cakes

Fruit Tray

Starbucks® Coffee, and Tea



Barbeques

The Chicken and Steak BBQ.....\$28.95 (per person)

Minimum 40 people (a surcharge will apply for smaller groups)

Barbecued Chicken and Top Sirloin Steak

★ Upgrade Top Sirloin to Beef Striploin (add \$3 per person)

★ Upgrade Top Sirloin to Filet Mignon for an additional (add \$5 per person)

Baked Potatoes

Fried Mushrooms and Onions

Vegetable Tray with Dip

Domestic Cheese Tray

Choice of three salads:

Caesar • Coleslaw • Garden • Greek • Hearts of Palm •
Macaroni • Mexican Beans • Marinated Vegetables •
Pasta Potato • Rice • Moroccan • Spinach

Buns and Butter

Assorted Cakes

Fruit Salad in Martini Glass

Starbucks® Coffee, and Tea

The Atlantic Salmon BBQ.....\$28.95 (per person)

Minimum 40 people (a surcharge will apply for smaller groups)

Atlantic Salmon and Grilled Chicken Breast

Rice Pilaf

Grilled Vegetables

Vegetable Tray with Dip

Domestic Cheese Tray

Choice of three salads:

Caesar • Coleslaw • Garden • Greek • Hearts of Palm •
Macaroni • Mexican Beans • Marinated Vegetables •
Pasta Potato • Rice • Moroccan • Spinach

Buns and Butter

Assorted Cakes

Fruit Salad in a Water Melon

Starbucks® Coffee, and Tea

The Brochette BBQ.....\$28.95 (per person)

Minimum 40 people (a surcharge will apply for smaller groups)

Brochettes (Chicken and Beef)

Rice Pilaf

Grilled Vegetables

Vegetable Tray with Dip

Domestic Cheese Tray

Choice of three salads:

Caesar • Coleslaw • Garden • Greek • Hearts of Palm •
Macaroni • Mexican Beans • Marinated Vegetables •
Pasta Potato • Rice • Moroccan • Spinach

Buns and Butter

Assorted Cakes

Fruit Salad in a Martini Glass

Starbucks® Coffee, and Tea

The Surf and Turf BBQ.....\$38.95 (per person)

Minimum 40 people (a surcharge will apply for smaller groups)

Surf and Turf (one filet mignon & one lobster tail or one filet mignon & one shrimp skewer)

Roasted Potatoes

Grilled Vegetables

Vegetable Tray with Dip

Domestic Cheese Tray

Choice of three salads:

Caesar • Coleslaw • Garden • Greek • Hearts of Palm •
Macaroni • Mexican Beans • Marinated Vegetables •
Pasta Potato • Rice • Moroccan • Spinach

Buns and Butter


Assorted Cakes

Fruit Tray

Starbucks® Coffee, and Tea



Our Tex-Mex offerings became so popular we had to give them their own section in the menu! Choose from All yer fav'rites right here: Quesadillas, Fajitas, Enchiladas or Tacos, with all the fixin's!

Tex-Mex packages are served with environmentally-friendly biodegradable  disposable plates and utensils at no extra charge! Price also includes tablecloths for buffet tables. A 15% Labour charge and all applicable taxes will apply.

The Quesadilla Tex-Mex\$19.95 (per person)

Minimum 30 people (a surcharge will apply for smaller groups)

- Chicken and Beef Quesadillas
- Chicken Wings
- Chicken Fingers
- Mexican Dip and Nacho Chips
- Antojitos (Tortilla Rolled Sandwiches)
- Vegetable Tray with Dip
- Assorted Cookies and Squares
- Fruit Tray
- Starbucks® Coffee, and Tea

The Fajitas Tex-Mex\$19.95 (per person)

Minimum 30 people (a surcharge will apply for smaller groups)

- Vegetarian , Chicken or Beef Fajitas served with sour cream, guacamole, and salsa
- Mexican Rice
- Mexican Dip and Nacho Chips
- Vegetable Tray with Dip
- Choice of three salads:
 - Caesar • Coleslaw • Garden • Greek • Hearts of Palm • Macaroni • Mexican Beans • Marinated Vegetables • Pasta Potato • Rice • Moroccan • Spinach
- Assorted Cookies and Squares
- Fruit Tray
- Starbucks® Coffee, and Tea

The Enchilada or Taco Tex-Mex\$19.95 (per person)

Minimum 30 people (a surcharge will apply for smaller groups)

- Enchiladas: Vegetarian , Cheese  or Chicken
- or Tacos: Vegetarian , Chicken or Beef
- Mexican Rice
- Mexican Dip and Nacho Chips
- Vegetable Tray with Dip
- Choice of three salads:
 - Caesar • Coleslaw • Garden • Greek • Hearts of Palm • Macaroni • Mexican Beans • Marinated Vegetables • Pasta Potato • Rice • Moroccan • Spinach
- Assorted Cookies and Squares
- Fruit Tray
- Starbucks® Coffee, and Tea



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Bar Services

Bytown Catering is licensed by the Alcohol and Gaming Commission of Ontario. We have a team of Smart Serve certified bartenders ready to serve you. Our bar services are provided as an add-on to events catered by us. A 15% Labour charge and all applicable taxes will apply.

Services

Full Service Bar	\$20/hour (per bartender minimum 4 hours)
Bartender Service (Bar and alcohol provided by client.)	\$25/hour (per bartender minimum 4 hours)
Wine Steward	\$20/hour (per steward minimum 4 hours)
Dinner Wine Corking Fee	No Charge
<i>We do not charge a corking fee for wine set on tables when clients provide their own wine for dinner. Glassware rental fees may apply.</i>	

Beverages

Domestic Beer (e.g. Coors Light, Labatt's Blue, Molson Canadian, Budweiser, Alexander Keith's, and Rickards Red)	\$3.75
Imported Beer (e.g. Heineken, Corona, and Stella Artois)	\$4.75
Coolers (e.g. Mike's Hard, Smirnoff Ice)	\$4.75
Spirits and Mixed Drinks	\$4.25
Cocktails and Premium Spirits (e.g. Caesars, Cosmos, Martinis)	\$5.25
Perrier	\$2.50
Bottle of Water	\$1.50
Juices and Soft Drinks	\$1.50
Specialty Bars (Available upon request)	
Martini Bar	
Bellini	

House Wines

House Red - Casa-Dea Estates 2008 CD Rosso VQA (Ontario)	
Glass:	\$4.75
Bottle:	\$23.50
House White - Casa-Dea Estates 2008 CD Bianco VQA (Ontario)	
Glass:	\$4.75
Bottle:	\$23.50

Premium Red Wine Selections (Bottle)

Marcus James Malbec (Argentina)	\$26.95
Masi Valpocicella (Italy)	\$29.95
Wolf Blass Yellow Label Caberet Sauvignon (Australia)	\$29.95

Premium White Wine Selections (Bottle)

Santa Rita Sauvignon Blanc (Chile)	\$26.95
Mezzomondo Pinot Grigio/Chardonnay (Italy)	\$26.95
Lindeman's Bin 85 Pinot Grigio (Australia)	\$29.95

Sparkling Wine Selections (Bottle)

Henkell Trocken (Germany)	\$28.95
Wolf Blass Brut (Australia)	\$29.95
Moet & Chandon Imperial Champagne (France)	\$44.95

Other wines available upon request. Please call use today for pairing suggestions based on your chosen menu.

Port (Bottle)

Taylor's First Estate (Portugal)	\$29.95
Sandeman Vau Vintage Port 2000 (Portugal)	\$59.95
Taylor Fladgate 10-Year-Old Tawny Port (Portugal)	\$69.95



Bytown Catering's mission is to be Ottawa's #1 choice for catering and food services, providing clients with an outstanding and personalized experience while offering the region's best high quality food to price ratio. We seek out this mission while adhering closely to our philosophy of excellence, continuous improvement, and respect for ecological, social and environmental ethics.

By choosing us you can expect:

Great food, at the best high quality food to price ratio in the market

Meals to be delivered on-time, as requested, each and every time

An array of menu choices and options from our extensive menu, along with a willingness to adapt to any request. Our chefs can also develop and suggest new creations for unique events.

Nutritious and healthy options

Friendly and knowledgeable office staff to answer your calls and take your orders

Professional and courteous wait staff and attendants

A commitment to do whatever it takes to meet your needs, including responding to special and urgent requests to the best of our abilities.

Please see our website at www.bytowncatering.com for more information on why you can rely on Bytown Catering to consistently deliver great food and great customer service on every order. We have the people, the experience, and the infrastructure to successfully deliver on all our commitments.



We Proudly Brew
STARBUCKS COFFEE

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All our menu items are prepared fresh daily using only the finest selected ingredients.

Additional information about our services:

We are here to help! We offer free consultations.

Free Delivery for orders over \$100.00

Minimum order of \$25.00 (exclusive of tax) for delivery. A \$20.00 delivery fee will apply for orders under \$100.00 (exclusive of taxes).

An additional fee will apply for deliveries outside the Ottawa-Gatineau region, based on distance and order size.

Our menu may be modified as a result of seasonal availability.

Our menu and prices are subject to change without notice. Please see our website (www.bytowncatering.com) for the most up-to-date menu and pricing.

We accept:    

We offer a wide variety of rentals to add a special touch to your event, including:

Chairs • Tables • Table Linen • Glassware • Stemware • Dishes • Cutlery • Serving Accessories • Trays • Percolators • Barbeques • Cooking and Bar Equipment • Fountains • Furniture • Tents • Trade Show Equipment • Wedding Accessories

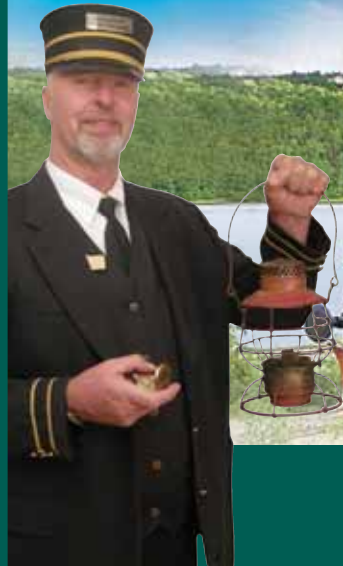
Contact Us Today!

T: (613) 745-6389 | F: (613) 745-0359

sales@bytowncatering.com | www.bytowncatering.com



Come and see us on the Wakefield Steam Train



*Delicious food...
spectacular scenery!*

June 3rd to September 10th 2011
800-871-7246 www.steamtrain.ca





The Bytown Elite Collection 2011



OUR NEW *Bytown Elite Collection 2011* IS FOR THOSE WHO WANT THE FULL FIVE-STAR TREATMENT. CONSISTING OF OUR BYTOWN ELITE COCKTAIL PARTY AND SIT-DOWN DINNER SELECTIONS, THESE PACKAGES INCLUDE ALL THE FINE TOUCHES: SPECIAL COCKTAILS AND AMUSE-BOUCHES, SEVEN-COURSE DINNERS FEATURING UNIQUE, FRESH, AND LOCAL INGREDIENTS, UPGRADED DISHES AND UTENSILS, SAN PELLEGRINO WATER SERVICE, ALONG WITH OTHER FINE TOUCHES ALL TO MAKE YOUR EVENING A MEMORABLE ONE.



The Bytown Elite Cocktail Party

OUR *Elite Cocktail Party* IS A CELEBRATION OF COLOUR AND FLAVOUR WITH ITS COMBINATION OF UNIQUE COCKTAIL STATIONS AND A PREMIUM SELECTION OF CANAPÉS AND TRAYS MADE USING A WIDE VARIETY OF EXOTIC INGREDIENTS CREATIVELY PRESENTED IN NOVEL AND INNOVATIVE WAYS.

Exotic Canapés

PATÉ DE FOIE GRAS, ON FIG COMPOTE SERVED ON MULTIGRAIN CROSTINI,
WITH AN AMARONE REDUCTION

REL-SHABU—COLD PORK, KINCHI, WITH SESAME-GINGER SOYA SAUCE

BABY BOCCONCHINI WITH BASIL AND CHERRY TOMATOES, WITH BALSAMIC VINEGAR REDUCTION

BELGIAN ENDIVE LEAVES WITH CHICKEN, WALNUT, AND APPLE SALAD

SMOKED SALMON, AVOCADO, AND GOAT'S CHEESE ON PUMPERNICKEL

TUNA TARTARE ON CUCUMBER WITH WASABI CRÈME FRAICHE AND GINGER MIRIN, GARNISHED
WITH LEMON JUICE AND MICRO GREENS

CHERRY TOMATOES STUFFED WITH CRAB MOUSSE

Elegant Cones

*The unique mini-cones come in a variety of colours
and savoury and sweet flavours.*

SESAME CORNETTE OF SCALLOP CEVICHE WITH CHIVES AND LIME COMFIT

GARLIC SHRIMP WITH ASPARAGUS, JULIENNE OF CARROTS,
TOSSED WITH GINGER, LEMON ZEST AND MIRIN,

CORNETTE OF CARMELIZED PEAR WITH STILTON CHEESE
AND ARUGULA

The Bytown Elite Cocktail Party (continued)

🌀 Cocktail Sandwiches 🌀

OUR FINEST SELECTION OF COCKTAIL SANDWICHES

🌀 Cocktail Action Stations 🌀

SHRIMP FLAMBÉ

MINI FILET MIGNON BURGERS

RACK OF LAMB SERVED IN A MARTINI GLASS

🌀 Cocktail Buffet 🌀

SUSHI DISPLAY

ANTIPASTO WITH SEAFOOD DISPLAY

FINE CHEESES OF THE WORLD SERVED ON A MARBLE PLATTER

PÂTÉ AND TERRINES OF WILD GAME DISPLAY

🌀 Dessert Cocktails 🌀

APPLE, PEAR AND BLUEBERRY IN PHYLLO PASTRY

CHOCOLATE-DIPPED STRAWBERRIES TRIMMED WITH WHITE CHOCOLATE

\$40 Per Person, Minimum 50 people. A 15% Labour Charge and All Applicable Taxes will apply

The Bytown Elite Dining Selections

GIVE YOUR GUESTS THE FIVE-STAR TREATMENT. THESE SEVEN-COURSE DINNER PACKAGES FEATURE AN EXCLUSIVE MENU SERVED ON YOUR CHOICE OF PREMIUM DISHES, LINENS, CUTLERY AND CRYSTAL; SAN PELLEGRINO AND PREMIUM BOTTLED WATER SERVED THROUGHOUT DINNER; AND OUR WINE STEWARD SERVICE. YOU AND YOUR GUESTS WILL FEEL PAMPERED.

Amuse Bouche

CHEF SELECTION

Hot Appetizer

CHOICE OF:

VELOUTÉ OF CAMEMBERT

CHICKEN CONSOMMÉ WITH JULIENNE OF LEEKS

HEIRLOOM TOMATO GAZPACHO WITH CRAB AND SHRIMP

BUTTERNUT SQUASH AND GINGER CREAM SOUP WITH SCALLOP AND TARRAGON GARNISH

Cold Appetizer

CHOICE OF:

SPINACH AND GOAT CHEESE SALAD WITH PINE NUTS, WALNUT OIL DRESSING

SMOKED TROUT ON A CHIFFONNADE OF ASSORTED GREENS, TOPPED WITH A CAPER VINAGRETTE

MICRO GREENS WITH YELLOW AND RED BABY BEET SALAD, DEEP FRIED GOAT CHEESE AND SWEET SAVOURY CARAMELIZED PECANS.

SPRING ROLLS STUFFED WITH LOCALLY-MADE DUCK CONFIT, GINGER, PINE NUTS, SERVED WITH A RED CURRANT AND HONEY DIPPING SAUCE

Intermezzo

OUR SIGNATURE PEAR AND ROSEMARY TROU NORMAND

The Bytown Elite Dining Selections (continued)

Entrée

CHOICE OF:

The Duo

Roast beef tenderloin and tender breast of chicken with a merlot Dijon sauce and tropical fruit salsa served with root vegetable and mushroom galette steamed green beans and roasted red pepper

\$70 per person

Lamb

Roasted rack of lamb with sauce Périgueux, sweet potato puree and miniature vegetables

\$70 per person

Veal

Alberta Loin of Veal, grilled to perfection, Tender Pink Slices glazed with Lingonberry Porto, with baby Yukon Gold potatoes, and white and green asparagus

\$80 per person

Pheasant

Roast pheasant with caramelized apples and shallots, Chateau potatoes, steamed heirloom carrots and patty pan squash tossed with lemon, herbs and avocado oil.

\$80 per person

Bison

Takawana Bison, in a chocolate juniper sauce with parisienne potatoes and buttered carrots tourney

\$90 per person

The Mixed Grill

Beef Tenderloin, Lamb Chops, Venison Medallion with a bouquet of colourful potatoes and grilled vegetables

\$90 per person

Land and Sea

Grilled Beef Tenderloin with Seared black pepper prawns with mango salsa and cumin flavoured black beans, market fresh vegetable bundle

\$100 per person

The Bytown Elite Dining Selections (continued)

Cheese Plate

A SELECTION OF FINE ARTISAN QUÉBEC CHEESES WITH FRUIT AND ACCOMPANIMENTS.

Dessert

CHOICE OF:

CRÈME BRULÉE CLASSIQUE, SEASONAL BERRIES IN CHAMBORD SYRUP,
DARK CHOCOLATE CIGARETTES

SABLE DE BRETON, WITH MASCARPONE AND PEACH MOUSSE, GARNISHED WITH
CAMEL GLAZED HAZELNUTS

LE MARQUISE AU CHOCOLAT

MILLEFEUILLE WITH LEMON THYME CREAM, LEMON COMFIT, AND A CAMEL SAUCE

Other Details

THE BYTOWN ELITE DINING SELECTIONS COME COMPLETE WITH THE FOLLOWING:

Premium Bottled Water

OUR STAFF WILL SERVE GUESTS PREMIUM SAN PELLEGRINO AND PREMIUM BOTTLED WATER
THROUGHOUT THE DINNER SERVICE.

Dishes, Cutlery, Glassware, and Linens

CHOOSE FROM OUR SELECTION OF FINE DISHES AND CUTLERY, CRYSTAL GLASSWARE, AND
PREMIUM LINENS AT NO EXTRA CHARGE.

Wine Waiter

OUR WINE WAITERS WILL SERVE YOUR CHOSEN DINNER WINE THROUGHOUT THE EVENING
(WINE NOT INCLUDED).

A 15% labour charge and all applicable taxes will apply



LES TRAITEURS
BYTOWN
— CATERING —

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