



COURTYARD
RESTAURANT

Cocktail Receptions & Hors d'oeuvres 2011

Housed in a heritage stone building in a cobble-stoned courtyard, we have been providing elegant facilities for cocktail receptions and special events since 1980. Let our knowledgeable and experienced Event Co-ordinator help you to plan and ensure the success of your reception.



COURTYARD
RESTAURANT

21 George Street Ottawa,
Ontario, Canada K1N 8W5

t. 613.241.1516
f. 613.241.5738

info@courtyardrestaurant.com
www.courtyardrestaurant.com

Hors d'oeuvres

Add something special to your cocktail hour, 2 dozen minimum order per item

Sausage Rolls with Dijon Mustard

\$9 per dozen

Honey Marinated Melon Balls with
Cherry Tomatoes and Tarragon

\$11 per dozen

Grilled Chorizo Sausage with Saffron Aioli
and Espelette Pepper

\$12 per dozen

Double Smoked Bacon Wrapped Dates

\$12 per dozen

Goat's Cheese Fritters with Tomato Coulis

\$15 per dozen

Salmon Ceviche Spoons with Orange Caviar

\$15 per dozen

Teriyaki Marinated Chicken or Beef Satay with
Spicy Peanut Dipping Sauce

Chicken - \$15 per dozen, Beef - \$22 per dozen

Spinach and Ricotta Mini Quiche

\$15 per dozen

Roasted Red Pepper Bruschetta on Toasted Baguette

\$16 per dozen

Vegetarian Spring Rolls with Sweet Chili Dipping Sauce

\$17 per dozen

Salmon Gravlax "Lolly Pops"
with Cream Cheese and Dill

\$18 per dozen

Poached Shrimp with Chipotle Cocktail Sauce

\$20 per dozen

Coconut Shrimp with Mango Glaze

\$20 per dozen

Beef Tartar on Garlic Crostini

\$22 per dozen

Mini Soup Shooters - Select 2 Soups:
Chilled Melon with Thai Chili and Mint
Potato, Bacon and Aged Cheddar with Chives
Lobster Consommé

Cream of Wild Mushroom

\$24 per dozen (minimum 2 dozen order)

Selection of Assorted Sushi and Maki with
Wasabi and Soya

\$27 per dozen

Oysters on the Half Shell, Served on a Bed of Ice
With Traditional Accompaniments

\$40 per dozen

Reception Platters

Placed out on a Buffet Table for your guests to enjoy

*Selection of Quebec Cheeses Platter Served with Grapes,
Assorted Crackers and Candied Walnuts*

\$49 Small Platter – serves 10 to 15 guests
\$95 Medium Platter – serves 25 to 30 guests
\$140 Large Platter – serves 45 to 50 guests

Vegetable Crudités Platter with Feta Cheese Spread

\$20 Small Platter – serves 10 to 15 guests
\$40 Medium Platter – serves 20 to 25 guests
\$60 Large Platter – serves 50 to 60 guests

*Roasted Garlic Hummus & Baba Gannouj Platter
Served with Orange Marinated Olives, Crispy Pita Wedges
and Assorted Grilled Breads Brushed with Rosemary Oil*

\$46 Medium Platter - serves 20 to 25 guests
\$75 Large Platter - serves 40 to 45 guests

*Angus Beef Sliders with Balderson Cheddar, Sesame Seed Bun,
Charred Tomato Jam*

\$45 per dozen (minimum 2 dozen order)

*House Made Lime Dusted Nacho Chips
with Heirloom Tomato Salsa*

\$55 – serves 40 guests

*Mashed Potato Bar: Yukon Gold Potato Purée Served in a
Martini Glass with Delicious Toppings Bar: Crème Fraiche,
Aged Cheddar, Chives, Fried Red Onions, Demi Glace, Diced
Tomatoes, Double Smoked Bacon, Butter*

\$350.00 – serves 55 to 60 guests

*House Spice Roasted and Candied Cashews,
Almonds and Pretzels*

\$60 – serves 30 guests

*Mixed Open Faced Sandwich Tray Served on Crostini and
Baguette – Smoked Duck with Julienne Mango, Sliced Roast
Beef Striploin with Caramelized Onion, Smoked Salmon with
Red Onion and Capers, Egg Salad with Roasted Red Pepper*

\$73 Medium Platter, 25 pieces
\$144.50 Large Platter, 50 pieces

*Assorted Cocktail Sandwich Selection: Tuna Salad,
Egg Salad, Sliced Ham*

\$4.50 per 4 pieces

*Deli Meat Platter with Black Forest Ham, Prosciutto, Sliced
Roast Beef, Genovese Salami and Assorted Pickles and Olives
served with Rolls, Butter and Mustard*

\$135 Medium Platter – serves 20 to 30 guests
\$270 Large Platter – serves 50 to 60 guests

*Make-Your-Own Poutine Station: Yukon Gold Potato Frites,
Sweet Potato Frites, Fresh Cheese Curds, Veal Stock Demi*

\$75 Small – serves 15 to 20 guests
\$145 Medium – serves 30 to 35 guests
\$250 Large – serves 55-60 guests

*Roast Beef Carving Station served Medium with Au Jus,
Rolls, Pickles, Mustard*

\$450 – serves 60 2 oz portions
(+\$40 per hour Chef's Labour Charge, 2 hour minimum)

Reception Packages

Passed Hors d'oeuvres

Hors d'oeuvres Package #1

Sausage Rolls with French Dijon Mustard
Honey Marinated Melon Balls with Cherry Tomatoes and Tarragon
Mini Vegetarian Spring Rolls with Sweet Chilli Sauce
Roasted Red Pepper Bruschetta on Toasted Baguette
\$5 per person – 4 to 5 pieces per person

Hors d'oeuvres Package #2

Goat's Cheese Fritters with Tomato Coulis
Double Smoked Bacon Wrapped Dates
Salmon Seviche Spoons with Orange Caviar
Spinach and Ricotta Mini Quiche
\$6 per person – 4 to 5 pieces per person

Hors d'oeuvres Package #3

Double Smoked Bacon Wrapped Dates
Teriyaki Marinated Chicken Satay with Spicy Peanut Dipping Sauce
Spinach and Ricotta Mini Quiche
Coconut Shrimp with Mango Glaze
Roasted Red Pepper Bruschetta on Toasted Baguette
\$7 per person – 4 to 5 pieces per person

An Afternoon Reception / Shower

Selection of Quebec Cheeses Platter, Served with Grapes, Assorted Crackers and Candied Walnuts
Vegetable Crudités Platter with Feta Cheese Spread
Honey Marinated Melon Balls with Cherry Tomatoes and Tarragon
Spinach and Ricotta Mini Quiche / Sausage Rolls with Dijon Mustard
Assorted Cocktail Sandwich Selection (Tuna, Egg, Ham)
Fresh Sliced Fruit and Berry Platters with Belgian Chocolate Fondue
Coffee and Tea Buffet Service
Non-Alcoholic Punch
Your Special Occasion Cake sliced and served (*no charge*)
\$ 20.00 per person / 20 guests minimum

An Evening Cocktail Reception

(not intended as a dinner-replacement menu)

Selection of Quebec Cheeses Platter, Served with Grapes, Assorted Crackers and Candied Walnuts
Roasted Garlic Hummus & Baba Gannouj Platter, Served with Orange Marinated Olives, Crispy Pita Wedges and Assorted Grilled Breads Brushed with Rosemary Oil
Mini Vegetarian Spring Rolls with Sweet Chilli Sauce
Grilled Chorizo Sausage with Saffron Aioli, Espelette Pepper
Honey Marinated Melon Balls with Cherry Tomatoes and Tarragon
Double Smoked Bacon Wrapped Dates
Roasted Red Pepper Bruschetta on Toasted Baguette
Teriyaki Marinated Chicken Satay / Teriyaki Marinated Beef Satay with Spicy Peanut Dipping Sauce
Poached Shrimp with Chipotle Cocktail Sauce
Goat's Cheese Fritters with Tomato Coulis
Belgian Chocolate Fondue with Fresh Fruit and Berries
Your choice of 1 Alcoholic and 1 Non-Alcoholic Punch
Coffee and Tea Buffet Service
\$ 28.00 per person / 20 guest minimum

Dessert and Sweets Table

Belgian Chocolate Fondue served with Fresh Fruit and Berries Platter

\$90 Medium Platter – serves 40 to 45 guests
\$145 Large Platter – serves 70 to 75 guests

Assorted French Dessert Pastries

\$3.50 per piece

Belgian Chocolate Truffles

Many delicious flavours available in dark, milk and white chocolate. Please ask us for the full list of truffle flavours

\$1.85 per truffle / minimum 20 truffles

The Sweet Table

Choose 3 – 30 guests minimum

Chocolate Ganache Cake
Hazelnut Torte
Assorted French Dessert Pastries
White Chocolate Raspberry Mousse Cake
German Fresh Apple Flan
Belgian Chocolate Truffles
Sacher Torte
Carrot Cake with Cream Cheese Icing
Home Baked Squares
Strawberry Mousse Cake
Chocolate-Dipped Strawberries
Cappuccino Cheesecake
Bailey's Cheesecake
Chocolate Pecan Cheesecake
Includes Coffee and Tea Buffet Service

\$8 per person

The Late-Evening Buffet Table #1

Assorted French Dessert Pastries and Squares
Belgian Chocolate Fondue served with Sliced Fruit and Berries
Sausage Rolls with Dijon Mustard
Poached Shrimp with Chipotle Cocktail Sauce
Includes Coffee and Tea Buffet Service

\$8 per person

The Late-Evening Buffet Table #2

Belgian Chocolate Fondue served with Sliced Fruit and Berries
Assorted Cocktail Sandwiches (Egg, Tuna, Ham)
Selection of Quebec Cheeses Platter served with Grapes,
Assorted Crackers and Candied Pecans
Includes Coffee and Tea Buffet Service

\$8 per person

Coffee, Decaffeinated Coffee, Tea and Specialty Herbal Teas

Served on a buffet table for your guests to help themselves

\$25 – serves 20 to 40 guests

\$45 – serves 50 to 80 guests

