

# Refreshments, Breakfast & Brunch

## REFRESHMENTS

(served until 11:00 am)

Freshly Brewed Coffee, Tea	\$1.50/cup
Chilled Fruit Juices:	\$12.00/pot
Orange, Grapefruit, Apple, Cranberry	\$1.50
Chilled Fruit Juices(60 oz Pitcher)	\$15.00
Orange, Grapefruit, Apple, Cranberry	
Soft Drinks	\$1.50
Pepsi, Diet Pepsi, Gingerale, 7-up	
Bottled Water	\$1.95

## LIGHT BREAKFAST

(served until 11:00 am)

Assorted Chilled Fruit Juices, Bottled Water	
Freshly Brewed Coffee and Tea	
Freshly Baked Muffins or Croissants	\$5.50

## Health Kick Break

(served until 11:00 am)

Assorted Chilled Fruit Juices, Bottled Water	
Freshly Brewed Coffee and Tea	
Granola Bars or Bran Muffins	
Assorted Yogurts	\$6.50

## DELUXE CONTINENTAL

(served until 11:00 am)

Assorted Chilled Fruit Juices, Bottled Water	
Freshly Brewed Coffee and Tea	
Freshly Baked Muffins, Croissants	
Yogurt and Fruit Salad	\$8.00

## LIGHT BREAKFAST SUGGESTIONS

Muffins or Croissants	\$1.75
Fruit Danish	\$1.75 each
Bagels	\$1.95 each
With Cream Cheese	\$2.25 each
Assorted Donuts	\$1.75 each
Granola Bars	\$1.50 each
Sliced Seasonal Fresh Fruit	\$2.95/person
Whole Fruit	\$2.00/person
Squares	\$1.50 each
Assorted Cookies (2 per person)	\$1.75 each
Assorted Yogurts	\$1.95 each
Assorted Cereals	

# Buffets

## **ARISTOCRAT GOOD MORNING**

(served until 11:00 am minimum 15 persons)

Assorted Chilled Fruit Juices, Bottled Water  
Assortment of Muffins and Croissants  
Scrambled Eggs  
Bacon and Sausage  
Home Fried Potatoes  
Toast  
Fresh Fruit Salad, Preserves and Butter  
Freshly Brewed Coffee and Tea

\$9.95

## **THE CANADIAN BREAKFAST**

(served until 11:00 am minimum 15 persons)

Assorted Chilled Fruit Juices, Bottled Water  
Assortment of Muffins and Croissants  
Fresh Fruit Salad  
Scrambled Eggs  
Bacon and Sausage  
Home Fried Potatoes  
Toast  
Assorted Yogurts  
Assortment of Cold Cereals  
Preserves and Butter  
Freshly Brewed Coffee and Tea

\$12.95

## **BRUNCH**

(served until 2:00 pm, minimum 50 persons)

Home made Bread and Butter  
Assorted Chilled Fruit Juices, Bottled Water  
Pasta Salad  
Potato Salad  
Seasonal Baby Greens  
Assorted Cold Cuts  
Fresh Vegetables and Dip  
Canadian Cheese Tray  
Fruit Danish, Muffins and Croissants  
Scrambled Eggs  
Home Fried Potatoes  
Bacon and Sausage  
Baked Leg of Ham  
Hot Pasta Dish  
Vanilla or Chocolate Single Layer Cake  
Sliced Seasonal Fruit  
Freshly Brewed Coffee and Tea

\$18.95

# *Breaks*

## **COOKIE BREAK**

Freshly Brewed Coffee and Tea  
Assorted Chilled Fruit Juices and Soft Drinks  
Gourmet Cookies or Squares \$4.75

## **REFRESHER BREAK**

Freshly Brewed Coffee and Tea  
Assorted Chilled Fruit Juices and Soft Drinks  
Seasonal Fresh Fruit  
Yogurt \$6.25

## **SNACK BREAK**

Freshly Brewed Coffee and Tea  
Assorted Chilled Fruit Juices and Soft Drinks  
Vegetable Tray and Dip  
Canadian Cheese and Crackers \$8.50

## **SNACK BREAK SUGGESTIONS**

Fresh Vegetables and Dip \$2.25  
Canadian Cheese and Crackers \$2.50  
Imported Cheese and Crackers \$3.50  
Imported & Canadian Cheese and Crackers \$3.00  
Fruit Brochette Marinated in Mint Dressing \$2.50  
Potato Chips \$3.50/basket  
Pretzels \$3.50/basket

## **PLATED BREAKFAST**

American Breakfast \$6.35  
(scrambled eggs, bacon, ham or sausage, home fried potatoes, toast and coffee or tea)

# Lunch

(served from 11:30 am until 2:30 pm)

## **PANINI SANDWICH BUFFET**

Italian Panini Sandwiches  
Gourmet Daily Soup **or** Seasonal Baby Greens  
(Choice of 4 of the following items)  
Genoa Salami, Capicola Ham, Black Forest Ham, Smoked Turkey,  
Tomato & Cucumber, Egg Salad, Tuna Salad  
Assorted Squares and Bars  
Assorted Soft Drinks \$12.95

## **OPEN FACED SANDWICH BUFFET**

Assortment of Fresh Pumpernickel, Rye and Whole Wheat Breads  
Gourmet Daily Soup **or** Caesar Salad  
(Choice of 5 of the following items)  
Genoa Salami, Capicola Ham, Black Forest Ham, Crab Meat  
Smoked Turkey, Tomato & Cucumber, Baby Shrimp, Smoked Salmon  
Assorted Squares and Bars  
Assorted Soft Drinks \$13.95

## **LUNCH PASTA BUFFET**

(minimum 25 persons)

Gourmet Daily Soup  
Seasonal Baby Greens  
**Choice of One:**  
Penne with Meat Sauce  
Penne Odessa (Grilled Chicken Strips, Mushrooms, Roasted Red Peppers,  
In a Tomato Cream Sauce)  
Lasagna (Meat or Vegetable)  
Cannelloni (Cheese, Meat or Vegetable)  
Cheese Tortellini  
Assorted Squares and Bars  
Assorted Soft Drinks \$14.75

## **SOUP AND SALAD**

(minimum 10 persons)

Gourmet Daily Soup  
Home made bread and butter  
Seasonal Baby Greens  
Freshly Brewed Coffee and Tea \$8.50

## **COLD LUNCH BUFFET**

(minimum 25 persons)

### **Choice of Three Salads:**

Seasonal Baby Greens  
Caesar Salad  
Pasta Salad  
Potato Salad  
Cheese Tortellini Salad  
Tomato Cucumber

Vegetables and Dip

Cheese Tray

Genoa Salami

Black Forest Ham

Smoked Turkey

Home made Bread & Butter

Assorted Squares and Bars

Assorted Soft Drinks

\$13.95

## **HOT & COLD LUNCH BUFFET**

(minimum 25 persons)

### **Choice of Three Salads:**

Seasonal Baby Greens  
Caesar Salad  
Pasta Salad  
Potato Salad  
Cheese Tortellini Salad  
Tomato Cucumber

Vegetables and Dip

Cheese Tray

Genoa Salami

Black Forest Ham

Smoked Turkey

### **Choice of one hot dish:**

Lemon Chicken (Served with Roast Potato and Vegetables)

Baked Lasagna (Meat or Vegetable)

Penne Odessa (Grilled Chicken Strips, Mushrooms,  
Roasted Red Peppers, In a Creamy Tomato Sauce)

Stir-Fry (Beef, Chicken or Vegetable and served with Rice)

Chocolate or Vanilla Single Layer Cake

Seasonal Fruit Salad

Home made Bread & Butter

Freshly Brewed Coffee and Tea

\$17.95

## **LUNCH MAIN COURSES**

All lunches are served with Gourmet Daily Soup or Seasonal Baby Greens, Choice of Dessert, Home Made Bread and Butter, Freshly Brewed Coffee or Tea

Chicken Piccata (Served with Roast Potato and Vegetables)	\$14.75
Stir Fry (Beef, Chicken or Vegetable and served with Rice)	\$14.75
Smoked Salmon Mannicotti with Tomato Sauce	\$14.95
Veal Marsala (Served with Roast Potato and Vegetables)	\$15.75
Penne Odessa (Grilled Chicken Strips, Mushrooms, Roasted Red Peppers, In a Creamy Tomato Sauce)	\$14.75
Tri-coloured Fussili with Italian Sausage	\$12.95

Dessert Choices: Tiramisu, New York Cheesecake, Chocolate Mousse, Fruit Cup, Peach Delight

## *Dinner*

### **APPETIZERS**

Baby Shrimp served with a Creamy Basil Garlic Dressing	\$6.95
Prosciutto and Melon	\$6.95
Escargot served on Puff Pastry	\$6.45
Smoked Salmon with Capers, Red Onion and Ricotta Cheese	\$7.95
Bruschetta Traditional	\$3.95
Artichoke Hearts & Tomatoes in a Creamy Garlic Peppercorn Dressing	\$5.95

### **SOUPS**

Soup of the Day	\$2.95
Minestrone	\$3.25
Cream of Carrot	\$3.25
Cream of Broccoli	\$3.25
Wild Mushroom with Tarragon	\$3.95
Chicken Genovese	\$3.95

### **SALADS**

Seasonal Mixed Greens	\$2.95
Caesar Salad	\$3.25
Spinach Salad (served with Artichoke Hearts, Sun-Dried Tomatoes, Asiago Cheese with a Red Wine Vinaigrette)	\$4.25
Caprese Salad (served with Garlic Toast, Sliced Tomatoes, Bocconcini Cheese and Fresh Basil)	\$4.25
Anitra Grigliata (Grilled Breast of Smoked Duck over Seasonal baby greens with Red Onion, Feta Cheese, Red Wine Vinaigrette)	\$5.95

## **MAIN COURSES**

All main courses include Roast Potato or Rice, Seasonal Vegetables, Home Made Bread and Butter, Freshly Brewed Coffee or Tea

Chicken Piccata	\$13.95
Chicken Breast Fontina (stuffed with Ham, Spinach & Fontina Cheese with a Mushroom Tarragon Cream Sauce)	\$15.95
Chicken Breast Carmello's (stuffed with Mushrooms, Tarragon, Prosciutto with a Ginger & Grain Mustard Sauce)	\$15.95
Chicken Quattro Pepe (served with a Creamy Dijon Sauce with Fresh Tarragon and Cracked Four Peppercorns)	\$13.95
Veal Marsala (Veal Scaloppine with Marsala wine and mushrooms)	\$14.95
Veal Scamorza (stuffed with Fresh Spinach, Shrimp, Smoked Mozzarella and served with a Lemon Dill Sauce)	\$15.95
Prime Rib of Beef au Jus (Tender 6 oz portion served in it's own juices)	\$16.95
Beef Wellington (served with a Red Wine Mushroom Demi-Glaze with Rosemary Sauce)	\$17.95
Pollo Baci (Chicken Breast stuffed with Spinach, Parsley, Basil, Asiago Cheese, topped with Roasted Red Pepper Sauce)	\$13.95
Salmon Manicotti with Spinach Coulis	\$13.95
Filet of Salmon (stuffed with Mascarpone Cheese, Prosciutto with an Amaretto Cream Sauce)	\$19.95
Surf & Turf (a 4 oz Bacon wrapped Filet Mignon with Four Jumbo Shrimp)	\$ 22.95
Stuffed Loin of Pork (Fontina Cheese, Capicola Ham, Red & Green Peppers with Apple Cream Sauce)	\$13.95
Roast Turkey (served with all the Fixin's)	\$13.95

## **DESSERTS**

Tiramisu (a Carmello's Tradition)	\$5.25
New York Cheesecake (topped with strawberry, blueberry or chocolate)	\$4.95
Peach Delight (served on ice cream and topped with raspberry coulis)	\$4.95
Parfait (chocolate, strawberry or Crème de menthe)	\$4.25
Fresh Fruit Salad (seasonal fresh fruit)	\$3.95
Gelato (chocolate, pistachio, mango, raspberry or Zambaglioni)	\$4.25
Chocolate Mousse (rich dark chocolate topped with whipping cream)	\$4.95
Triple Chocolate Layer cake with Strawberry Cream Coulis (chocolate lover's dream)	\$4.95

# Hot and Cold Buffets

## Gold

(minimum 50 persons)

Caesar Salad  
Seasonal Baby Greens  
Greek Salad  
Pasta Salad  
Potato Salad  
Mediterranean Salad  
Vegetables and Dip  
Canadian and Imported Cheese Tray  
Black Forest Ham  
Genoa Salami  
Roast Turkey  
Decorated Salmon Centrepiece  
Chicken Cannelloni  
Carved Roast Beef  
Mixed Seafood Grill  
Roasted Potatoes  
Fresh Vegetables  
Deviled Eggs  
Seasonal Fruit Salad  
Chocolate or Vanilla Single Layer Cake  
Italian Pastries  
Home Made Bread and Butter  
Freshly Brewed Coffee or Tea

\$28.95

## **SILVER**

(minimum 50 persons)

Caesar Salad	
Pasta Salad	
Seasonal Baby Greens	
Potato Salad	
Greek Salad	
Vegetables and Dip	
Canadian Cheese Tray	
Black Forest Ham	
Genoa Salami	
Roast Turkey	
Veal or Vegetarian Lasagna	
Souvlaki Mixed Grill	
Roast Potatoes	
Fresh Vegetables	
Devilled Eggs	
Seasonal Fruit Salad	
Chocolate or Vanilla Single Layer Cake	
Chocolate Mousse	
Home Made Bread and Butter	
Freshly Brewed Coffee or Tea	\$23.95

## **Bronze**

(minimum 50 persons)

Caesar Salad	
Pasta Salad	
Seasonal Baby Greens	
Potato Salad	
Vegetables and Dip	
Canadian Cheese Tray	
Black Forest Ham	
Genoa Salami	
Roast Turkey	
Chicken Piccata	
Roast Potatoes	
Fresh Vegetables	
Devilled Eggs	
Seasonal Fruit Salad	
Chocolate or Vanilla Single Layer Cake	
Home Made Bread and Butter	
Freshly Brewed Coffee or Tea	\$18.95

## TRAYS

### Vegetable Tray with Dip

An Assortment of seasonal fresh vegetables served with a basil pesto mayonnaise

**MEDIUM** (serves 12 -15) \$29.00

**LARGE** (serves 20 - 30) \$39.00

### Fruit Tray

An eye catching assortment of seasonal fresh fruit

**MEDIUM** (serves 10 – 15) \$32.50

**LARGE** (serves 20 – 30) \$42.50

### Canadian Cheese Tray

An assortment of cheeses with grapes and crackers

**SMALL** (serves 10 – 15) \$29.95

**MEDIUM** (serves 15 – 20) \$44.95

**LARGE** (serves 20 – 30) \$59.95

### Deluxe Cheese Tray

An assortment of domestic, imported & cream cheeses served with home made bread and crackers

**MEDIUM** (serves 8 – 10) \$40.00

**LARGE** (serves 15 – 20) \$65.00

### Shrimp on Ice

**SMALL** (serves 5 – 10) – 1lb, \$34.95

**MEDIUM** (serves 10 – 15) – 2lbs, 64.95

**LARGE** (serves 15 – 20) – 2lbs, \$89.95

### Devilled Eggs

\$7.95 per dozen pieces (minimum two dozen)

### Assorted Finger Sandwiches (60 pieces per tray)

\$45.00

Black Forest Ham, Smoked Roast Turkey, Egg Salad

### Assorted Panini Sandwiches

\$4.25/person

Genoa Salami, Capicola Ham, Black Forest Ham, Smoked Turkey,  
Tomato & Cucumber, Egg Salad, Tuna Salad

### Assorted Pickle Tray

Sweet Pickles, Dill Pickles, Marinated and Stuffed Olives

**SMALL** (serves 10 – 15), \$23.95

**MEDIUM** (serves 25), \$31.95

## **OPTIONAL**

(with dinner buffet and priced per person)

Decorated Salmon Centrepiece	\$1.95
Carved by us	
Hip of Beef	\$4.95
Baked leg of Ham	\$3.75
Roast Turkey	\$4.50
Poached Filet of Salmon	\$4.50
(served with a creamy lemon leek sauce)	
Cheese Tortellini with Meat Sauce	\$3.50
Italian Meatballs with Mushroom Sauce	\$2.95
Italian Sausage with Tomato Sauce	\$3.50

## **COLD CANAPÈ'S**

(minimum 4 dozen)

Baby Shrimp Crostini	
Smoked Salmon Crostini	
Vegetable Crostini	
Olive Brushetta	
Tomato Brushetta	
Prosciutto Melon Balls	
Marinated Bocconcini Cheese Balls	\$17.95/dozen

## **HOT CANAPÈ'S**

(minimum 4 dozen)

Escargot in Puff pastry	
Skewered, Grilled Chicken	
Mushroom and Cheese in Phyllo Triangle	
Mini Calzones	
Mini Egg Rolls	
Mini Quiche	
Sausage and Red pepper in Puff Pastry	\$19.95/Dozen

## **HOT CANAPÈ'S BY THE DOZEN**

Baby Shrimp in Puff Pastry	\$16.95
Marinated Mushroom cheese puffs	\$14.95
Mushroom Caps	\$14.95
Mini Calzone(Sausage, Feta Cheese and Red peppers)	\$13.95
Mini Italian Meatballs	\$14.95
Escargot in Puff pastry	\$18.95

## **HOT CANAPÈ'S BY THE DOZEN CONTINUED**

Skewered, Grilled Chicken or Beef	\$21.95
Mushroom and Smoked Provolone Cheese in Phyllo Triangle	\$15.95
Mini Egg Rolls	\$14.95
Mini Quiche	\$14.95
Sausage and Red pepper in Puff Pastry	\$13.95
Fried Ravioli with Marinara Sauce	\$16.95

## **COLD CANAPÈ'S BY THE DOZEN**

Baby Shrimp Crostini	\$13.95
Smoked Salmon Crostini	\$16.95
Vegetable Crostini	\$13.95
Olive Brushetta	\$13.95
Tomato Brushetta	\$13.95
Prosciutto Melon Balls	\$15.95
Marinated Bocconcini Cheese Balls	\$15.95
Mussels on the Half Shell	\$18.95
Smoked Oysters served on Assorted Crackers	\$18.95
Mushroom and Smoked Provelone on Crostini	\$15.95
Pate piped on Melba toast	\$14.95

## **SALADS**

Made Fresh Daily (serves 12 – 18)

Seasonal Baby Greens	\$19.95
Caesar	\$21.95
Potato	\$18.95
Pasta	\$18.95
Cheese Tortellini	\$23.95
Creamy Coleslaw	\$15.95
Deli Coleslaw	\$15.95
Greek	\$23.95
Mediterranean	\$25.95
Tomato & Cucumber	\$24.95

## **DESSERT BUFFET**

(minimum 50 persons)

Tiramisu

New York Cheesecake

Chocolate Mousse

Chocolate or Vanilla Single Layer Cake

Italian Pastries

Assorted Squares

Seasonal Fruit Tray

Freshly Brewed Coffee and Tea

\$10.95

## **COCKTAIL PARTY**

(minimum 50 persons)

Vegetable Tray and Dip

Domestic Cheese Tray with Crackers

Pate Platter

Seasonal Fruit Tray

Assorted Cold Canapes

Assorted Hot Canapes

Assorted Finger Sandwiches

Chocolate Mousse

Fruit Brochette Marinated in Mint Dressing

\$18.95

## **OTHER SELECTIONS**

Spinach Dip Served in Pumpnickel Bread

\$28.50

Fruit Punch (per gallon)

Alcohol

\$62.95

Non Alcohol

\$31.95

Decorated Chocolate or Vanilla Single Layer Cake

**LARGE** (serves 60 persons)

\$47.95

**MEDIUM** (serves 40 persons)

\$35.95

**SMALL** (serves 30 persons)

\$29.95

## **OTHER SELECTIONS CONTINUED**

Pretzels (per basket)	\$3.50
Potato Chips (per basket)	\$3.50
Peanuts (per bowl)	\$3.50
Italian Pastries (per Dozen)	\$36.00
Chocolate Dipped Strawberries (per dozen)	\$23.95
Birthday Layer Cake	
<b>LARGE</b> (16 slices)	\$22.95
<b>SMALL</b> ( 8 slices)	\$12.95

## **BEVERAGES/COCKTAILS**

### **WHITE WINE**

House Wine (per litre)	\$24.15
Pinot Grigio, Collavini	\$19.75
Verdicchio, Fazi-Battaglia	\$20.85
Soave, Masi	\$20.85
Chardonnay, Inniskillin	\$20.85
Sauvignon Blanc, Jackson-Triggs	\$20.85
Semillon Chardonnay, Rosemount Estate	\$24.15

### **RED WINES**

House Wine (per litre)	\$24.15
Amarone Classico, Negra	\$35.15
Barolo, Fontanafredda	\$42.85
Chianti Nipozzano Reserva, Frescobaldi	\$28.55
Rubesco, Lungarotti	\$20.85
Valpolicella, Bolla	\$20.85
Merlot, Collavini	\$20.85
Merlot, Jackson-Triggs	\$20.85
Cabernet Shriaz, Rosemount Estates	\$25.25

### **SPARKLING & CHAMPAGNE**

Asti Spumante, Martini & Rossi	\$23.05
Mumm Extra Dry, Mumm	\$60.45

## **BAR**

Bottled Beer	
Imported	\$4.75
Domestic	\$4.25
House Spirits (1 oz)	\$4.50
Premium Liquors (1 oz)	\$5.00
Premium Liqueurs (1 oz)	\$5.50
Mixed Cocktails (min 1 oz)	\$5.75
Wine by the Glass ( Red & White)	\$4.50
Spritzers	\$5.25
Shooters	\$5.00
Soft Drinks & Juices	\$1.95

- on outside catering a fee of \$15.00 per hour will apply for a minimum of 4 hours for bars

## **GENERAL CATERING INFORMATION**

### **Catering Policy**

When planning your function, speak with our qualified staff. Our Catering Staff is knowledgeable, professional and willing to share your commitment to organizing the most successful event possible.

### **Menu Selection**

The applicable taxes and service charge of 15% are not included in prices.

Function details must be submitted at least three weeks prior to the date of your function.

Final guaranteed number of guests for all functions must be given one week prior to the date of your function.

At the time of your function if the number of guests attending is lower than the guaranteed number you will be charged the guaranteed amount.

The menu is your guide in helping you decide what you would like. We are always ready to discuss any special requirements you may have for your function. You are in no way restricted to the listed items on the menu.

Our Chef is capable of preparing many different cuisine's and would be more than happy to prepare something special for your function.

Food and Beverages cannot be brought in or taken out.

### **Food and Beverage Cancellation Policy**

The following cancellation policy will apply:

14 days .....	20% of all charges
6 – 13 days .....	50% of all charges
5 days .....	75% of all charges
1 – 4 days .....	100% of all charges

### **Deposits**

A \$300.00 non-refundable deposit is required, at time of booking, for all Social Functions.

### **Social Functions**

One week prior to your function, a deposit of 75% of the estimated total of the bill will be required for payment.

Any outstanding balance at the end of your function must be dealt with at the end of your Function.

### **Ontario Liquor Laws**

No liquor can be served later than 2:00 am

All entertainment must cease at that time in order to vacate all function rooms by 2:30 am

*Carmello's*

*On*

*Cooper*

*Catering Menu*

*2004*

*131 Cooper Street*

*Ottawa, Ontario*

*K2P 0E7*

*239 3137*