



LONDON
CONVENTION
CENTRE

Holiday Menu

Buffet Style
Plated Menus



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LONDON
CONVENTION
CENTRE

Holiday Menu

Buffet Style

Option One *(Minimum 50 Guests)*

Salads

Assorted Field Greens with Convention Centre's Signature

House Made Vinaigrette

Asian Noodle Salad with Baby Shrimp

German Style Potato Salad

Traditional Caesar Salad with Homemade Croutons and Fresh Grated Parmesan Cheese

Organic Quinoa Salad

Entrées

Roast Ontario Turkey Breast Carved at the Buffet

Apple Cranberry Bread Stuffing, Gravy, Chef's Homemade Brandy Cherry and Cranberry Sauce

Honey Glazed Pork Roast

Yukon Gold Smashed Potato with Cheddar

Mushroom Ravioli with Red Pepper and Tomato Relish

Seasonal Vegetables

Sweets and Treats

Selection of Holiday Favourites:

Chocolate Pecan Flan, Assorted

Cheese Cakes, Raspberry Hazelnut Tart,

Triple Chocolate Truffle Cake, Tiramisu,

Yule Logs, Mini French Pastries and much, much more ...

Locally Baked Rolls with Butter

Fresh Brewed 100% Colombian Coffee and Assorted Teas

\$38.00 per person

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Buffet Style

Option Two *(Minimum 100 Guests)*

Starters

Artisan Deli Platter with Aged Ontario Cheeses and Grilled Vegetables

Atlantic Seafood Salad with Baby Shrimp and Crab

Organic Spring Mix with House Made Dressing

Organic Quinoa Salad

Hearts of Romaine Caesar Salad with Fried Pancetta

Ontario Hot House Vegetable Salad

Entrées

Wellington County Prime Rib of Beef with Peppercorn Sauce

Sage and Garlic Marinated Breast of Turkey with
Apple Cranberry Dressing and Gravy

Blood Orange, Cranberry Sauce

Yukon Gold Smashed Potato Infused with Fresh Basil

Medallions of Atlantic Salmon Drizzled with Niagara White Wine
and Fresh Dill

Seasonal Vegetables

Striped Ravioli with North Atlantic Lobster and Red Pepper Coulis

Sweets and Treats

Fresh Fruit Display

Holiday themed Croquembouche,
Christmas Cookies, Yule Logs, Minced
Meat Tarts, Egg Nog and Candy Cane
Cheese Cake, Christmas Pudding with
warm Brandy Sauce, assorted Cakes, Flans
and Tortes

Locally Baked Lusitana Bakery Rolls with Butter

Fresh Brewed 100% Colombian Coffee and
Assorted Teas

\$42.00 per person

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Holiday Menu

Plated Menus

Option One

Roasted Sweet Onion Soup Served with a Manchengo Crouton

Duo of Beef Tenderloin and Herb and Panko Crusted Lamb Chop

Vegetable Bundle and Gratin Potato Cake

White Chocolate Cheesecake Served with a Spiced Cranberry Compote

Locally Baked Lusitana Bakery Rolls with Butter Rosette

Fresh Brewed 100% Columbian Coffee and Assorted Teas

\$52.00 per person

Option Two

Smoked Tomato Soup Finished with Zucchini Shoestrings and Crème Fraîche

Grilled Veal Medallion Served with Fig and Red Onion Compote

Pommes Boulanger

Braised Rapini and Baby Carrots

Warm Pear and Cranberry Tart with House Made Vanilla Bean Ice Cream

Locally Baked Lusitana Bakery Rolls with Whipped Artichoke and Garlic Butter

Fresh Brewed 100% Columbian Coffee and Assorted Teas

\$55.00 per person



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Option Three

Julienne of Smoked Duck Served on Napa Slaw with Peppers, Red Beet Sprouts and Asian Vinaigrette

Wasabi Crusted Salmon with Soya Honey Glaze Served with Creamy Risotto, Steamed Baby Bok Choy and Baby Carrots

Tear Drop Mango and Passion Mousse with Lychee Coulis and Berries

Locally Baked Lusitana Bakery Rolls with Whipped Butter

Fresh Brewed 100% Columbian Coffee and Assorted Teas

\$50.00 per person

Option Four *(Maximum 300 Guests)*

Warm Mediterranean Puff Pastry Tart Filled with Kalamata Olives, Goat Cheese and Basil, Mixed Greens with Barrel Aged Balsamic Vinaigrette

Smoked Ontario Pork Loin Chop with Cranberry Chutney Glaze, Sweet and Yukon Gold Potato Swirl and Roasted Root Vegetables

Warm Apple and Raisin Crumble, Topped with Avocado Ice Cream and Drizzled with Orange Scented Caramel Sauce

Locally Baked Lusitana Bakery Rolls with Whipped Butter

Fresh Brewed 100% Columbian Coffee and Assorted Teas

\$50.00 per person

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Food and beverage charges are subject to all applicable taxes and a 15% gratuity.