

BRANT DINNER BUFFET

Cold Selection

Crudités & Dip

Hummus & Roasted Red Pepper Dip with Tortilla Crisps

House Salad with a Variety of Dressings, Grilled Vegetable Platter

Roasted Pepper and Garlic Fussili Salad

Fresh Tomato Cucumber Salad, Spiced Olives, Pickled Beets,

Assortments of Fresh Cold Cuts

Entrée Selections

(Choose Two)

AAA Slow Roasted Prime Rib of Beef

Slowly Roasted with Mirepoix & Red Wine Jus

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AAA Slow Roasted Strip loin of Beef

Slowly Roasted with Mirepoix & Red Wine Jus

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Boneless Breast of Chicken

Sautéed Breast of Skin on Chicken Breast in Mushroom Marsala Sauce

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Fresh Atlantic Fillet of Salmon

White Wine Pepper Paste & Fresh Herbs

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Grilled Ontario Pork Tenderloin

In Red Current Cream Sauce

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Chicken Coq Au Vin

Roasted Boneless Breast of Chicken with Pancetta Pearl Onions & Forest Mushrooms

In Red Wine sauce

Buffet Includes

Medley of Fresh Seasonal Vegetables

Choice of Wild Rice Pilaf, Roasted Potatoes or Mashed Potato

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Assorted Cakes, European Pastries & Squares, Seasonal Sliced Fresh Fruit

International & Domestic Cheese Board

Fresh Brewed Colombian Coffee,

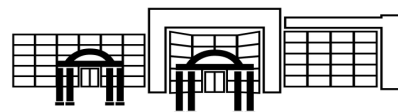
Decaffeinated Coffee & Tea

Variety of Freshly Baked European Rolls & Butter

\$44.99 Per Person

(Minimum 50 People)

Prices are subject to 15% Set up Fee 13% HST
Catering Menus-Subject to change without notice



BURLINGTON CONVENTION CENTRE

WELLINGTON DINNER BUFFET

Cold Selection

Crudités & Dip

Hummus & Roasted Red Pepper Dip with Tortilla Crisps

House Salad with a Variety of Dressings, Grilled Vegetable Platter

Roasted Pepper and Garlic Fussili Salad

Fresh Tomato Cucumber Salad, Spiced Olives, Pickled Beets,

Assortments of Fresh Cold Cuts

Hot Entrée Selections

(Choose Two)

AAA Slow Roasted Prime Rib of Beef

Slowly Roasted with Mirepoix & Red Wine Jus

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AAA Slow Roasted Strip Loin of Beef

Slowly Roasted with Mirepoix & Red Wine Jus

~

Breast of Boneless Chicken

Sautéed Breast of Skin on Chicken Breast in Mushroom Marsala Sauce

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Fresh Atlantic Salmon

Smothered With Fresh Roasted Pepper paste Fresh Herbs & White Wine

~

Grilled Ontario Pork Tenderloin

In Red Current Cream Sauce

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Chicken Coq Au Vin

Roasted Boneless Breast of Chicken with pancetta pearl Onions & Forest Mushrooms

In Red Wine Sauce

Hot Pasta Selection

(Choose One)

Penne Arrabbiatta, Fussili a la Vodka **or**

Cheese Tortellini with Pesto Cream Sauce

Buffet Includes

Medley of Fresh Seasonal Vegetables

Choice of Wild Rice Pilaf Roasted Potatoes or Mashed Potato

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Assorted Cakes, European Pastries & Squares, Seasonal Sliced Fresh Fruit,

International & Domestic Cheese Board

Fresh Brewed Colombian Coffee,

Decaffeinated Coffee & Tea

Variety of Freshly Baked European Rolls & Butter

\$48.99 Per Person - (Minimum 50 People)

Prices are subject to 15% Set up Fee 13% HST

Catering Menus-Subject to change without notice



BURLINGTON CONVENTION CENTRE

NELSON DINNER BUFFET

Cold Selection

Crudités & Dip

Hummus & Roasted Red Pepper Dip with Tortilla Crisps
House Salad with a Variety of Dressings, Grilled Vegetable Platter
Roasted Pepper and Garlic Fussili Salad
Fresh Tomato Cucumber Salad, Spiced Olives, Pickled Beets,
Assortments of Fresh Cold Cuts

Deluxe Cold Selection

Jumbo Shrimps with Cocktail Sauce

Entrée Selections

(Choose Two)

AAA Slow Roasted Prime Rib of Beef

Slowly Roasted with Mirepoix & Red Wine Jus

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AAA Slow Roasted Strip Loin of Beef

Slowly Roasted with Mirepoix & Red Wine

~

Boneless Breast of Chicken

Sautéed Breast of Skin on Chicken Breast in Mushroom Marsala Sauce

~

Fresh Atlantic Fillet of Salmon

Smothered with Fresh Roasted Pepper paste Fresh Herbs & White Wine

~

Grilled Ontario Pork Tenderloin

In Red Current Cream Sauce

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Chicken Coq Au Vin

Roasted Boneless Breast of Chicken with pancetta pearl Onions & Forest Mushrooms
In Red Wine Sauce

Deluxe Hot Pasta Selection

(Choose One)

Fresh Baked Lasagna with
Meat Sauce & Mozzarella
Cheese

Cheese Tortellini in Tomato
Basil or
Rose Sauce

Buffet Includes

Medley of Fresh Seasonal Vegetables
Choice of Wild Rice Pilaf Roasted Potatoes or Mashed Potato
Assorted Cakes, European Pastries, Seasonal Sliced Fresh Fruit & Cheese Board
Fresh Brewed Colombian Coffee, Decaffeinated Coffee & Tea
Variety of Freshly Baked European Rolls & Butter

\$52.99 per Person

(Minimum 50 People)

Prices are subject to 15% Set up Fee 13% HST
Catering Menus-Subject to change without notice

Additional A la Carte

Items to enhance your Buffet
Minimum 50 People or as Specified

Jumbo Shrimp Pyramid\$259.00 / 100 Pieces
With Chilli Horseradish Dip (100 Pieces)

Smoked Salmon.....\$8.99 per person
Smoked Salmon with Red Onion & Capers

Additional A la Carte

Items to enhance your Sweet Table

Chocolate Dipped Strawberries\$29.99 / Per Doz

- **Assortment of French Macarons**\$25.99 / Per Doz
- **Assortment of Mini Crème Brule's**.....\$3.99 / per person
- **Croquembouche (Serves 30 – 35 Pieces)**.....\$71.99
Custard Filled Cream Puffs Shaped in a Pyramid,
Drizzled with Chocolate & Studded with Strawberries

Prices are subject to H 15% Set up Fee & 13% HST
Catering Menus-Subject to change without notice

