

Gala Menu #1

Assorted Hot & Cold Deluxe Hors D'euvres Passed During Guest Arrival

Appetizer

(Selection of One)

Roasted Butternut Squash Soup

Fresh Local Roasted Butternut Squash Apples & Onions with a Blend of Spices then Simmered to Perfection

Rainbow Roasted Peppers Soup

Red & Yellow Roasted Bell Peppers and Caramelized Onions Simmered with Fresh Herbs Finished with Cream

Salad

Tomato Napolitano

Layered Roma Tomato, Boccocini Cheese and Fresh Basil Served on Boston Lettuce Drizzled with Balsamic Reduction

Intermezzo

Sorbet

Palate Cleansing Champagne Sorbet or Lemon Sorbet

Main Entree

Slow Roasted Tenderloin of Beef

AAA Slow Roasted Tenderloin of Beef Accompanied by Wild Mushrooms & Roasted Shallots Bouquet of Fresh Seasonal Vegetable & Pommes Duchesse

Dessert

(Selection of one)

Poached Pear

Fresh Bartlett Pears Poached in Red Wine Sugar & Cinnamon Served in Tulip Cup Topped with Crème Anglaise

Dessert Plate

Small Petit Four Chocolate Truffle, Petit Chocolate Dipped Pineapple & Strawberry Kebob

Trio of Cheese Cake

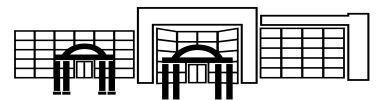
Petit Strawberry, Chocolate & Vanilla Cheese Cakes Served on Chocolate Ribbon
Fresh Brewed Colombian Coffee, Decaffeinated Coffee & Tea

5 Hour Host Bar

Rye, Rum, Vodka, Gin, Scotch, Brandy,
Variety of Domestic Beers,
VQA Red and White Wine
Pop and Juices
Espresso

\$79.99 Per Person, plus 13% HST & 15% Set-up Fee – Sunday - Thursday

\$89.99 Per Person, plus 13% HST & 15% Set-up Fee – Friday & Saturday



BURLINGTON CONVENTION CENTRE

Gala Menu #2

Assorted Hot & Cold Deluxe Hors D'oeuvres Passed During Guest Arrival

Appetizer

(Selection of One)

Wild Mushroom Stuffed Ravioli

Fresh Ravioli Stuffed with Wild Mushrooms served in Roasted Tomato Cream Sauce

Stuffed Agnolotti

Agnolotti Stuffed with Goat Cheese & Roasted Pepper Tossed In Roasted Garlic White Wine Sauce

Salad

Baby Spinach Salad

Baby Spinach Salad with Red Grape Tomato Chevre Goat Cheese

Roasted Baby Beets Drizzled with Balsamic Vinaigrette

Main Entree

Stuffed Chicken Breast Supreme

Breast of Chicken Stuffed with Roasted Red Pepper & Ricotta Cheese,

Bouquet of Fresh Seasonal Vegetable & Pommes Duchesse, Accompanied by White Scallion Veloute

Dessert

(Selection of one)

Chocolate Mousse Pyramid

Made with Fresh Chocolate & Cream, Shaped Like a Pyramid and Garnished with Fresh Berries

Trio Dessert Basket

Tuxedo Dipped Chocolate Strawberry Petit Chocolate Basket

Filled with White Chocolate Mousse, Vanilla Basket Filled with Strawberry Mousse

Poached Pear

Fresh Bartlett Pears Poached in Red Wine, Sugar & Cinnamon

Served in a Tulip Cup Topped with Crème Anglaise

Fresh Brewed Colombian Coffee, Decaffeinated Coffee & Tea

5 Hour Host Bar

Rye, Rum, Vodka, Gin, Scotch, Brandy,

Variety of Domestic Beers,

VQA Red and White Wine

Pop and Juices

Espresso

\$69.99 Per Person, plus 13% HST & 15% Set-up Fee – Sunday - Thursday

\$79.99 Per Person, plus 13% HST & 15% Set-up Fee – Friday & Saturday



BURLINGTON CONVENTION CENTRE