

Graduation Dinner Buffet

Cold Items

European Rolls & Butter
Crudités with Ranch Dip
Three Green Salad with Raspberry Vinaigrette and House Dressing
Tomato Cucumber Salad, Potato Salad with Grainy Mustard Dressing
Roasted Pepper Fussili Salad

Hot Entrée Selections

Selection of Two
Penne Pasta with Tomato Basil Sauce
Breast of Chicken served with Thyme Mustard Sauce
Chicken Cacciatore – Roast Chicken Pieces with Stewed Tomatoes, Peppers, Onions and Herbs
Oriental Chicken Stir Fry – Slivers of Chicken Breast Sautéed with Carrots, Bok Choy, Celery and Snow Peas in Honey Garlic Sauce
Roast Ontario Pork Loin with Apple Cider Sauce
Medley of Fresh Vegetables
Rice Pilaf or Roasted Potatoes

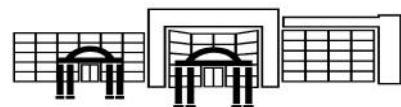
Dessert Table

Assorted French Pastries
Seasonal Sliced Fresh Fruit
Unlimited Soft Drinks Serviced from Bar
Fresh Brewed Colombian Coffee, Decaffeinated Coffee & Tea

*\$39.99 / Per Person

Includes Taxes and Set-up Fee

*Applies Monday through Fridays only and excludes Fridays, November through December. Guaranteed number of guests required 1-week prior.



BURLINGTON CONVENTION CENTRE