

# LUNCH MENU

## Soups

Chefs Seasonal Soup, Roasted Tomato & Peach Soup  
Fresh Potato and Baby Leek, Fresh Cream of Mushroom

## Salads

### House Salad

Fresh Assorted Greens, English Cucumber, Ripe Red Grape Tomato, Shredded Carrots  
with Your Choice of Dressing

### Traditional Caesar Salad

Fresh Hearts of Romaine, Parmesan Cheese, Smoked Crisp Bacon and Croutons

### Fresh Baby Spinach Salad

Roasted Baby Beets, Chevre Goat Cheese, Ripe Red Grape Tomato

### Boneless Breast of Chicken a la Marsala

Fresh Corn-Fed Boneless Breast of Chicken Accompanied with Forest Mushroom Marsala Cream Sauce **\$24.99**

### Chicken Parmesan

Fresh Corn-Fed Boneless Breast of Chicken, Breaded and Topped with Tomato Sauce & Mozzarella Cheese **\$24.99**

### Roasted Ontario Pork Loin

Fresh Ontario Pork Stuffed with Cranberries & Apples, Accompanied with Red Current Jus **\$24.99**

### Breaded Filet of Sole

Fresh Fillet of Sole Breaded and Fried Golden, Accompanied with a Chilled Sauce Verte & Lemon **\$23.99**

### Fresh Atlantic Salmon

Atlantic Fillet of Salmon Smothered with Olive Oil, Roasted Pepper Paste & White Wine **\$24.99**

### AAA Slow Roasted Strip Loin of Beef

Fresh Strip Lion of Beef Accompanied with Roasted Shallots & Red Wine Jus **\$ 26.99**

## Dessert

### Trio of Italian Gelato

In a Chocolate Tulip Cup Drizzled with Fruit Puree

### White & Dark Chocolate Mousse

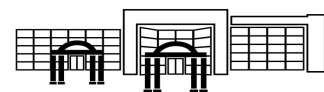
Served with Fresh Whipped Cream, Garnished with a Strawberry

### Spiked Lemon Tart

On a Mirror of Raspberry Coulies

### House Made Fresh Berry Crumble

Served Warm with Vanilla Parfait



BURLINGTON CONVENTION CENTRE

*All Luncheons Include, Choice of Soup OR Salad and Dessert, Medley of Fresh Vegetables, Rice Pilaf*

*OR Roasted Potatoes, European Rolls & Butter, Coffee, Tea & Decaffeinated Coffee*

**\*\* To have BOTH Soup & Salad add an additional \$2.99 Per Person**

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