

# DINNER MENU

## Soups

Chefs Seasonal Soup  
Cream of Tomato & Peach  
Cream of Forest Mushroom  
Cream of Asparagus  
Potato Leek

## Salads

### Three Green Salad

Assorted Green Leaves with Cucumber, Shredded Carrots & Red Grape Tomato  
Choice of Balsamic or Honey Mustard

### Mediterranean Salad

A fresh Blend of Bell Peppers, Bermuda Onions Cucumber, Kalamata Olives & Feta Cheese  
Served with Seasonal Crisp Greens Drizzled with Balsamic Vinaigrette

### Traditional Caesar Salad

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

### Baby Spinach Salad

with Julienne of Pear, Dried Cranberries & Romano Cheese,  
Zesty Lemon Pepper Dressing

## Dinner Entrée Selections

<b>Breast of Boneless Chicken</b> .....	<b>\$31.99</b>
Sautéed Boneless, Skin on Breast of Chicken with Creole Butter Sauce	
<b>Stuffed Breast of Chicken</b> .....	<b>\$33.99</b>
Stuffed with Ricotta Cheese, Baby Spinach & Roasted Peppers with Honey Mustard Cream Sauce	
<b>Fresh Atlantic Fillet of Salmon</b> .....	<b>\$34.99</b>
With White Wine Shallots & Fresh Herb Cream Sauce	
<b>Fresh Ontario Grilled Pork Tenderloin</b> .....	<b>\$32.99</b>
Julienne Dried Apricots & Grilled Apples in Madeira Sauce	
<b>8 oz Grilled Veal Chop</b> .....	<b>\$39.99</b>
With Caramelized Bermuda Onions and Forest Mushroom in Sweet Port Wine Glaze	
<b>AAA Roasted Strip Loin</b> .....	<b>\$39.99</b>
Slowly Roasted with Mirepoix, Red wine Roasted Shallots & Red wine jus	
<b>AAA Slow Roasted Prime Rib of Beef</b> .....	<b>\$42.99</b>
Slowly Roasted with Mirepoix & Red Wine Jus	
<b>AAA Roasted Beef Tenderloin</b> .....	<b>\$42.99</b>
With Wild Mushroom Demi Glace or Peppercorn Sauce	

# Combination Entrées

**Fresh Atlantic Fillet of Salmon and Boneless Skin on Breast of Chicken.....\$37.99**  
With White Wine Shallots & Fresh Herb Cream Sauce

**Roasted Beef Tenderloin & Boneless Skin on Breast of Chicken.....\$44.99**  
With Wild Mushroom Demi Glace, Peppercorn Sauce or Roasted Shallots & Red wine jus

## Desserts

### Fruit Tulip

Chocolate Tulip Cup with Trio of Italian Gelato

### Crème Brulee

Fresh French Custard made with Fresh Vanilla Beans

### Italian Tiramisu Torte

Lady Fingers Mascarpone Cheese Fresh Cream & Liquor

### Swiss Apple Torte

Caramelized Apples Baked In Butter Torte Topped with Fresh Whipped Cream

### White & Dark Chocolate Mousse

White & Dark Chocolate Mousse Garnished with Seasonal Berries Topped With Fresh Whipped Cream

### Baked New York Cheese Cake

Fresh Cheese Cake Topped With Tri Color Fruit Coulis

### Molten Lava Chocolate

Warm Chocolate Cake with Ganache Filling and Vanilla Sauce

### French Crepes

Crepes filled with Vanilla & Chocolate Ice Cream

### Fruit Shaped Ice Cream

A Variety of Pear Peach & Apple

All Dinners Includes Choice of Soup, Salad and Dessert, Medley of Fresh Vegetables,  
Rice Pilaf OR Roasted Potatoes, Assortment of Freshly Baked European Rolls & Butter,  
Fresh Brewed Colombian Coffee,  
Decaffeinated Coffee & Tea

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



BURLINGTON CONVENTION CENTRE

# DINNER MENU UPGRADES

## Salad Enhancements

**Beef Tender Loin Salad ..... 9.99 Per Person**

AAA Grilled Beef Tenderloin, Sundried Tomato & Scallions Served Fresh Assorted Green Leaves  
Drizzled with Honey Mustard Dressing

**Neapolitan Salad..... add \$3.99 Per Peson**

Tower of Fresh Sliced Tomatoes and Bocconcini  
Served on Boston Lettuce, Fresh Basil Leaf and Drizzled with Balsamic Reduction

## Additional Appetizers

**Pasta.....\$4.99 / Per Person**

Choice of Tomato Basil, Alfredo, al a Vodka or Arrabbiatta Sauce

**Antipasto Plate..... \$8.99 / Per Person**

Sliced Prosciutto, Melon Wedge, Grilled Vegetables, Spiced Olives, Bocconcini Cheese and Melba

**Smoked Salmon.....\$9.99 / Per Person**

Garnished with Red Onion, Capers, and Horseradish Cream on Boston Bibb

**Jumbo Shrimp Cocktail..... \$12.99 / Per Person**

Four Tender Poached Shrimp served with a Chili Horseradish Dip

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