

A LA CARTE DINNER MENU

SOUPS

Roasted Red Peppers Soup	\$3.99
Tomato Basil Soup	\$3.99
Cream of Mushroom	\$3.99
Potato Leek Soup	\$3.99
Chicken Noodle Soup	\$3.99
Minestrone	\$3.99
Cream of Asparagus	\$4.25

SALADS

Three Greens Salad	\$4.99
Assorted Green Leaves with Cucumber, Shredded Carrots & Red Grape Tomato Choice of Balsamic or Honey Mustard	
Traditional Caesar Salad	\$5.99
Fresh Hearts of Romaine, Parmesan Cheese, Smoked Crisp Bacon and Croutons	
Baby Spinach Salad	\$5.99
With Julienne of Pear, Dried Cranberries & Romano Cheese, Zesty Lemon Pepper Dressing	
Mediterranean Salad	\$6.99
A Fresh Blend of Bell Peppers, Bermuda Onions, Cucumber, Kalamata Olives & Feta Cheese Served with Seasonal Crisp Greens Drizzled with Balsamic Vinaigrette	
Grilled Vegetable Antipasto Salad	\$7.99
Layers of Grilled Eggplant, Red & Yellow Peppers, Green & Yellow Zucchini, Bocconcini Cheese & Alfalfa Sprout Garnish with Balsamic Glaze	
Napoleon Greek Salad	\$8.99
Layers of Tomato, Cucumber, Spanish Onion, Feta Cheese and Roasted Red Peppers, with Prosciutto Wrapped Alfalfa Drizzled with Aged Balsamic Glaze	
Antipasto Plate	\$8.99
Sliced Prosciutto, Melon Wedge, Grilled Vegetables, Spiced Olives, Bocconcini Cheese and Melba	
Rainbow Beet Salad	\$9.99
Fresh Tri Color Beets Tossed in Olive Oil on a Bed of Boston Lettuce, Spring Mix & Goat Cheese Crumble Drizzled With Honey Mustard Vinaigrette	
Smoked Salmon	\$9.99
Garnished with Red Onion, Capers, and Horseradish Cream on Boston Bibb	
Jumbo Shrimp Cocktail	\$12.99
Four Tender Poached Shrimp Served with a Chili Horseradish Dip	

ENTRÉE SELECTION

Fresh Corn Fed Boneless Breast of Chicken	\$21.99
Sautéed Boneless, Skin on Breast of Chicken with Creole Butter Sauce	
Stuffed Fresh Corn Fed Boneless Breast of Chicken	\$23.99
Stuffed with Goat Cheese, Fresh Basil & Sundried Tomato with Honey Mustard Cream Sauce	
Fresh Atlantic Fillet of Salmon	\$23.99
Smothered with Olive Oil Paprika White Wine & Roasted Pepper Paste	
Baked Spice Tilapia	\$23.99
With Citrus Chive Cream Sauce	
Fresh Ontario Grilled Pork Tenderloin	\$23.99
With Julienne Dried Apricots & Grilled Apples in Madeira Sauce	
Braised Beef Short Ribs	\$26.99
Simmered With Carrots, Onions & Celery in Red Wine & Beef Stock	
8 oz French Cut Grain Fed Veal Chop	\$27.99
With Caramelized Bermuda Onions and Forest Mushroom in Sweet Port Wine Glaze	
AAA Roasted Strip Loin	\$27.99
Slowly Roasted with Mirepoix, Red wine Roasted Shallots & Red wine jus	
AAA Slow Roasted Prime Rib of Beef	\$29.99
Slowly Roasted with Mirepoix & Red Wine Jus	
AAA Slow Roasted Tenderloin of Beef	\$31.99
With Peppercorn Sauce	

COMBINATION ENTREES

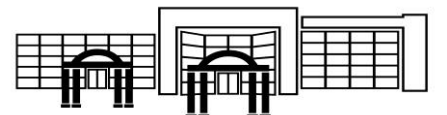
Fresh Atlantic Fillet of Salmon and Fresh Corn Fed Boneless Breast of Chicken	\$31.99
With White Wine Shallots & Fresh Herb Cream Sauce	
Roasted Beef Tenderloin & Fresh corn Fed Boneless Skin on Breast of Chicken	\$34.99
With Peppercorn Sauce or Roasted Shallots & Red wine jus	
Roasted Beef Tenderloin & Fresh Atlantic Fillet of Salmon	\$34.99
With Peppercorn Sauce or Roasted Shallots & Red wine jus	

DESSERTS

Trio of Italian Gelato	\$4.99
Chocolate, Raspberry & Mango Served In Martini Glass with Wafer Stick	
French Crepes	\$5.99
A Delicious Crepe Filled with Creamy French Vanilla Ice Cream and Raspberry Coulis Centre, Drizzled with the Finest Belgium Milk Chocolate	
Chocolate Raspberry Bombette	\$5.99
Creamy Chocolate Ice Cream with a Raspberry Coulis Centre, Atop a Decadent Dark Chocolate Wafer and Covered in a Delicate Milk Chocolate Coating	
Crème Brulee	\$5.99
Fresh French Custard made with Fresh Vanilla Beans	
Espresso Infused Crème Brulee	\$5.99
Fresh French Espresso Infused Custard made with Fresh Vanilla Beans	
Trio of Desserts	\$6.99
Mini Crème Brulee, Chocolate Chip Brownie & White Chocolate Dipped Strawberry	
Tiramisu	\$6.99
Lady Fingers Mascarpone Cheese Fresh Cream & Liquor	
Chocolate Mousse Pyramid	\$6.99
Served With Raspberry Coulis	
Fresh Fruit Flan	\$6.99
Thin Shortbread Crust Filled with Pastry Cream, Layered with Sliced Fresh Fruit	
Baked New York Cheese Cake	\$7.99
Fresh Cheese Cake Topped With Tri Color Fruit Coulis	
Fresh Fruit Plate	\$4.99
Assortment of Seasonal Fresh Fruit Including Watermelon, Pineapple and Seasonal Berries	

Minimum of One Appetizer, Main Entree and One Dessert Required
Assortment of Freshly Baked European Rolls & Butter
Fresh Brewed Colombian Coffee,
Decaffeinated Coffee & Tea
All Entrees are served with your Choice of
Rice Pilaf or Roasted Potatoes and Seasonal Steam Vegetable Medley,

Prices are subject to 13% HST & 15% Setup Charges
Catering Menus-Subject to change without notice



BURLINGTON CONVENTION CENTRE