

# White Christmas

Assortment of Hot Hors D'oeuvres during Guest Arrival  
Assortment of Fresh Baked European Rolls & Butter



## Soup or Salad Selection

(Choice of one)

### Butternut Squash Soup

Seasonal Roasted Squash, Onions, Spices & Apples, Simmered to Perfection Finished With Cream  
\*\*\*

### Roasted Red Pepper

Red Roasted Bell Peppers and Caramelized Onions Simmered with Fresh Herbs Finished with Cream  
\*\*\*

### Roasted Tomato & Peach Soup

Fresh Roma Tomato & Peaches Roasted, Simmered to Perfection Finished with Fresh Basil Oil  
\*\*\*

### Winter Salad

Assorted Green Leaves, Red Grape Vine Tomatoes, Julienne of Carrots Wrapped in English Cucumber  
Drizzled with Balsamic Vinaigrette  
\*\*\*

### Caesar Salad

Romaine Hearts Crustini, Parmesan Shavings and Pancetta Tossed In Traditional Caesar Dressing

## Entree Selection

### Roasted Christmas Turkey

With Herb Stuffing, Gravy, Cranberry Sauce, Roasted Potatoes and Seasonal Steamed Vegetables  
\*\*\*

### Roasted Pork Loin

Ontario Pork Loin Seasoned with Cinnamon & Brown Sugar Then Roasted served with Madeira Sauce  
Seasonal Steamed Vegetables and Roasted Potatoes  
\*\*\*

### Fresh Atlantic Salmon

Atlantic Salmon with Fresh Herb Crust served with Fresh Seasonal Vegetables & Wild Rice Pilaf

## Desserts

### Apple Crisp

Fresh Apples Layered with Raisins Topped with Oats & Cinnamon then Baked to Golden  
\*\*\*

### Christmas Pastries

Assortment of Christmas Pastries & Baked Goods  
\*\*\*

### Berry Trifle

Fresh Berries Vanilla Custard Garnished with Chocolate Ganache

Fresh Brewed Colombian Coffee,  
Decaffeinated Coffee & Tea

\$41.99 per person  
Plus 15% set up fee and 13% HST  
(Min 50 Guests)



BURLINGTON CONVENTION CENTRE

# A Christmas Carol

Assortment of Hot Hors D'oeuvres  
Assortment of Fresh Baked European Rolls & Butter



## Appetizer Selection

(Choice of Two)

### Penne in Tomato Rose

Fresh Penne Pasta Tossed In Tomato Cream Sauce  
\*\*\*

### Roasted Tomato & Peach Soup

Fresh Roma Tomato & Roasted Peaches Simmered to Perfection and Finished with Fresh Basil  
\*\*\*

### Winter Salad

Assorted Green leaves, Red Grape Vine Tomatoes, Julienne of Carrots Wrapped in English Cucumber Drizzled with Balsamic Vinaigrette  
\*\*\*

### Caesar Salad

Fresh Romaine Hearts, Pancetta, Parmesan Shavings & Crouton Crostini Drizzled with Caesar Dressing

## Entree Selection

(Selection of One)

### AAA Roasted Beef Tenderloin

Roasted AAA Beef Tender Loin served with Fresh Seasonal Vegetables & Roasted Potatoes  
Roasted Shallots & Merlot Reduction  
\*\*\*

### Stuffed Breast of Chicken

Fresh Breast of Chicken Stuffed with Ricotta Cheese, Roasted Peppers & Baby Spinach served with Fresh Seasonal Vegetable  
Honey Mustard Cream Sauce  
\*\*\*

### AAA Roasted Prime Rib of Beef Au Jus

AAA Roasted with Grainy Dijon Mustard Spices Served with Fresh Seasonal Vegetables Mashed Potatoes  
\*\*\*

### Herb Crusted Fillet of Salmon

Herb Crusted Fillet of Salmon served with Fresh Seasonal Vegetables & Wild Rice Pilaf

## Desserts

(Selection of One)

### Eggnog Cheese Cake

With White Chocolate Ganache  
\*\*\*

### Raspberry & Chocolate Ice Cream Crepes

French Crepe Filled With Ice Cream Dipped In Chocolate & Raspberry Puree  
\*\*\*

### White Chocolate Candy Cane

Layers of Sponge Cake Filled with Creamy Candy Cane Cream Custard  
Fresh Brewed Colombian Coffee,  
Decaffeinated Coffee & Tea



\$47.99 per person  
Plus 15% set up fee and 13% HST  
(Min 50 Guests)



BURLINGTON CONVENTION CENTRE

# The Night Before Christmas

Assortment of Hot Hors d'oeuvres during Guest Arrival  
Assortment of Fresh Baked European Rolls & Butter



## Appetizer Selection

(Selection of Two)

### Butternut Squash Ravioli

Fresh Butternut Squash tossed with Fresh Herbs in Roasted Garlic White Wine Reduction  
\*\*\*

### Seafood Cocktail

Fresh Shrimp, Mussels, Crab, Calamari and Scallops in Fresh Herb Marinade  
served on top of Shredded Lettuce Drizzled with Marie Louise Sauce  
\*\*\*

### Napolitano Salad

Tower of Fresh Sliced Tomato & Bocconcini Cheese Served on Boston Lettuce Fresh Basil Leaf Then Drizzled with Balsamic Reduction  
\*\*\*

### Rainbow Beet Salad

Fresh Tri Color Beets Tossed in Olive Oil On a Bed of Boston Lettuce, Springs Mix & Goat Cheese Crumble  
Drizzled With Honey Mustard Vinaigrette

## Entree Selection

(Selection of One)

### AAA Roasted Beef Tenderloin & Roasted Breast of Chicken

Combination of Beef Tender Loin & Chicken Breast served with Fresh Seasonal Vegetables,  
Mashed Potatoes, Roasted Shallots & Merlot Reduction  
\*\*\*

### French Cut Grilled Veal Chop & Tiger Shrimp

Combination of French Cut Veal Chop & Shrimp Skewer served with Fresh Seasonal Vegetables,  
Pommes Duchesse, Forest Mushroom Port Wine Reduction  
\*\*\*

### Roasted Chicken Supreme & Atlantic Salmon

Combination of Corn Fed Chicken & Fresh Atlantic Salmon with Fresh Seasonal Vegetables  
Roasted Potatoes served with Citrus Cream Sauce

## Desserts

(Selection of One)

### Brandy Snap Tulip Cup

Tulip Cup Filled with Macerated Fresh Berries on a Vanilla Disc, Garnished with Cream Anglaise & Mint Leaf  
\*\*\*

### Christmas Crème Brule

Fresh French Custard made with Fresh Vanilla Beans, Cinnamon & Nut Meg  
\*\*\*

### Trio of Cheese Cake

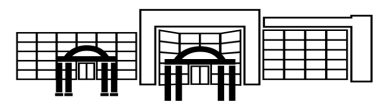
Petit Vanilla Strawberry & Chocolate Cheese Cakes Decorated with Fruit Puree  
\*\*\*

Fresh Brewed Colombian Coffee,  
Decaffeinated Coffee & Tea

\$51.99 Per Person

Plus 15% Set up fee and 13% HST

(Minimum 50 People)



BURLINGTON CONVENTION CENTRE

# A Christmas Buffet

## Cold Items



Winter Salad, Crudités Platter with Ranch Dressing,  
Roasted Potato Salad with Dried Cranberries & Poppy Seed Dressing,  
Grilled Red & Yellow Peppers, Grilled Zucchini,  
Fusilli Pasta Salad, Green Cabbage Salad with Creamy House Dressing,  
Greek Salad with Crumbled Feta, Hummus & Crispy Corn Chips, Roasted Marinated Mushrooms,  
Pepperoncini, Boccocini, Spiced Olives, Pickled Beets,  
Cold Cut Platter of Ham, Montreal Smoked Meat, Smoked Turkey

## Hot Entrée Selections

(Selection of Two)

### Roast Strip loin of Beef

Au Jus

\*\*\*

### Roasted Tom Turkey with Sage & Cranberry Stuffing

Natural Gravy and Traditional Cranberry Sauce

\*\*\*

### Roast Breast of Chicken

Sundried Tomato, White Wine Mushroom or Creole Butter Sauce

\*\*\*

### Honey Glazed Virginia Ham

Honey Mustard Cream Sauce

\*\*\*

### Herb Crusted Fillet of Salmon

Fresh Herb Cream Sauce

## Hot Pasta (Selection of One)

Penne, Fusilli or Cheese Tortellini with Tomato Basil, Rosé or Pesto Cream Sauce

## Buffet Includes

(Choose One Starch & One Vegetable)

Wild Rice Pilaf, Roasted Potatoes or

Seasonal Steamed Vegetables or Herb Roasted Vegetables

\*\*\*

Assortment of Festive Cakes & Pastries,

Seasonal Sliced Fresh Fruit & Domestic Cheese Board

Variety of European Rolls & Butter

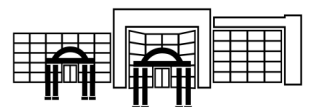
Fresh Brewed Colombian Coffee,

Decaffeinated Coffee & Tea

\$41.99 Per Person

Plus 15% set up fee and 13% HST

(Minimum 50 People)



# Noel Buffet



## Cold Items

Artisan Salad, Crudités Platter with Ranch Dressing,  
Roasted Potato Salad with Dried Cranberries & Poppy Seed Dressing, Grilled Red & Yellow Peppers,  
Grilled Zucchini, Fusilli Antipasto, Green Cabbage Salad with Creamy House Dressing,  
Greek Salad with Crumbled Feta, Chick Pea Salad, Roasted Marinated Mushrooms,  
Pepperoncini, Bocconcini, Spiced Olives, Pickled Beets,  
Cold Cut Platter of Genoa Salami, Capicola and Prosciutto

## Hot Entrée Selections

(Selection of Two)

### Carved Slow Roasted Prime Rib of Beef

Red Wine au Jus

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### Carved Roasted Tom Turkey with Sage & Cranberry Stuffing

Natural Gravy and Traditional Cranberry Sauce

\*\*\*

### Boneless, Skin on Breast of Chicken

Sundried Tomato, White Wine Mushroom or Creole Butter Sauce

\*\*\*

### Honey Glazed Virginia Ham

Honey Mustard Cream Sauce

\*\*\*

### Herb Crusted Fillet of Salmon

Fresh Herb Cream Sauce

## Deluxe Hot Pasta

(Selection of One)

Lasagna Bolognese, *Layers of  
Pasta with Mozzarella Cheese  
& Tomato Meat Sauce*

Eggplant Lasagna, *Layers of  
Eggplant with Mozzarella  
Cheese & Tomato Basil Sauce*

Casarecce Pasta  
*with Tomato Basil, Pesto or  
Rose Sauce*

## Buffet Includes

(Choose One Starch & One Vegetable)

Wild Rice Pilaf or Roasted Potatoes

Seasonal Steamed Vegetables or Herb Roasted Vegetables

\*\*\*

Assortments of Festive Cakes and Pastries,  
Seasonal Sliced Fresh Fruit & Domestic Cheese Board

Fresh Brewed Colombian Coffee,

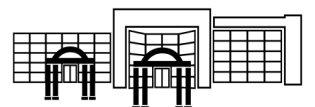
Decaffeinated Coffee & Tea

Variety of European Rolls & Butter

\$46.99 Per Person

Plus 15% set up fee and 13% HST

(Minimum 50 People)



# Upgrades & A la Carte Menu



## A Christmas Buffet

\$6.99 Per Person

**\*Upgrade Carving Station of Slow Roasted Strip Loin of Beef to Slow Roasted Tenderloin of Beef with Garlic Mashed Potatoes**

## Noel Buffet

\$5.99 Per Person

**\*Upgrade Carving Station of Slow Roasted Prime Rib to Slow Roasted Tenderloin of Beef with Garlic Mashed Potatoes**

**Chocolate Dipped Strawberries**

\$32.99/Per Dozen

**Mini Berry Kebobs**

\$32.99/Per Dozen

**Christmas Biscotti**

\$29.99/Per Dozen

**Croquembouche Christmas Tree**

\$149.99/Per Pyramid

Custard Filled Cream Puffs Shaped in a Pyramid, Drizzled with Chocolate & Studded with Strawberries - Serves 30 Pieces

**Kris Kringle Late Night Buffet**

\$7.99 per person

(Assorted Pizzas, Christmas Cookies, Fresh Brewed Colombian Coffee, Decaffeinated Coffee & Tea)

**Fresh Brewed Colombian Coffee, Decaffeinated Coffee & Tea**

\$2.99 per person

Plus 15% set up fee and 13% HST

