

# Gala Menu #1

Assorted Hot & Cold Deluxe Hors D'euvres Passed During Guest Arrival

## Appetizer

(Selection of One)

### Roasted Butternut Squash Soup

Fresh Local Roasted Butternut Squash Apples & Onions with a Blend of Spices then Simmered to Perfection

### Rainbow Roasted Peppers Soup

Red & Yellow Roasted Bell Peppers and Caramelized Onions Simmered with Fresh Herbs Finished with Cream

## Salad

### Tomato Napolitano

Layered Roma Tomato, Boccocini Cheese and Fresh Basil Served on Boston Lettuce Drizzled with Balsamic Reduction

## Intermezzo

### Sorbet

Palate Cleansing Champagne Sorbet or Lemon Sorbet

## Main Entree

### Slow Roasted Tenderloin of Beef

AAA Slow Roasted Tenderloin of Beef Accompanied by Wild Mushrooms & Roasted Shallots Bouquet of Fresh Seasonal Vegetable & Pommes Duchesse

## Dessert

(Selection of one)

### Poached Pear

Fresh Bartlett Pears Poached in Red Wine Sugar & Cinnamon Served in Tulip Cup Topped with Crème Anglaise

### Dessert Plate

Small Petit Four Chocolate Truffle, Petit Chocolate Dipped Pineapple & Strawberry Kebob

### Trio of Cheese Cake

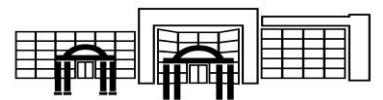
Petit Strawberry, Chocolate & Vanilla Cheese Cakes Served on Chocolate Ribbon  
Fresh Brewed Colombian Coffee, Decaffeinated Coffee & Tea

## 5 Hour Host Bar

Rye, Rum, Vodka, Gin, Scotch, Brandy,  
Variety of Domestic Beers,  
VQA Red and White Wine  
Pop and Juices  
Espresso

**\$79.99 Per Person, Plus Service Charge (15%) and HST (13%) – Sunday - Thursday**

**\$89.99 Per Person, Plus Service Charge (15%) and HST (13%) – Friday & Saturday**



BURLINGTON CONVENTION CENTRE

# Gala Menu #2

Assorted Hot & Cold Deluxe Hors D'oeuvres Passed During Guest Arrival

## Appetizer

(Selection of One)

### Wild Mushroom Stuffed Ravioli

Fresh Ravioli Stuffed with Wild Mushrooms served in Roasted Tomato Cream Sauce

### Stuffed Agnolotti

Agnolotti Stuffed with Goat Cheese & Roasted Pepper Tossed In Roasted Garlic White Wine Sauce

## Salad

### Baby Spinach Salad

Baby Spinach Salad with Red Grape Tomato Chevre Goat Cheese

Roasted Baby Beets Drizzled with Balsamic Vinaigrette

## Main Entree

### Stuffed Chicken Breast Supreme

Breast of Chicken Stuffed with Roasted Red Pepper & Ricotta Cheese,

Bouquet of Fresh Seasonal Vegetable & Pommes Duchesse, Accompanied by White Scallion Veloute

## Dessert

(Selection of one)

### Chocolate Mousse Pyramid

Made with Fresh Chocolate & Cream, Shaped Like a Pyramid and Garnished with Fresh Berries

### Trio Dessert Basket

Tuxedo Dipped Chocolate Strawberry Petit Chocolate Basket

Filled with White Chocolate Mousse, Vanilla Basket Filled with Strawberry Mousse

### Poached Pear

Fresh Bartlett Pears Poached in Red Wine, Sugar & Cinnamon

Served in a Tulip Cup Topped with Crème Anglaise

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

## 5 Hour Host Bar

Rye, Rum, Vodka, Gin, Scotch, Brandy,

Variety of Domestic Beers,

VQA Red and White Wine

Pop and Juices

Espresso

**\$69.99 Per Person, Plus Service Charge (15%) and HST (13%) – Sunday - Thursday**

**\$79.99 Per Person, Plus Service Charge (15%) and HST (13%) – Friday & Saturday**



BURLINGTON CONVENTION CENTRE