

Graduation Dinner Buffet

Cold Items

European Rolls & Butter
Crudités with Ranch Dip
Three Green Salad with Raspberry Vinaigrette and House Dressing
Potato Salad with Grainy Mustard Dressing
Roasted Pepper Fussili Salad

Hot Entrée Selections

Selection of Two

Penne Pasta with Tomato Basil Sauce
Boneless Skin on Breast of Chicken served with Creole Butter Sauce
Chicken Cacciatore – Roast Chicken Pieces with Stewed Tomatoes, Peppers, Onions and Herbs
Oriental Chicken Stir Fry – Slivers of Chicken Breast Sautéed with Carrots, Bok Choy, Celery and Snow Peas in Honey Garlic Sauce
Medley of Fresh Vegetables
Rice Pilaf or Roasted Potatoes

Dessert Table

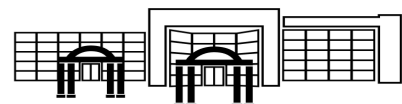
Platters of Assorted Pastries & Squares for Each Guest Table
Seasonal Fresh Cut Fruit Salad
Unlimited Soft Drinks Serviced from Bar
Fresh Brewed Colombian
Coffee, Decaffeinated Coffee & Tea Station

*\$39.99 / Per Person

Inclusive of Taxes and Gratuities

*Applies Monday through Fridays only and excludes Fridays, November through December. Guaranteed number of guests required 1-week prior.

2020 *Graduate*



BURLINGTON CONVENTION CENTRE