

# BRANT DINNER BUFFET

## Cold Selection

Crudités & Dip

Hummus & Roasted Red Pepper Dip with Tortilla Crisps  
House Salad with a Variety of Dressings, Grilled Vegetable Platter  
Roasted Pepper and Garlic Fussili Salad  
Fresh Tomato Cucumber Salad, Spiced Olives, Pickled Beets,  
Assortments of Fresh Cold Cuts

## Entrée Selections

(Choose Two)

### AAA Slow Roasted Prime Rib of Beef

Slowly Roasted with Mirepoix & Red Wine Jus

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### AAA Slow Roasted Strip loin of Beef

Slowly Roasted with Mirepoix & Red Wine Jus

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### Boneless Breast of Chicken

Sautéed Breast of Skin on Chicken Breast in Mushroom Marsala Sauce

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### Fresh Atlantic Fillet of Salmon

White Wine Pepper Paste & Fresh Herbs

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### Grilled Ontario Pork Tenderloin

In Red Current Cream Sauce

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### Chicken Coq Au Vin

Roasted Boneless Breast of Chicken with Pancetta Pearl Onions & Forest Mushrooms  
In Red Wine sauce

## Buffet Includes

Medley of Fresh Seasonal Vegetables

Choice of Wild Rice Pilaf, Roasted Potatoes or Mashed Potato

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Assorted Cakes, European Pastries & Squares, Seasonal Sliced Fresh Fruit

International & Domestic Cheese Board

Fresh Brewed Colombian Coffee,

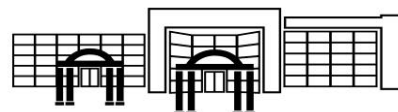
Decaffeinated Coffee & Tea

Variety of Freshly Baked European Rolls & Butter

**\$49.99 Per Person**

*(Minimum 50 People)*

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



BURLINGTON CONVENTION CENTRE

# WELLINGTON DINNER BUFFET

## Cold Selection

Crudités & Dip

Hummus & Roasted Red Pepper Dip with Tortilla Crisps  
House Salad with a Variety of Dressings, Grilled Vegetable Platter  
Roasted Pepper and Garlic Fussili Salad  
Fresh Tomato Cucumber Salad, Spiced Olives, Pickled Beets,  
Assortments of Fresh Cold Cuts

## Hot Entrée Selections

(Choose Two)

### AAA Slow Roasted Prime Rib of Beef

Slowly Roasted with Mirepoix & Red Wine Jus

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### AAA Slow Roasted Strip Loin of Beef

Slowly Roasted with Mirepoix & Red Wine Jus

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### Breast of Boneless Chicken

Sautéed Breast of Skin on Chicken Breast in Mushroom Marsala Sauce

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### Fresh Atlantic Salmon

Smothered With Fresh Roasted Pepper paste Fresh Herbs & White Wine

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### Grilled Ontario Pork Tenderloin

In Red Current Cream Sauce

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### Chicken Coq Au Vin

Roasted Boneless Breast of Chicken with pancetta pearl Onions & Forest Mushrooms  
In Red Wine Sauce

## Hot Pasta Selection

(Choose One)

Penne Arrabbiatta, Fussili a la Vodka or  
Cheese Tortellini with Pesto Cream Sauce

## Buffet Includes

Medley of Fresh Seasonal Vegetables  
Choice of Wild Rice Pilaf Roasted Potatoes or Mashed Potato  
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Assorted Cakes, European Pastries & Squares, Seasonal Sliced Fresh Fruit,  
International & Domestic Cheese Board  
Fresh Brewed Colombian Coffee,  
Decaffeinated Coffee & Tea  
Variety of Freshly Baked European Rolls & Butter

**\$55.99 Per Person - (Minimum 50 People)**

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



BURLINGTON CONVENTION CENTRE

# NELSON DINNER BUFFET

## Cold Selection

Crudités & Dip

Hummus & Roasted Red Pepper Dip with Tortilla Crisps  
House Salad with a Variety of Dressings, Grilled Vegetable Platter  
Roasted Pepper and Garlic Fussili Salad  
Fresh Tomato Cucumber Salad, Spiced Olives, Pickled Beets,  
Assortments of Fresh Cold Cuts

## Deluxe Cold Selection

Jumbo Shrimps with Cocktail Sauce

## Entrée Selections

(Choose Two)

**AAA Slow Roasted Prime Rib of Beef**

Slowly Roasted with Mirepoix & Red Wine Jus

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**AAA Slow Roasted Strip Loin of Beef**

Slowly Roasted with Mirepoix & Red Wine

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**Boneless Breast of Chicken**

Sautéed Breast of Skin on Chicken Breast in Mushroom Marsala Sauce

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**Fresh Atlantic Fillet of Salmon**

Smothered with Fresh Roasted Pepper paste Fresh Herbs & White Wine

~

**Grilled Ontario Pork Tenderloin**

In Red Current Cream Sauce

~

**Chicken Coq Au Vin**

Roasted Boneless Breast of Chicken with pancetta pearl Onions & Forest Mushrooms

In Red Wine Sauce

## Deluxe Hot Pasta Selection

(Choose One)

Fresh Baked Lasagna with  
Meat Sauce & Mozzarella  
Cheese

Cheese Tortellini in Tomato  
Basil or  
Rose Sauce

## Buffet Includes

Medley of Fresh Seasonal Vegetables  
Choice of Wild Rice Pilaf Roasted Potatoes or Mashed Potato  
Assorted Cakes, European Pastries, Seasonal Sliced Fresh Fruit & Cheese Board  
Fresh Brewed Colombian Coffee, Decaffeinated Coffee & Tea  
Variety of Freshly Baked European Rolls & Butter

**\$59.99 per Person**

(Minimum 50 People)

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

# Additional A la Carte

Items to enhance your Buffet  
Minimum 50 People or as Specified

**Jumbo Shrimp Pyramid** .....\$259.00 / 100 Pieces  
With Chilli Horseradish Dip (100 Pieces)

**Smoked Salmon**.....\$9.99 per person  
Smoked Salmon with Red Onion & Capers

## Additional A la Carte

Items to enhance your Sweet Table

**Chocolate Dipped Strawberries** .....\$29.99 / Per Doz

- **Assortment of French Macarons** .....\$29.99 / Per Doz
- **Assortment of Mini Crème Brule's**.....\$5.99 / per person
- **Croquembouche ( Serves 30 – 35 Pieces)**.....\$71.99  
Custard Filled Cream Puffs Shaped in a Pyramid,  
Drizzled with Chocolate & Studded with Strawberries

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

