

# White Christmas



**Assortment of Hot Hors D'oeuvres During Guest Arrival**

## ***Soup, Salad or Pasta Selection***

Assortment of Freshly Baked European Rolls & Butter  
(Selection of One)

### **Butternut Squash Soup**

Seasonal Roasted Squash, Onions, Spices & Apples, Simmered To Perfection And Finished With Cream

### **Roasted Parsnip & Leek Soup**

Roasted Leeks & Parsnips Seasoned With Ginger Simmered To Perfection

### **Winter Wedge Salad**

Assorted Wedge Green, Red Grape Vine Tomatoes, Julienne Of Carrots Drizzled With Balsamic Vinaigrette

### **Traditional Caesar Salad**

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

### **Penne Pomodoro**

Penne Pasta In Tomato Basil Sauce

### **Cheese Tortellini Ala Pesto**

Cheese Tortellini In Creamy Pesto Sauce

## ***Entree Selection***

(Selection of One)

### **Roasted Christmas Turkey Breast**

With Herb Stuffing, Gravy & Cranberry Sauce

### **Fresh Corn Fed Boneless Breast of Chicken**

Seasoned With Fresh Herbs Served With Caramelized Apples Port Sauce

### **Fresh Atlantic Fillet of Salmon**

Smothered With Olive Oil, Roasted Pepper Paste & White Wine

### **Slow Roasted Strip Loin of Beef**

With Grainy Dijon Mustard & Spices Served With Wild Mushroom Sauce

All Entrees Are Served With Roasted Potatoes And Roasted Root Vegetable

## ***Desserts***

(Selection of One)

### **Berry Crisp**

Fresh Berries Topped With Oats & Cinnamon Then Baked To Golden Served With Vanilla Ice Cream

### **Trio of Desserts**

Christmas Cream Brule, Ginger Square & White Chocolate Dipped Strawberry

### **Christmas Crème Brule**

Fresh French Custard Made With Fresh Vanilla Beans, Cinnamon & Nutmeg

Fresh Brewed Colombian Coffee, Decaffeinated Coffee & Tea

**\$49.99 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 During Guest Arrival

## *Appetizer Selection*

Assortment of Freshly Baked European Rolls & Butter  
(Selection of Two)

### **Penne Ala Rose**

Fresh Penne Pasta Tossed In Tomato Cream Sauce

### **Roasted Butternut Squash Soup**

Seasonal Roasted Squash, Onions, Spices & Apples, Simmered To Perfection Finished with Cream

### **Roasted Parsnip & Leek Soup**

Roasted Leeks & Parsnips Seasoned With Ginger Simmered To Perfection

### **Winter Wedge Salad**

Assorted Wedge Greens, Red Grape Vine Tomatoes, Julienne of Carrots With Balsamic Vinaigrette

### **Traditional Caesar Salad**

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

## *Entree Selection*

(Selection of One)

### **Slow Roasted Tenderloin of Beef**

Roasted Shallots & Merlot Reduction

### **Stuffed Fresh Corn Fed Boneless Breast of Chicken**

Stuffed with Goat Cheese, Sundried Tomato & Fresh Basil & Honey Mustard Cream Sauce

### **Slow Roasted Prime Rib of Beef**

Roasted with Grainy Dijon Mustard Spices & Horseradish Scented Au Jus

### **Fresh Atlantic Fillet of Salmon**

Smothered with Olive Oil, Roasted Pepper Paste & White Wine

(All Entrees Are Served With Seasonal Roasted Root Vegetable & Roasted Potatoes)

## *Desserts*

(Selection of One)

### **Holiday Delight Cheese Cake**

Eggnog Cheese Cake With White Chocolate Ganache

### **Chefs Panna Cotta**

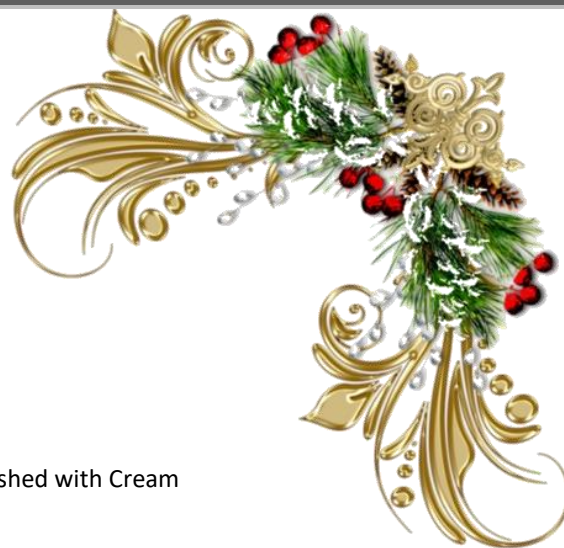
Lemon Panna Cotta Garnished with Fruit Coulis & Fresh Berries

### **Martini Tiramisu**

Lady Fingers Mascarpone Cheese, Fresh Cream & Tia Maria Served In Martini Glass Dusted with Cacao

Fresh Brewed Colombian Coffee, Decaffeinated Coffee & Tea

**\$55.99 per person 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

## *Appetizer Selection*

Assortment of Fresh Baked European Rolls & Butter  
(Selection of Two)

### **Spinach & Cheese Medallions**

White & Green Pasta Medallions Tossed In Roasted Garlic White Wine Reduction

### **Lasagna Bolognaise**

Six Layers Of Fresh Pasta Topped With Bolognaise Sauce & Fresh Mozzarella Cheese Baked To Perfection

### **Eggplant Lasagna**

Six Layers Of Fresh Pasta With Sautéed Eggplant Tomato Basil Sauce & Fresh Mozzarella Cheese Baked To Perfection

### **Baby Spinach Salad**

With Julienne Of Bartlett Pears, Dried Cranberries & Asiago Cheese Tossed In Zesty Lemon Pepper Dressing

### **Napolitano Salad**

Layered Tomato & Bocconcini Served On Boston Lettuce, Fresh Basil Leaf Drizzled With Balsamic Reduction

### **Rainbow Beet Salad**

Tossed In Olive Oil Served With Arugula & Goat Cheese Crumble Drizzled With Honey Mustard Vinaigrette

## *Entree Selection*

(Selection of One)

### **Slow Roasted Tenderloin of Beef & Fresh Corn-fed Chicken Supreme**

Served With Horseradish Scented Au Jus

### **Milk Fed Veal Medallion & 1 Jumbo Butterfly Shrimp**

Served With Roasted Garlic & Peppercorn Sauce

### **Fresh Corn-fed Chicken Supreme & Atlantic Fillet of Salmon**

Served With White Wine Herb Cream Sauce

All Entrees Are Served With Roasted Root Vegetables & Pommes Duchesse

## *Desserts*

(Selection of One)

### **Trio of Panna Cotta**

Lemon, Raspberry & Mint Panna Cotta Garnished with Fruit Coulis & Seasonal Berries

### **Rainbow Meringue**

Strawberry Vanilla & Chocolate Meringue Stacked in Layers with Seasonal Berries & Crème Anglaise Garnished with Mint Leaf

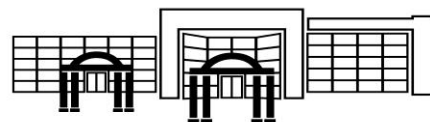
### **Holiday Trio of Desserts**

Mini Strawberry Cheese Cake, Mini Crème Brule & Double Fudge Chocolate Brownie Garnished with Holiday Gooseberry

Fresh Brewed Colombian Coffee, Decaffeinated Coffee & Tea

**\$59.99 Per Person Plus 15% Set Up Fee And 13% HST**

**Minimum 50 people**



BURLINGTON CONVENTION CENTRE

# A Christmas Buffet



## *Salad Bar*

Variety of Freshly Baked European Rolls & Butter  
Winter Salad, Crudités Platter with Ranch Dressing,  
Marinated French Green Beans  
Grilled Red & Yellow Peppers, Grilled Zucchini,  
Couscous Grain 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 Holiday Turkey Breast with Sage & Cranberry Stuffing**

Natural Gravy and Traditional Cranberry Sauce

### **Fresh Corn Fed Boneless Breast of Chicken**

Sundried Tomato, White Wine Mushroom or Mustard Infused Creamy Creole Butter Sauce

### **Roasted Ontario Pork Loin**

Dried Apricots & Port Wine

### **Fresh Atlantic Fillet of Salmon**

Smothered with Olive Oil Roasted Red Pepper Paste & White Wine

## *Hot Pasta*

*(Selection of One Pasta & One Sauce)*

Penne, Fusilli or Cheese Tortellini

Tomato Basil, Rosé or Pesto Cream Sauce

## *Buffet Includes*

*(Selection of One Starch & One Vegetable)*

Wild Rice Pilaf, Roasted Potatoes or Mashed Potatoes

Seasonal Roasted Root Vegetables

## *Dessert Table*

Assortment of Festive Cakes, Pastries & Squares

Mini Crème Brule

Chocolate, Vanilla & Strawberry Mousse

Carved Fresh Fruit Display & International Cheese Board

Fresh Brewed Colombian Coffee, Decaffeinated Coffee & Tea

**\$49.99 Per Person Plus 15% Set Up Fee And 13% HST**

**(Minimum 50 People)**



BURLINGTON CONVENTION CENTRE

# Noel Buffet



## *Salad Bar*

Variety of Freshly Baked European Rolls & Butter  
Artisan Salad, Crudités Platter with Ranch Dressing,  
Marinated French Green Beans  
Grilled Red & Yellow Peppers,  
Grilled Zucchini, Cuscus Grain Salad,, 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

### **Carved Holiday Roasted Turkey Breast with Sage & Cranberry Stuffing**

Natural Gravy and Traditional Cranberry Sauce

### **Fresh Corn Fed Boneless Breast of Chicken**

Sundried Tomato, White Wine Mushroom or Mustard Infused Creamy Creole Butter Sauce

### **Honey Glazed Virginia Ham**

Honey Mustard Cream Sauce

### **Fresh Atlantic Fillet of Salmon**

Smothered with Olive Oil Roasted Red Pepper Paste & White Wine

## *Deluxe Hot Pasta*

*(Selection of One)*

### **Lasagna Bolognaise,**

Layers of Pasta with Mozzarella  
Cheese & Tomato Meat Sauce

### **Eggplant Lasagna,**

Layers of Eggplant with  
Mozzarella Cheese & Tomato  
Basil Sauce

### **Tri Color Tortellini**

With Tomato Basil, Pesto or Rose  
Sauce

## *Buffet Includes*

*(Selection of One Starch & One Vegetable)*

Wild Rice Pilaf, Roasted Potatoes or Mashed Potatoes  
Seasonal Roasted Root Vegetables

## *Dessert Table*

Assortment of Festive Cakes Pastries, Mini Crème Brule  
Assortment of Home baked Squares  
Chocolate, Vanilla & Strawberry Mousse  
Carved Fresh Fruit Display & International Cheese Board

Fresh Brewed Colombian Coffee, Decaffeinated Coffee & Tea

**\$55.99 Per Person Plus 15% Set Up Fee And 13% HST  
(Minimum 50 People)**



BURLINGTON CONVENTION CENTRE



# Upgrades & A la Carte Menu

## *A Christmas Buffet*

\$11.99 Per Person

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

## *Noel Buffet*

\$9.99 Per Person

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

## *A La Carte Selection*

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 80 Pieces

Kris Kringle Late Night Buffet

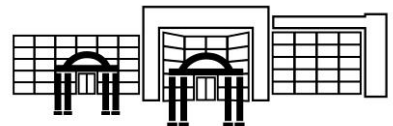
\$8.99 per person

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

Decaffeinated Coffee & Tea

Fresh Brewed Colombian Coffee, Decaffeinated Coffee & Tea \$2.99 per person

Per Person Plus 15% Set Up Fee And 13% HST



BURLINGTON CONVENTION CENTRE