

Christmas Lunch Menu



Soup or Salad Selection

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

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 Drizzled With Balsamic Vinaigrette

Traditional Caesar Salad

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

****To Have BOTH Soup & Salad Add an Additional \$6.99 Per Person**

Entree Selection

(Selection of One)

6oz Roasted Christmas Turkey Breast

With Herb Stuffing, Gravy, Cranberry Sauce

6oz Slow Roasted Strip Loin of Beef

With Grainy Dijon Mustard & Spices Served With Wild Mushroom Sauce

6oz Fresh Atlantic Fillet of Salmon

Smothered with Olive Oil Roasted Pepper Paste & White Wine

6oz Fresh Ontario Pork Tenderloin

Served with Dried Apricots & Port Wine Jus

6oz Fresh Corn Fed Boneless Breast of Chicken

Served with Mustard Infused Creamy Creole Butter Sauce

All Lunch Entrees Are Served With Seasonal Roasted Root Vegetables & Roasted Potatoes

Dessert

(Selection of One)

Berry Crisp

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

Raspberry & Chocolate Ice Cream Crepes

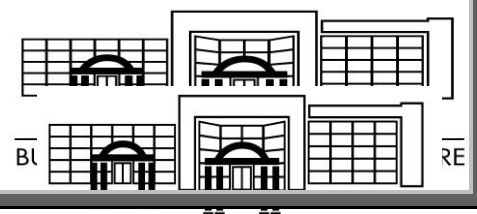
French Crepe Filled With Ice Cream Dipped In Chocolate & Raspberry Puree

Assortment of Christmas Pastries & Baked Goodies (1 platter per guest table)

Ginger Squares, Coconut Macaroons, Hazelnut Crescent & Chocolate Almond Clusters & Ice Box Cookies

Fresh Brewed Colombian Coffee Decaffeinated Coffee or Tea

\$34.99 Per Person Plus 15% Set Up Fee And 13% HST
(Minimum 50 Guests)



A Christmas Lunch Buffet



Salad Bar

Variety of Freshly Baked European Rolls & Butter

Three Green Salad with Variety of Dressings, Crudités Platter with Ranch Dressing, Grilled Red & Yellow Peppers, Grilled Zucchini, Greek Salad with Crumbled Feta, Hummus & Crispy Corn Chips, Pepperoncini, Boccocini, Spiced Olives, Pickled Beets

Hot Entrée Selections

(Selection Of Two)

Penne Pomodoro

Penne Pasta In Tomato Basil Sauce

Cheese Tortellini Ala Pesto

Cheese Tortellini In Creamy Pesto Sauce

Slow Roasted Strip Loin of Beef

With Grainy Dijon Mustard & Spices Served With Wild Mushroom Sauce

Roasted Turkey Breast with Sage & Cranberry Stuffing

Natural Gravy And Traditional Cranberry Sauce

Fresh Corn Fed Boneless Breast of Chicken

Honey Mustard Dijon Cream Sauce or Creamy Creole Butter Sauce

Ontario Roasted Pork Loin

Dried Apricots & Port Wine Jus

Fresh Atlantic Fillet of Salmon

Atlantic Fillet Of Salmon Smothered With Olive Oil, Roasted Red Pepper Paste & White Wine

Buffet Includes

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 & Strawberry Mousse

Fresh Brewed Colombian Coffee, Decaffeinated Coffee & Tea

\$34.99 Per Person Plus 15% Set Up Fee And 13% HST

(Minimum 50 People)

Add an Extra Hot Entrée for \$7.99



BURLINGTON CONVENTION CENTRE