

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

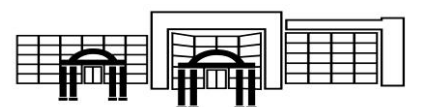
Dessert Table

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

*\$55.00 / Per Person

Inclusive of Taxes and Set up Charges.

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



BURLINGTON CONVENTION CENTRE