

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

**\$59.99 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

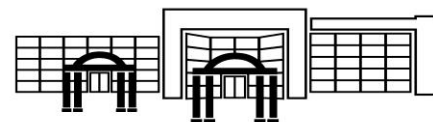
Holiday Trio of Desserts

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

Fresh Brewed Colombian Coffee, Decaffeinated Coffee & Tea

\$69.99 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

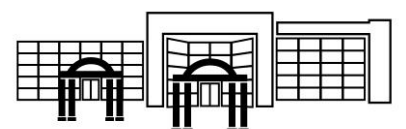
Chocolate, Vanilla & Strawberry Mousse

Carved Fresh Fruit Display & International Cheese Board

Fresh Brewed Colombian Coffee, Decaffeinated Coffee & Tea

\$59.99 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)

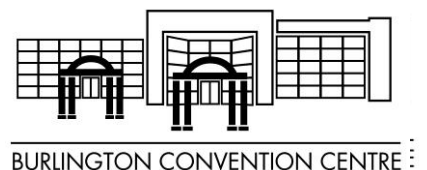
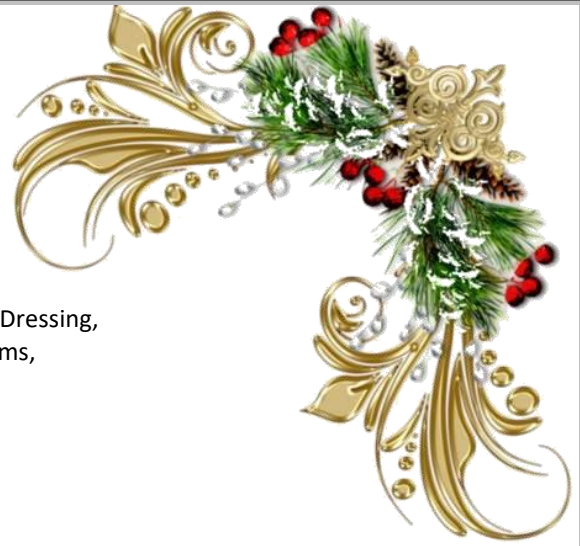
Wild Rice Pilaf, Roasted Potatoes or Mashed Potatoes
Seasonal Roasted Root Vegetables

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

**\$64.99 Per Person Plus 15% Set Up Fee And 13% HST
(Minimum 50 People)**



BURLINGTON CONVENTION CENTRE



Upgrades & A la Carte Menu

A Christmas Buffet

\$14.99 Per Person

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

Noel Buffet

\$12.99 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

\$179.99/Per Pyramid

Custard Filled Cream Puffs Shaped in a Pyramid, Drizzled with Chocolate & Studded with Strawberries - Serves 80 Pieces

Kris Kringle Late Night Buffet

\$11.99 per person

(Assorted Pizzas, Christmas Cookies, Fresh Brewed Colombian Coffee, 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

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

**\$64.99 per person Per Person Plus 15% Set Up Fee And 13% HST
(Min 50 Guests)**



BURLINGTON CONVENTION CENTRE