

Gala Menu #1

Assorted Hot & Cold Deluxe Hors D'euvres Passed During Guest Arrival

Appetizer

(Selection of One)

Roasted Butternut Squash Soup

Fresh Local Roasted Butternut Squash Apples & Onions with a Blend of Spices then Simmered to Perfection

Rainbow Roasted Peppers Soup

Red & Yellow Roasted Bell Peppers and Caramelized Onions Simmered with Fresh Herbs Finished with Cream

Tomato Napolitano

Layered Roma Tomato, Boccocini Cheese and Fresh Basil Served on Boston Lettuce Drizzled with Balsamic Reduction

Main Entree

Slow Roasted Tenderloin of Beef

AAA Slow Roasted Tenderloin of Beef Accompanied by Wild Mushrooms & Roasted Shallots Bouquet of Fresh Seasonal Vegetable & Pommes Duchesse

Dessert

(Selection of one)

Poached Pear

Fresh Bartlett Pears Poached in Red Wine Sugar & Cinnamon Served in Tulip Cup Topped with Crème Anglaise

Dessert Plate

Small Petit Four Chocolate Truffle, Petit Chocolate Dipped Pineapple & Strawberry Kebob

Trio of Cheese Cake

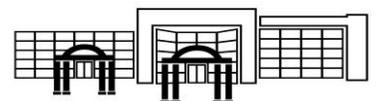
Petit Strawberry, Chocolate & Vanilla Cheese Cakes Served on Chocolate Ribbon Fresh Brewed Colombian Coffee, Decaffeinated Coffee & Tea

7.5 Hour Host Bar (5:30pm – 1:00am)

Rye, Rum, Vodka, Gin, Scotch, Brandy,
Variety of Domestic Beers,
VQA Red and White Wine
Pop and Juices
Espresso

\$129.99 Per Person, Plus Set up Charges (15%) and HST (13%) – Sunday - Thursday

\$149.99 Per Person, Plus Set up Charges (15%) and HST (13%) – Friday & Saturday



BURLINGTON CONVENTION CENTRE

Gala Menu #2

Assorted Hot & Cold Deluxe Hors D'euvres Passed During Guest Arrival

Appetizer

(Selection of One)

Penne Pomodoro

Penne Pasta with Tomato Basil Sauce*

Cheese Tortellini

Tortellini Filled with a Blend of Three Cheeses & Served with Fresh Basil Pesto Cream Sauce*

Baby Spinach Salad

Baby Spinach Salad with Red Grape Tomato Chevre Goat Cheese
Roasted Baby Beets Drizzled with Balsamic Vinaigrette

Main Entree

Stuffed Chicken Breast Supreme

Breast of Chicken Stuffed with Roasted Red Pepper & Ricotta Cheese,
Bouquet of Fresh Seasonal Vegetable & Pommes Duchesse, Accompanied by White Scallion Veloute

Dessert

(Selection of one)

Chocolate Mousse Pyramid

Made with Fresh Chocolate & Cream, Shaped Like a Pyramid and Garnished with Fresh Berries

Trio Dessert Basket

Tuxedo Dipped Chocolate Strawberry Petit Chocolate Basket
Filled with White Chocolate Mousse, Vanilla Basket Filled with Strawberry Mousse

Poached Pear

Fresh Bartlett Pears Poached in Red Wine, Sugar & Cinnamon
Served in a Tulip Cup Topped with Crème Anglaise
Fresh Brewed Colombian Coffee, Decaffeinated Coffee & Tea

7.5 Hour Host Bar (5:30pm – 1:00am)

Rye, Rum, Vodka, Gin, Scotch, Brandy,
Variety of Domestic Beers,
VQA Red and White Wine
Pop and Juices
Espresso

\$119.99 Per Person, Plus Set up Charge (15%) and HST (13%) – Sunday - Thursday
\$139.99 Per Person, Plus Set up Charge (15%) and HST (13%) – Friday & Saturday



BURLINGTON CONVENTION CENTRE