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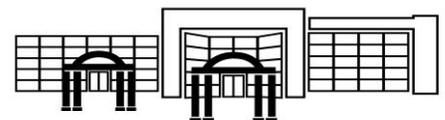
Holiday Trio of Desserts
Mini Strawberry Cheese Cake, Mini Crème Brule & Double Fudge Chocolate Brownie Garnished with Holiday Gooseberry

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