

# 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 \$8.99 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**

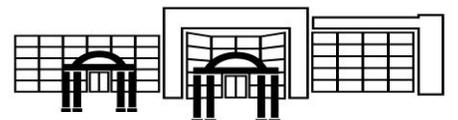
French Crepe Filled With Ice Cream Dipped In Chocolate & Raspberry Puree

### **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

**\$39.99 Per Person Plus 15% Set Up Fee And 13% HST**  
**(Minimum 50 Guests)**



BURLINGTON CONVENTION CENTRE