

Graduation Dinner

European Rolls & Butter
(Selection of one)
(Selection of two add \$8.99pp)

Three Green Salad

Assorted Green Leaves with Cucumber Shredded Carrots and
Red Grape Tomato
Tossed in Balsamic Vinaigrette

Penne Pasta

Penne Pasta tossed in Fresh Tomato Basil Sauce & Fresh
Grated Parmesan

Main Entree

(Selection of One)

Boneless Skin on Breast of Chicken

Sautéed Boneless Skin on Breast of Chicken served with
Creole Butter Sauce

Chicken Parmigiana

Breaded Breast of Chicken Fried to Golden Crisp Topped with
Tomato Sauce & Fresh Mozzarella

Served with Medley of Fresh Vegetables
Rice Pilaf or Roasted Potatoes

Desserts

(Selection of One)

Cream Brulee

Fresh Custard made with Fresh Vanilla Beans

New York Cheese Cake

Fresh Cheese Cake Topped With Fruit Coulis

Baked Alaska

Layers of Sponge Cake Filled with Ice Cream & Meringue

Platter of Assorted Pastries & Squares

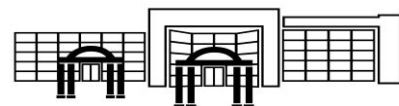
for Each Guest Table

Unlimited Soft Drinks Serviced from Bar
Fresh Brewed Colombian
Coffee, Decaffeinated Coffee & Tea Station

***\$62.00 / Per Person**

Inclusive of Taxes and Set up Charges.

*Applies Monday through Fridays throughout the year
Package not available from November 15 to December 25.
Guaranteed number of guests required 1-week prior



BURLINGTON CONVENTION CENTRE