

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

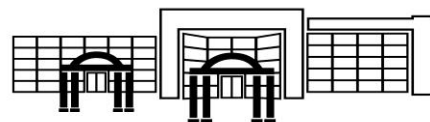
Holiday Trio of Desserts

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

Fresh Brewed Colombian Coffee, Decaffeinated Coffee & Tea

\$73.99 Per Person Plus 15% Set Up Fee And 13% HST

Minimum 50 people



BURLINGTON CONVENTION CENTRE