

A Christmas Carol

Assortment of Hot Hors D'oeuvres During Guest Arrival

Appetizer Selection

Assortment of Freshly Baked European Rolls & Butter
(Selection of Two)

Penne Ala Rose

Fresh Penne Pasta Tossed In Tomato Cream Sauce

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 With Balsamic Vinaigrette

Traditional Caesar Salad

Fresh Romaine Hearts, Pancetta, Parmesan Shavings & Crouton Crostini Drizzled With Creamy Caesar Dressing

Entree Selection

(Selection of One)

Slow Roasted Tenderloin of Beef

Roasted Shallots & Merlot Reduction

Stuffed Fresh Corn Fed Boneless Breast of Chicken

Stuffed with Goat Cheese, Sundried Tomato & Fresh Basil & Honey Mustard Cream Sauce

Slow Roasted Prime Rib of Beef

Roasted with Grainy Dijon Mustard Spices & Horseradish Scented Au Jus

Fresh Atlantic Fillet of Salmon

Smothered with Olive Oil, Roasted Pepper Paste & White Wine

(All Entrees Are Served With Seasonal Roasted Root Vegetable & Roasted Potatoes)

Desserts

(Selection of One)

Holiday Delight Cheese Cake

Eggnog Cheese Cake With White Chocolate Ganache

Chefs Panna Cotta

Lemon Panna Cotta Garnished with Fruit Coulis & Fresh Berries

Martini Tiramisu

Lady Fingers Mascarpone Cheese, Fresh Cream & Tia Maria Served In Martini Glass Dusted with Cacao

Fresh Brewed Colombian Coffee, Decaffeinated Coffee & Tea

**\$68.99 per person Per Person Plus 15% Set Up Fee And 13% HST
(Min 50 Guests)**



BURLINGTON CONVENTION CENTRE