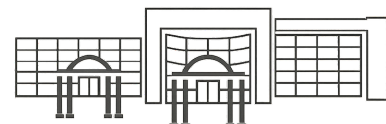


A LA CARTE DINNER MENU

Minimum of One Appetizer, Main Entree and One Dessert Required

All Entrees are served with Assortment of Freshly Baked European Rolls & Butter, Choice of Rice Pilaf or Roasted Potatoes and Fresh Seasonal Vegetables, Fresh Brewed Colombian Coffee, Decaffeinated Coffee & Tea



BURLINGTON CONVENTION CENTRE

First Course

Soups

Roasted Red Peppers Soup	\$9.99
Tomato Basil Soup	\$9.99
Potato Leek Soup	\$8.99
Chicken Noodle Soup	\$8.99
Minestrone	\$8.99

Salads

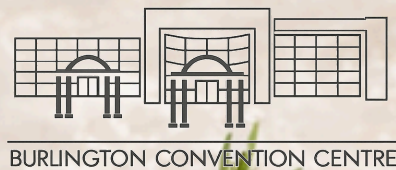
Three Greens Salad Assorted Green Leaves with Cucumber, Shredded Carrots & Red Grape Tomato Balsamic Dressing	\$12.99
Traditional Caesar Salad Fresh Hearts of Romaine, Parmesan Cheese, Smoked Crisp Bacon and Croutons	\$13.99
Baby Spinach Salad With Julienne of Pear, Dried Cranberries & Romano Cheese, Zesty Lemon Pepper Dressing	\$14.99
Mediterranean Salad A Fresh Blend of Bell Peppers, Bermuda Onions, Cucumber, Kalamata Olives & Feta Cheese Served with Seasonal Crisp Greens Drizzled with Balsamic Vinaigrette	\$15.99
Napoleon Greek Salad Layers of Tomato, Cucumber, Spanish Onion, Feta Cheese and Roasted Red Peppers, with Prosciutto-wrapped alfalfa drizzled with Aged Balsamic Glaze	\$17.99
Antipasto Plate Sliced Prosciutto, Melon Wedge, Grilled Vegetables, Spiced Olives, Bocconcini Cheese and Melba	\$17.99
Rainbow Beet Salad Fresh Tri Color Beets Tossed in Olive Oil on a Bed of Boston Lettuce, Spring Mix & Goat Cheese Crumble Drizzled With Honey Mustard Vinaigrette	\$17.99



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Main Entrée

Entree Selections

Cannelloni & Manicotti \$31.99
Meat Cannelloni Topped with Tomato Basil Sauce and Cheese & Spinach Manicotti Topped with Alfredo Sauce

Oven Baked 10 Layers Lasagna \$33.99
Lasagna Noodles with Ground Meat, Tomato Basil Sauce & Topped with Fresh Mozzarella Cheese

Fresh Corn Fed Boneless Breast of Chicken \$33.99
Sautéed Boneless, Skin on Breast of Chicken with Creole Butter Sauce

Stuffed Fresh Corn Fed Boneless Breast of Chicken \$35.99
Stuffed with Goat Cheese, Fresh Basil & Sundried Tomato with Honey Mustard Cream Sauce

Stuffed Fresh Corn Fed Boneless Breast of Chicken \$35.99
Stuffed with Apricots and Goat cheese with Pomegranate Portwine Reduction

Fresh Atlantic Fillet of Salmon \$37.99
Smothered with Olive Oil, Paprika, White Wine & Roasted Pepper Paste

Tropical Fresh Atlantic Fillet of Salmon \$39.99
Seared Fresh Atlantic Salmon Fillet accompanied by Fresh Mango Scallion Salsa

Braised Beef Short Ribs \$45.99
Simmered With Carrots, Onions & Celery in Red Wine & Beef Stock

AAA Seared Striploin Steak \$41.99
with Classic Montreal Spices, Horseradish Sensed Au Jus

10 oz French Cut Grain-Fed Veal Chop \$43.99
With Caramelized Bermuda Onions and Forest Mushroom in Sweet Port Wine Glaze

AAA Slow Roasted Prime Rib of Beef \$45.99
Slowly Roasted with Mirepoix & Red Wine Jus

AAA Slow Roasted Tenderloin of Beef \$49.99
With Peppercorn Sauce

Combinations Entrees

Fresh Atlantic Fillet of Salmon & Fresh Corn Fed Boneless Breast of Chicken \$48.99
With White Wine Shallots & Fresh Herb Cream Sauce

Roasted Beef Tenderloin & Fresh corn Fed Boneless Skin on Breast of Chicken \$51.99
With Peppercorn Sauce or Roasted Shallots & Red wine jus

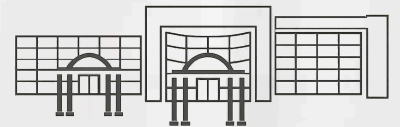
Roasted Beef Tenderloin & Fresh Atlantic Fillet of Salmon \$55.99
With Peppercorn Sauce or Roasted Shallots & Red wine jus



A LA CARTE DINNER MENU

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BURLINGTON CONVENTION CENTRE

Dessert

Dessert Selections

Trio of Italian Gelato Chocolate, Raspberry & Mango Served in Martini Glass with Wafer Stick	\$12.99
French Crepes A Delicious Crepe Filled with Creamy French Vanilla Ice Cream and Raspberry Coulis Centre, Drizzled with the Finest Belgium Milk Chocolate	\$13.99
Vanilla Raspberry Bombette Creamy Vanilla Ice Cream with a Raspberry Coulis Centre, Atop a Decadent White Chocolate Wafer and Covered in a Delicate White Chocolate Coating	\$13.99
Crème Brûlée Fresh French Custard made with Fresh Vanilla Beans	\$13.99
Espresso Infused Crème Brûlée Fresh French Espresso Infused Custard made with Fresh Vanilla Beans	\$13.99
Fresh Fruit Plate Assortment of Seasonal Fresh Fruit Including Watermelon, Pineapple and Seasonal Berries	\$14.99
Trio of Desserts Mini Crème Brûlée, Chocolate Chip Brownie & White Chocolate Dipped Strawberry	\$15.99
Tiramisu Lady Fingers Mascarpone Cheese Fresh Cream & Liquor	\$13.99
Chocolate Mousse Pyramid Served With Raspberry Coulis	\$15.99
Baked New York Cheesecake Fresh Cheesecake Topped with Tri Color Fruit Coulis	\$16.99

