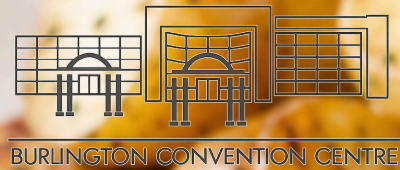


BRANT DINNER BUFFET

\$61.99 Per Person
(Minimum 50 People)



Cold Selection

Crudités & Dip
Hummus & Roasted Red Pepper Dip with Tortilla Crisps
House Salad with a Variety of Dressings, Grilled Vegetable Platter
Roasted Pepper and Garlic Fussili Salad
Fresh Tomato Cucumber Salad, Spiced Olives, Pickled Beets,
Assortments of Fresh Cold Cuts

Entrée Selections (Select Two)

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

AAA Slow Roasted Strip loin of Beef
Slowly Roasted with Mirepoix & Red Wine Jus

Boneless Breast of Chicken
Sautéed Breast of Skin on Chicken Breast in Mushroom Marsala Sauce

Fresh Atlantic Fillet of Salmon
White Wine Pepper Paste & Fresh Herbs

Chicken Coq Au Vin
Roasted Boneless Breast of Chicken with Pancetta, Pearl Onions & Forest Mushrooms in Red Wine Sauce

Buffet Includes

Fresh Seasonal Vegetables
Choice of Wild Rice Pilaf, Roasted Potatoes, or Mashed Potatoes

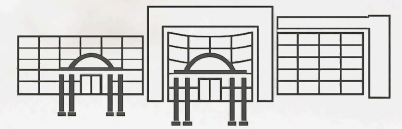
Assorted Cakes, European Pastries & Squares,
Seasonal Sliced Fresh Fruit
International & Domestic Cheese Board
Fresh Brewed Colombian Coffee
Decaffeinated Coffee & Tea

Assortment of Freshly Baked European Rolls & Butter



WELLINGTON DINNER BUFFET

\$67.99 Per Person
(Minimum 50 People)



BURLINGTON CONVENTION CENTRE

Cold Selection

Crudités & Dip

Hummus & Roasted Red Pepper Dip with Tortilla Crisps

House Salad with a Variety of Dressings, Grilled Vegetable Platter

Roasted Pepper and Garlic Fussili Salad

Fresh Tomato Cucumber Salad, Spiced Olives, Pickled Beets,

Assortments of Fresh Cold Cuts

Entrée Selections (Select Two)

AAA Slow Roasted Prime Rib of Beef

Slowly Roasted with Mirepoix & Red Wine Jus

~

AAA Slow Roasted Strip Loin of Beef

Slowly Roasted with Mirepoix & Red Wine Jus

~

Breast of Boneless Chicken

Sautéed Breast of Skin on Chicken Breast in Mushroom Marsala Sauce

~

Fresh Atlantic Salmon

Smothered With Fresh Roasted Pepper paste Fresh Herbs & White Wine

~

Chicken Coq Au Vin

Roasted Boneless Breast of Chicken with pancetta pearl Onions & Forest Mushrooms In Red Wine Sauce

Hot Pasta Selection (Select One)

Penne in Tomato Basil Sauce,

Fusilli à la Vodka or

Cheese Tortellini with Pesto Cream Sauce

Buffet Includes

Fresh Seasonal Vegetables

Choice of Wild Rice Pilaf, Roasted Potatoes, or Mashed Potatoes

Assorted Cakes, European Pastries & Squares

Seasonal Sliced Fresh Fruit

International & Domestic Cheese Board

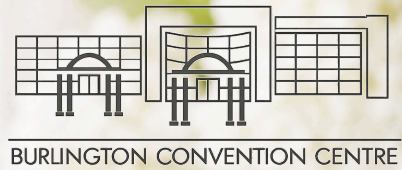
Fresh Brewed Colombian Coffee

Decaffeinated Coffee & Tea

Assortment of Freshly Baked European Rolls & Butter

NELSON DINNER BUFFET

\$71.99 per Person
(Minimum 50 People)



Cold Selection

Crudités & Dip
Hummus & Roasted Red Pepper Dip with Tortilla Crisps
House Salad with a Variety of Dressings, Grilled
Vegetable Platter
Roasted Pepper and Garlic Fussili Salad
Fresh Tomato Cucumber Salad, Spiced Olives, Pickled
Beets,
Assortments of Fresh Cold Cuts

Deluxe Cold Selection

Jumbo Shrimps with Cocktail Sauce

Entrée Selections (Select Two)

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

AAA Slow Roasted Strip Loin of Beef
Slowly Roasted with Mirepoix & Red Wine

~
Boneless Breast of Chicken
Sautéed Breast of Skin-on Chicken Breast in Mushroom Marsala Sauce

~
Fresh Atlantic Fillet of Salmon
Smothered with Fresh Roasted Pepper Paste, Fresh Herbs & White Wine

Chicken Coq Au Vin
Roasted Boneless Breast of Chicken with pancetta pearl Onions &
Forest Mushrooms In Red Wine Sauce

Deluxe Hot Pasta Selection (Choose One)

Fresh Baked Lasagna with Meat Sauce & Mozzarella Cheese

Cheese Tortellini in Tomato Basil or Rose Sauce

Buffet Includes

Fresh Seasonal Vegetables
Choice of Wild Rice Pilaf, Roasted Potatoes, or
Mashed Potatoes

Assorted Cakes, European Pastries & Squares
Seasonal Sliced Fresh Fruit Cheese Board
Fresh Brewed Colombian Coffee
Decaffeinated Coffee & Tea

Assortment of Freshly Baked European Rolls & Butter



ADDITIONAL A LA CARTE

Buffet Enhancement

Minimum 50 People or as Specified

Jumbo Shrimp Pyramid (per 100 pieces) \$325.00
With Chilli Horseradish Dip (100 Pieces)

Smoked Salmon (per person) \$17.99
Smoked Salmon with Red Onion & Capers

Sweet Table Enhancement

Chocolate Dipped Strawberries (Per Dozen) \$31.99
Assortment of French Macarons (Per Dozen) \$31.99
Assortment of Mini Crème Brûlés (Per Dozen) \$7.99
Croquembouche (Serves 30 – 35 Pieces) \$79.99

Custard-filled cream puffs shaped in a Pyramid,
Drizzled with Chocolate & Studded with Strawberries