

GALA MENU #1

\$139.99 Per Person++ Sunday - Thursday
\$159.99 Per Person, - Friday & Saturday



BURLINGTON CONVENTION CENTRE

Assorted Hot & Cold Deluxe Hors D'oeuvres Passed During Guest Arrival

First Course (Select One)

Roasted Butternut Squash Soup

Fresh Local Roasted Butternut Squash Apples & Onions with a Blend of Spices then Simmered to Perfection

Rainbow Roasted Peppers Soup

Red & Yellow Roasted Bell Peppers and Caramelized Onions Simmered with Fresh Herbs Finished with Cream

Tomato Napolitano

Layered Roma Tomato, Bocconcini Cheese and Fresh Basil Served on Boston Lettuce Drizzled with Balsamic Reduction

Main Entrée

Slow-Roasted Tenderloin of Beef

AAA Slow-Roasted Tenderloin of Beef

Accompanied by Wild Mushrooms & Roasted Shallots, Bouquet of Fresh Seasonal Vegetables & Pommes Duchesse

Dessert (Select One)

Poached Pear

Fresh Bartlett Pears Poached in Red Wine, Sugar & Cinnamon, Served in Tulip Cup Topped with Crème Anglaise

Dessert Plate

Small Petit Four Chocolate Truffle, Petit Chocolate-Dipped Pineapple & Strawberry Kebob

Trio of Cheesecake

Petits Strawberry, Chocolate & Vanilla Cheese Cakes Served on Chocolate Ribbon

Fresh Brewed Colombian Coffee, Decaffeinated Coffee & Tea

7.5 Hour Host Bar (5:30pm - 1:00am)

Rye, Rum, Vodka, Gin,
Scotch, Brandy,
Variety of Domestic Beers,
VQA Red and White Wine
Pop and Juices
Espresso



GALA MENU #2

\$129.99 Per Person++ - Sunday - Thursday
\$149.99 Per Person++ - Friday & Saturday



BURLINGTON CONVENTION CENTRE

Assorted Hot & Cold Deluxe Hors D'oeuvres Passed During Guest Arrival

First Course (Select One)

Penne Pomodoro

Penne Pasta with Tomato Basil Sauce*

Cheese Tortellini

Tortellini Filled with a Blend of Three Cheeses & Served with Fresh Basil Pesto Cream

Baby Spinach Salad

Baby Spinach Salad with Red Grape Tomato, Chevre Goat Cheese, Roasted Baby Beets Drizzled with Balsamic Vinaigrette

Main Entrée

Stuffed Chicken Breast Supreme

Breast of Chicken Stuffed with Roasted Red Pepper & Ricotta Cheese, Bouquet of Fresh Seasonal Vegetables & Pommes Duchesse

Accompanied by White Scallion Velouté

Dessert (Select One)

Chocolate Mousse Pyramid

Made with Fresh Chocolate & Cream, Shaped Like a Pyramid and Garnished with Fresh Berries

Trio Dessert Basket

Tuxedo Dipped Chocolate Strawberry Petit Chocolate Basket Filled with White Chocolate Mousse, Vanilla Basket Filled with Strawberry Mousse

Poached Pear

Fresh Bartlett Pears Poached in Red Wine, Sugar & Cinnamon Served in a Tulip Cup Topped with Crème Anglaise

Fresh Brewed Colombian Coffee, Decaffeinated Coffee & Tea

7.5 Hour Host Bar (5:30pm - 1:00am)

Rye, Rum, Vodka, Gin,
Scotch, Brandy,
Variety of Domestic Beers,
VQA Red and White Wine
Pop and Juices
Espresso

