

DINNER MENU

Soups

Tomato Basil
Vegetable Consommé
Forest Mushroom
Cream of Asparagus
Potato Leek
Beef Consommé Royale
Chicken Pastine

Salads

Three Green Salad
Choice of Balsamic, Mango or Italian Dressing
Traditional Caesar Salad
Baby Spinach Salad
*with Julienne of Pear, Dried Cranberries & Romano Cheese,
Zesty Lemon Pepper Dressing*
Baby Arugula
*with Green Onions, Julienne of Red & Yellow Peppers,
Herb Olive Oil & Lime Vinaigrette*

Dinner Entrée Selections

Baked Spice Tilapia <i>with Citrus Chive Cream Sauce</i>	\$28.50
Grilled Breast of Chicken <i>Choice of Spicy Pommery Mustard Sauce <u>or</u> Sundried Tomato Reduction</i>	\$28.95
Roast Breast of Turkey <i>with Dried Cranberry Bread Stuffing, Traditional Gravy & Cranberry Sauce</i>	\$28.95
Grilled or Baked Salmon Filet <i>with Lemon Dill <u>or</u> Balsamic Cream Sauce</i>	\$29.50
Breast of Capon <i>with Red Wine Demi-glaze</i>	\$30.95
Roast Chicken Ballantine <i>with Honey Lemon Butter Sauce</i>	\$32.50
Grilled Pork Tenderloin <i>with Dijon Mustard Glaze</i>	\$32.95
Grilled Medallions of Provini Veal <i>with Marsala Wine Sauce</i>	\$33.95
Roast Boneless Cornish Game Hen <i>with Shiitake Mushroom Wine Sauce</i>	\$34.95
Roast Striploin of Beef <i>with Brandy Peppercorn Sauce</i>	\$32.95
Roast Prime Rib of Beef Au Jus	\$34.95
Beef Tenderloin <i>with Rich Port Demi Infused with Chocolate</i>	\$39.95

Combination Entrées

Petit Filet of Salmon and Chicken Breast <i>with Citrus Chive Cream Sauce</i>	\$32.50
Grilled Breast of Chicken and Shrimp Skewer <i>with Sherry Wine Sauce</i>	\$32.50
*Petit Filet of Beef Tenderloin and Chicken Breast <i>with Shiitake and Green Peppercorn Demi-glaze</i>	\$39.50
*Optional, can substitute Salmon for Chicken Breast	

All Dinners Include Choice of Soup, Salad and Dessert, Medley of Fresh Vegetables,
Rice Pilaf OR Roasted Potatoes, European Rolls & Butter, Coffee, Tea & Decaffeinated Coffee

Prices are subject to 8% PST, 5% GST & 15% Gratuity
2008 Catering Menus-Subject to change without notice.



BURLINGTON CONVENTION CENTRE



DINNER MENU CONT'D

Soup Enhancements

Lobster Bisque

Clam Chowder, *Manhattan or New England*

add \$2.50 / Per Person

Salad Enhancements

Smoked Salmon Rosettes

served with Organic Greens, Fresh Dill and Crème Frische

Sliced Tomatoes and Bocconcini

Served with Fresh Basil on a Leave of Boston Bibb, Balsamic Reduction

add \$2.00 / Per Person

Additional Appetizers

Penne, Tri Coloured Fussili or Farfalla Pasta

Choice of Tomato Basil, Alfredo, al a Vodka or Arriabbiatta Sauce

\$4.95 / Per Person

Antipasto Plate

Sliced Proscuitto, Melon Wedge, Grilled Vegetables, Spiced Olives, Bocconcini Cheese and Melba

\$7.95 / Per Person

Smoked Salmon

Garnished with Red Onion, Capers, and Horseradish Cream on Boston Bibb

\$9.95 / Per Person

Jumbo Shrimp Cocktail

Tender Poached Shrimp served with a Chili Horseradish Dip

\$12.95 / Per Person

Shrimp and Scallops on Thai Noodles

with Curry Cream Sauce

\$13.95 / Per Person

Desserts

Fruit Tulip

Chocolate Tulip Cup with French Vanilla Ice Cream, Topped with Medley of Fresh Fruit

Swiss Apple Tart

Apples Baked in a Light Custard, served with Whiskey Cream & Caramel Drizzle

Chocolate Raspberry Truffle Cake

Rich Dark Chocolate Mousse with Chocolate Ganache Topped with Fresh Raspberries

Chocolate Brownie

with Rich Chocolate Ice Cream & Raspberry Puree

Pear, Raspberry Tart

Pears Baked over a thin layer of Raspberries & served with Vanilla Cream & Raspberry Puree

Panacotta

with Mixed Berry Compote

Toffee Apple Cheese Cake

New York Style Cheese Cake with Caramel Baked Apples, Drizzled with Caramel Sauce

Fresh Fruit Flan

Thin Shortbread Crust Filled with Pastry Cream, Layered with Sliced Fresh Fruit

Molten Lava Chocolate

Warm Chocolate Cake with Ganache Filling and Vanilla Sauce



BURLINGTON CONVENTION CENTRE

Prices are subject to 8% PST, 5% GST & 15% Gratuity
2008 Catering Menus-Subject to change without notice.

