

# LUNCHEON MENU

## Soups

Vegetable Consommé  
Roasted Red Pepper  
Butternut Squash with Fennel  
Broccoli & Cheddar  
Potato Leek  
Cream of Mushroom  
Minestrone

## Salads

Three Green Salad  
Choice of Raspberry or Balsamic Dressing  
Traditional Caesar Salad  
Baby Spinach Salad  
with Julienne of Pear  
in a Zesty Lemon Pepper Dressing

## Luncheon Entrée Sélections

|  |               |                |
|--|---------------|----------------|
| <b>Grilled Breast of Boneless Chicken</b>  | (6oz Portion) | <b>\$19.95</b> |
| <i>Choice of White Wine Mushroom Sauce, Milinaise Sauce <u>or</u> Florentine Sauce</i>                       | (8oz Portion) | <b>\$21.95</b> |
| <b>Chicken Brochette</b>   |               | <b>\$19.95</b> |
| <i>Tender Pieces of Chicken Marinated with a Savoury Spice Blend, Grilled Peppers, Onions &amp; Zucchini</i> |               |                |
| <b>Chicken Parmesan</b>  |               | <b>\$19.95</b> |
| <i>Dusted with Garlic Breadcrumbs &amp; Herbs, Topped with Parmesan, Glazed with a Tomato Fondue</i>         |               |                |
| <b>Roast Ontario Pork Loin</b>   | (6oz Portion) | <b>\$21.95</b> |
| <i>with Apple Cider Sauce</i>  |               |                |
| <b>Breaded Filet of Sole</b>   |               | <b>\$21.95</b> |
| <i>Panco Crusted Filet with Lemon Garnish</i>  |               |                |
| <b>Supreme of Chicken Coq au Vin</b>   |               | <b>\$22.95</b> |
| <i>with a Mushroom, Bacon, Red Wine Sauce</i>  |               |                |
| <b>Roast Turkey Breast</b>   |               | <b>\$22.95</b> |
| <i>with Traditional Turkey Gravy</i>   |               |                |
| <b>Salmon Filet</b>  | (4oz Portion) | <b>\$22.95</b> |
| <i>Glazed with Maple Butter, Citrus Chive <u>or</u> Lemon Dill Sauce</i>                                     | (6oz Portion) | <b>\$25.95</b> |
| <b>Roast Striploin of Beef</b>   |               | <b>\$25.95</b> |
| <i>with Port Wine Sauce</i>  |               |                |

## Desserts

### **Pear William**

*French Vanilla Ice Cream with Pears and  
Chocolate Fondue Garnished with a Fan Wafer*

### **Trio of Italian Gelati**

*in a Chocolate Tulip Cup Drizzled with Fruit Puree*

### **Crème Caramel**

*with Caramelized Sugar Sauce*

### **Strawberry Crème Layer Torte**

*Layers of Vanilla Cake with*

*Strawberry Cream Filling*

### **Raspberry Ice Cream Crepes**

*With Trio of Raspberry, Mango & Chocolate Purees*

### **Apple Caramel Crumble**

*with Vanilla Sauce*

### **Double Chocolate Mousse Fudge Torte**

*Layers of Chocolate Cake Filled with a  
Decadent Chocolate Fudge Mousse*

### **Tiramisu**

*Mascarpone Cheese, Espresso & Whipped  
Cream, Layered over Marsala Soaked Lady  
Fingers served with Chocolate Fondue*

All Luncheons Include, Choice of Soup OR Salad and Dessert, Medley of Fresh Vegetables, Rice Pilaf  
OR Roasted Potatoes, European Rolls & Butter, Coffee, Tea & Decaffeinated Coffee  
\*\* To have BOTH Soup & Salad add an additional \$2.95 Per Person

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



BURLINGTON CONVENTION CENTRE



ATRIUM  
CONFERENCE  
CENTRE