

BRANT DINNER BUFFET

Cold Items

Medley of Fresh Vegetables with Buttermilk Dressing
Roasted Red Potato and Pommery Mustard Salad
Farfalla Pasta Salad with Julienne of Vegetable in Lemon Pepper Vinaigrette
Roasted Pepper and Garlic Fussili Salad
Greek Salad with Crumbled Feta
Green Cabbage Salad with Creamy Horseradish Dressing
Spiced Olives, Pickled Beets, Pepperoncini
Three Green Salad with a Variety of Dressings
Cold Cut Platter of Smoked Turkey, Black Forest Ham, Montreal Smoked Meat

Hot Entrée Selections (Choose Two)

Roast Prime Rib of Beef
Au Jus
~
Roast Striploin of Beef
Au Jus
~
Grilled Breast of Boneless Chicken
Creole Mustard, Milinaise, Sherry Cream or Shitaki Mushroom Sauce
~
Baked Salmon Filet
Citrus Chive, Lemon Dill or Balsamic Sauce
~
Roast Ontario Pork Loin
Peppercorn or Apple Cider Sauce
~
Roast Turkey
Traditional Turkey Gravy
~
Shrimp and Scallop Etouffee
Tender Pieces of Shrimp, Scallops and Mushrooms served in a Wine Sauce with a hint of Creole
~
Chicken Coq Au Vin
Tender Pieces of Boneless Chicken and Mushrooms served in Creamy Red Wine Sauce with Pearl Onions

Buffet Includes

Medley of Fresh Vegetables
Wild Rice Pilaf or Roasted Garlic Potatoes
~
Assorted Cakes, French Pastries, Seasonal Sliced Fresh Fruit & Cheese Board
Coffee, Tea and Decaffeinated Coffee
Variety of European Rolls & Butter

\$36.95 Per Person
(Minimum 50 People)

All prices are subject to 13% HST and 15% Service Charge



BURLINGTON CONVENTION CENTRE

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WELLINGTON DINNER BUFFET

Cold Items

Medley of Fresh Vegetables with Buttermilk Dressing
Roasted Red Potato and Pommery Mustard Salad
Farfalla Pasta Salad with Julienne of Vegetable in Lemon Pepper Vinaigrette
Roasted Pepper and Garlic Fussili Salad
Greek Salad with Crumbled Feta
Green Cabbage Salad with Creamy Horseradish Dressing
Spiced Olives, Pickled Beets, Pepperoncini
Three Green Salad with a Variety of Dressings
Cold Cut Platter of Smoked Turkey, Black Forest Ham, Montreal Smoked Meat

Hot Entrée Selections (Choose Two)

Roast Prime Rib of Beef
Au Jus

~

Roast Striploin of Beef
Au Jus

~

Grilled Breast of Boneless Chicken
Creole Mustard, Milinaise, Sherry Cream or Shitaki Mushroom Sauce

~

Baked Salmon Filet
Citrus Chive, Lemon Dill or Balsamic Sauce

~

Roast Ontario Pork Loin
Peppercorn or Apple Cider Sauce

~

Roast Turkey
Traditional Turkey Gravy

~

Shrimp and Scallop Etouffee
*Tender Pieces of Shrimp, Scallops and Mushrooms
served in a Wine Sauce with a hint of Creole*

~

Chicken Coq Au Vin
*Tender Pieces of Boneless Chicken and Mushrooms served in
Creamy Red Wine Sauce with Pearl Onions*

Hot Pasta Choice (Choose One)

Penne Arrabbiatta, Fussili a la Vodka or
Cheese Tortellini with Pesto Cream Sauce

Buffet Includes

Medley of Fresh Vegetables
Wild Rice Pilaf or Roasted Garlic Potatoes
~
Assorted Cakes, French Pastries, Seasonal Sliced Fresh Fruit & Cheese Board
Coffee, Tea and Decaffeinated Coffee
Variety of European Rolls & Butter

\$40.95 Per Person - (Minimum 50 People)

All prices are subject to 13% HST and 15% Service Charge



NELSON DINNER BUFFET

Cold Items

Medley of Fresh Vegetables with Buttermilk Dressing
Roasted Red Potato and Pommery Mustard Salad
Farfalla Pasta Salad with Julienne of Vegetable in Lemon Pepper Vinaigrette
Roasted Pepper and Garlic Fussili Salad
Greek Salad with Crumbled Feta
Green Cabbage Salad with Creamy Horseradish Dressing
Spiced Olives, Pickled Beets, Pepperoncini
Three Green Salad with a Variety of Dressings
Cold Cut Platter of Smoked Turkey, Black Forest Ham, Montreal Smoked Meat

Deluxe Cold Item

Smoked Salmon with Capers & Red Onions
Accompanied by Horseradish Cream

Hot Entrée Selections (Choose Two)

Roast Prime Rib of Beef
Au Jus

~
Roast Striploin of Beef
Au Jus

~
Grilled Breast of Boneless Chicken
Creole Mustard, Milinaise, Sherry Cream or Shitaki Mushroom Sauce

~
Baked Salmon Filet
Citrus Chive, Lemon Dill or Balsamic Sauce

~
Roast Ontario Pork Loin
Peppercorn or Apple Cider Sauce

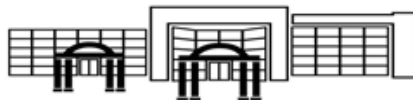
~
Roast Turkey
Traditional Turkey Gravy

~
Shrimp and Scallop Etouffee
Tender Pieces of Shrimp, Scallops and Mushrooms served in a Wine Sauce with a hint of Creole

~
Chicken Coq Au Vin
Tender Pieces of Boneless Chicken and Mushrooms served in Creamy Red Wine Sauce with Pearl Onions

***Nelson Dinner Buffet
Cont'd - See Page 4***

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NELSON DINNER BUFFET CONT'D

Deluxe Hot Pasta Choice (Choose One)

Lasagna Bolognaise
Layers of Pasta,
Ricotta Cheese
with Tomato Meat Sauce

Lasagna Florentine
Layers of Pasta,
Ricotta Cheese, Spinach with
Tomato Sauce

Meat or Cheese Cannelloni
with Tomato Basil or
Rose Sauce

Buffet Includes

Medley of Fresh Vegetables
Wild Rice Pilaf or Roasted Garlic Potatoes

~
Assorted Cakes, French Pastries, Seasonal Sliced Fresh Fruit & Cheese Board
Coffee, Tea and Decaffeinated Coffee
Variety of European Rolls & Butter

\$44.95 Per Person
(Minimum 50 People)

Additional A la Carte Items to enhance your Buffet

Minimum 50 People or as Specified

Jumbo Shrimp Pyramid with Chilli Horseradish Dip (100 Pieces)	\$215.00 / 100 Pieces
Hot Shrimp Skewers Brushed with Garlic Butter	\$3.95 / Per Person

Additional A la Carte Items to enhance your Sweet Table

Chocolate Dipped Strawberries	\$27.00 / Per Doz
Croquembouche Custard Filled Cream Puffs Shaped in a Pyramid, Drizzled with Chocolate & Studded with Strawberries	
• Small (Serves 30-35 Pieces)	\$60.00 / Small
• Medium (Serves 50-55 Pieces)	\$100.00 / Medium
• Large (Serves 60-70 Pieces)	\$120.00 / Large

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