

# LUNCH MENU

## Soups

Roasted Red Pepper, Tomato Basil  
Cream of Forest Mushroom, Potato Leek  
Chicken Noodle, Minestrone & Butternut Squash

## Salads

### House Salad

Fresh Assorted Greens, English Cucumber, Ripe Red Grape Tomato, Shredded Carrots with Your Choice of Dressing

### Traditional Caesar Salad

Fresh Hearts of Romaine, Parmesan Cheese, Smoked Crisp Bacon and Croutons

### Fresh Baby Spinach Salad

With Shaved Pear, Dried Cranberries & Romano Cheese, Zesty Lemon Pepper Dressing

## Entrée Selection

**Fresh Corn-Fed Boneless Breast of Chicken.....\$32.99**

Fresh Corn-Fed Boneless Breast of Chicken Accompanied with Creole Butter Sauce

**Chicken Parmesan.....\$32.99**

Fresh Corn-Fed Boneless Breast of Chicken, Breaded and Topped with Tomato Sauce & Mozzarella Cheese

**Roasted Ontario Pork Loin.....\$32.99**

Fresh Ontario Pork Stuffed with Cranberries & Apples, Accompanied with Apple Butter Sauce

**Breaded Fillet of Sole..... \$31.99**

Fresh Fillet of Sole Breaded and Fried Golden, Accompanied with a Lemon Wedge

**Fresh Atlantic Fillet of Salmon.....\$33.99**

Atlantic Fillet of Salmon Smothered with Olive Oil, Roasted Pepper Paste & White Wine

**AAA Slow Roasted Strip Loin of Beef.....\$35.99**

Fresh Strip Lion of Beef Accompanied with Horseradish Sensed Au Jus

## Dessert

### Trio of Italian Gelato

Chocolate, Raspberry & Mango Served in Martini Glass with Wafer Stick

### French Crepes

A Delicious Crepe Filled with Creamy French Vanilla Ice Cream and Raspberry  
Coulis Centre, Drizzled with the Finest Belgium Milk Chocolate

### Crème Brulee

Fresh French Custard made with Fresh Vanilla Beans

### Trio of Desserts

Mini Crème Brulee, Chocolate Chip Brownie & White Chocolate Dipped Strawberry

*All Luncheons Include, European Rolls & Butter, Choice of Soup OR Salad  
and Dessert, Medley of Fresh Vegetables, Rice Pilaf*

*OR Roasted Potatoes Coffee, Tea & Decaffeinated Coffee*

*\*\* To have BOTH Soup & Salad add an additional \$6.99 Per*

*Prices are subject to 13% HST & 15% Service Charge*

# A Christmas Lunch Buffet



## *Salad Bar*

Variety of Freshly Baked European Rolls & Butter

Three Green Salad with Variety of Dressings, Crudités Platter with Ranch Dressing, Grilled Red & Yellow Peppers, Grilled Zucchini, Greek Salad with Crumbled Feta, Hummus & Crispy Corn Chips, Pepperoncini, Boccocini, Spiced Olives, Pickled Beets

## *Hot Entrée Selections*

(Selection Of One)

### **Penne Pomodoro**

Penne Pasta In Tomato Basil Sauce

### **Cheese Tortellini Ala Pesto**

Cheese Tortellini In Creamy Pesto Sauce

### **Slow Roasted Strip Loin of Beef**

With Grainy Dijon Mustard & Spices Served With Wild Mushroom Sauce

### **Roasted Turkey Breast with Sage & Cranberry Stuffing**

Natural Gravy And Traditional Cranberry Sauce

### **Fresh Corn Fed Boneless Breast of Chicken**

Honey Mustard Dijon Cream Sauce or Creamy Creole Butter Sauce

### **Ontario Roasted Pork Loin**

Dried Apricots & Port Wine Jus

### **Fresh Atlantic Fillet of Salmon**

Atlantic Fillet Of Salmon Smothered With Olive Oil, Roasted Red Pepper Paste & White Wine

## *Buffet Includes*

Roasted Potatoes or Mashed Potatoes  
Seasonal Roasted Root Vegetables

## *Dessert Table*

Assortment of Festive Cakes & Pastries  
Mini Crème Brule  
Assortment of Home Baked Squares, Chocolate & Strawberry Mousse  
Fresh Brewed Colombian Coffee, Decaffeinated Coffee & Tea

**\$34.99 Per Person Plus 15% Set Up Fee And 13% HST**  
**(Minimum 50 People)**

**Add an Extra Hot Entrée for \$9.99**



BURLINGTON CONVENTION CENTRE