

DINNER MENU



RBC PLACE
LONDON

DINNER

Plated

min. 50 guests

Starters

Local Sweet Lettuce Blend, Butter Lettuce, Pea Tenders and Edible Flower Confetti with a Raspberry-Lime Vinaigrette V GF	\$16
Local Slegers Organic Greens, Blonde Frisée, Cold Smoked Feta, Beet Carpaccio and Candied Walnuts with a White Balsamic Vinaigrette GF	\$17
Composed Hearts of Romaine with Pancetta, Shaved Reggiano, and Fire-Roasted Crostini, with Charred Lemon and Roasted Garlic Vinaigrette	\$18
Beef Carpaccio with Horseradish Crème, Sorrel, Shaved Reggiano and a Crispy Fried Poached Egg	\$25
Smoked Salmon, Herb-Whipped Cream Cheese Tart, Slegers Organic Greens with a Lemon Dill Vinaigrette	\$22

Soups

Wild Mushroom and Leek Velouté Soup GF	\$11
Smoked Butternut Squash and Apple Butter Soup GF	\$11
<i>Vegan options are available. Ask your Event Planner for details.</i>	

Entrées

All entrées are served with Chef's choice of starch and vegetables.

Roasted Chicken Breast, with Maitake and Chive Filling and a Thyme Jus GF	\$36
Roasted Supreme of Capon Chicken with a Tarragon Dijon Jus GF	\$34
Dry Aged AAA Centre Cut Filet Mignon (6oz) with Creamy Peppercorn Sauce GF	\$58 (Halal \$10)
Combination Plate of Roasted Filet-Mignon (4oz), VQA Red Wine Reduction, Roasted Chicken Supreme (5oz), with Saffron and Chive Cream Sauce on Side GF	\$60 (Halal \$10)
Atlantic Salmon Fillet, Thai Red Curry Coconut Cream Sauce GF	\$39
Dhal Croquette, Cauliflower Purée with Mango Curry Sauce V GF	\$36

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V Vegan **GF** Gluten-Free

Food and beverage charges are subject to an administrative fee (18%) and HST (13%).

DINNER

Plated (Cont.)

min. 50 guests

Desserts

Chocolate Experience: Decadent Chocolate Cake, Dark and White Chocolate Mousse, with White Chocolate Sauce and Fresh Raspberries	\$19
Pecan Chocolate Caramel Cheesecake with Chocolate and Caramel Sauce	\$19
Carrot Cake with a Caramel and Chocolate Sauce V GF	\$18
Strawberry Champagne Cheesecake with Strawberry Compôte GF	\$18
Niagara Cherry Preserve Cheesecake	\$19
Chocolate Banana Crème Brûlée with Chocolate Bark GF	\$18
Tiramisu with Amaretto Anglaise and Fresh Berries	\$19
Chocolate Trio: Chewy Brownie, Chocolate Cheesecake, Chocolate Macaron	\$22

*Three-course meals accompanied by fresh bakery rolls and creamery butter, coffee and tea. Gluten-free rolls **GF** are available by pre-order. Custom menu items may be added to your dinner. Ask your Event Planner for details.*



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DINNER

Buffet

min. 50 guests

Salads

Traditional Caesar Salad **GF** with Fire Roasted Croutons (on the side)

Slegers Chef's Blend Organic Greens, Crispy Vegetables with Lemon-Herb Vinaigrette **V GF**

German Style Potato Salad **GF**

Gemelli Mediterranean Pasta Salad

Entrées

Roasted Breast of Ontario Chicken with Coq au Vin Red Wine Sauce **GF**

Penne in Rustic Tomato Ragout **V** and Parmesan (on Side)

Roasted Local Mini Potatoes **V GF**

Sautéed Fresh Vegetable Medley **V GF**

Tempeh and Vegetable Paella **V GF**

Desserts

Fresh Fruit Display **V GF**

Selection of Cakes, Flans and Pies

Gluten-Free Chewy Chocolate Cake **GF**

Buffet Also Includes:

Assorted Bakery Rolls with Creamery Butter

Locally Roasted Custom-Blend Coffee, Decaf and Assorted Teas

\$62 per person

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DINNER

Deluxe Buffet

min. 50 guests

Starters

Antipasto Platter: Provolone, Roasted Vegetables, Prosciutto, Melon, Marinated Olives **GF** and Crostini

Rocket and Radish Salad with Local Chèvre and Sherry Vinaigrette **GF**

Slegers Chef's Blend Organic Greens with House-Made Dressing **V GF**

Chickpea Salad with Lemon Yogurt Vinaigrette **GF**

Mediterranean Chop Salad, Fresh Vegetables, Feta, Kalamata Olives, Lemon and Olive Oil **GF**

Entrées

Slow Roasted AAA Striploin of Beef with VQA Red Wine Glaze **GF**

Spinach and Cheese Ravioli with Red Pepper Sauce

Roasted Breast of Ontario Chicken with Choron-Style Creamy Tomato Tarragon Sauce **GF**

Roasted Local Mini Potatoes **V GF**

Sautéed Fresh Vegetable Medley **V GF**

Long-Grain Rice with Roasted King Oyster Mushrooms, Artichokes and a Selection of the Finest Legumes and Vegetables **V GF**

Desserts

Fresh Display of Local and International Fruits **V GF**

Selection of Cakes, Flans and Cheesecakes

Gluten-Free Chewy Chocolate Cake **GF**

Assorted French Pastries

Macarons **GF**

Buffet Also Includes:

Assorted Bakery Rolls with Creamery Butter

Locally Roasted Custom-Blend Coffee, Decaf and Assorted Teas

\$72 per person

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