

# HOLIDAY MENU



RBC PLACE  
LONDON

# HOLIDAY

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## Buffet

min. 50 guests

### Salads

Tangle of Mixed Greens with Crisp Vegetables and House-Made Cranberry and White Balsamic Vinaigrette **V GF**

Kale Crunch Caesar Salad: Baby Kale and Festive Vegetables Tossed in Caesar Dressing **GF**

Caprese Pasta Salad with 24-hour Tomato, Pearl Bocconcini and Pesto Dressing

French Potato Salad with Grainy Dijon Mustard Aioli and Scallions **GF**

### Entrées

Sage Marinated Fresh Ontario Turkey Breast with Hearty Gravy and House-Made Cranberry Sauce **GF**

Traditional Bread Stuffing with Celery, Onion and Natural Pan Drippings

Slow Roasted Canadian Beef Striploin with Natural Reduction and Horseradish **GF**

Yukon Gold Potato Spun with Butter **GF**

Curry Rice with a Mélange of Legumes **V GF**

Bouquet of Fresh Vegetables **V GF**

### Desserts

Selection of Holiday Favourites: Assortment of Festive Cheesecakes, Fruit Flans, Tortes and Fruit Pies

Flourless Chocolate Fudge Cake **GF**

Miniature Pastries and Squares

### Buffet Also Includes

Assorted Bakery Rolls and Creamery Butter

Locally Roasted Custom-Blend Coffee, Decaf and Assorted Teas

\$68 per person

*Add east coast salmon medallions with lemon caper butter sauce **GF** for \$8 more per person.*

*Add a selection of fresh sliced fruit **V GF**. Gluten-free rolls **GF** are available by pre-order.*

*Ask your Event Planner for details.*

**V** Vegan **GF** Gluten-Free

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

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## PLATED

min. 50 guests

### Starters (select one)

Butter Lettuce, Toasted Pepitas, Dried Bing Cherries, Local Pea Tenders and Edible Flower Confetti, with White Balsamic Cherry Vinaigrette **V GF**

Composed Hearts of Romaine Caesar Salad, Crispy Julienne Pancetta, Shaved Parmesan, Fire Roasted Crostini and Caesar Dressing

Wild Mushroom Chowder, Truffle Scented Olive Oil Drizzle **GF**

### Entrées (select one)

*All entrées are served with Chef's choice of starch and vegetable*

Sage Marinated Roasted Ontario Turkey Breast with Gravy, Traditional Bread Stuffing and House-Made Cinnamon Scented Cranberry Sauce

Supreme of Chicken with Chasseur Sauce **GF**

Smoked Bone-In Ontario Chop with Jonah Apple Butter Sauce **GF**

Medallion of Atlantic Salmon with Lemon Butter Sauce **GF**

Beef Short Rib with Red Wine Reduction **GF**

Vegan Thai Curry with Tofu, Mushrooms, Fresh Vegetables, Aromatic Micro Sprouts and Rice Noodles Enrobed in a Creamy Coconut Curry Sauce **V GF**

Wild Rice and Shogun Maitake Mushroom Cabbage Roll with Red Pepper Sauce **V GF**

### Desserts (select one)

Niagara Cherry Cheesecake with Fresh Berries and Whipped Heavy Cream

Flourless Chocolate Torte with Red Wine Raspberry Sauce **GF**

Pumpkin Spiced Crème Brûlée with Cranberry Chocolate Bark **GF**

German Chocolate Cake with Baileys Anglaise and Berries

Banana Chocolate Lava Cake with Chocolate and Caramel Sauce **GF**

### Dinner Also Includes

Assorted Bakery Rolls and Creamery Butter

Locally Roasted Custom-Blend Coffee, Decaf and Assorted Teas

\$70.00 per person

*Gluten-free rolls **GF** are available by pre-order. Add a holiday-inspired cookie platter at each table for \$4 per person (based on tables of 8-10). Add a selection of sliced fresh fruit platters **V GF**. Ask your Event Planner for details.*

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