

# 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-Mandarin Vinaigrette **V GF**

Roasted Butternut Squash and Kale Salad with Red Onion and Dried Cranberries Drizzled with a Tangy Apple Cider Vinaigrette **V GF**

Mediterranean Chickpea Pasta Salad

German-Style Potato Salad with Grainy Mustard **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 Rich Demi-Glaze and Horseradish **GF**

Garlic and Chive Rustic Yukon Gold Mashed Potatoes **GF**

Vegan Paella Packed Full of Vegetables and Legumes, Scented with Saffron **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

\$70 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)

Local Slegers Organic Greens, Blonde Frisée, Cold Smoked Feta, Beet Carpaccio, and Candied Walnuts with a White Balsamic Vinaigrette **GF**

Baby Arugula Salad, Marinated Bocconcini, Grape Tomatoes, and Micro Basil with a Balsamic Reduction Vinaigrette **GF**

Roasted Corn Chowder served with Calabrian Chili Oil **GF**

### Entrées (select one)

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

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

Supreme of Chicken with Creamy Mushroom Sauce **GF**

Smoked Bone-In Ontario Pork 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 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**

Roasted Vegetable Tart with Layers of Hummus and Black Beans

### Desserts (select one)

Eggnog Cheesecake with Gingerbread and Spiced Rum Anglaise

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

Cranberry-Orange Crème Brûlée with Cranberry Chocolate Bark **GF**

German Chocolate Cake with Baileys Irish Cream Anglaise and Berries

Tiramisu with Mocha Anglaise and Berries

### Dinner Also Includes

Assorted Bakery Rolls and Creamery Butter

Locally Roasted Custom-Blend Coffee, Decaf, and Assorted Teas

\$72 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.*

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

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