

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 Strawberry Poppy Seed Vinaigrette V GF	\$16
Baby Arugula Salad, Marinated Bocconcini, Grape Tomato, Micro Basil with a Balsamic Reduction Vinaigrette GF	\$17
Shaved Apple, Fennel Salad, Slegers Microgreens, Pickled Beets, and Watermelon Radish with a Blood Orange Vinaigrette V GF	\$18
Red Wine Poached Pear and Blue Cheese Salad, Organic Greens, Crispy Pancetta, Red Onion, and Candied Walnuts with a Red Wine Vinaigrette	\$24
Sashimi Grade Rare Seared Tuna, Aromatic Microgreens, and Fresh Mango Chutney	\$24

Soups

Roasted Butternut Squash and Ginger Pottage, Toasted Pepita, and Ginger Crème GF	\$12
Wild Mushroom Bisque with White Truffle Oil and Chives GF	\$12
<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 Fig and Ricotta Stuffing and a Port Wine Demi GF	\$37
Roasted Supreme of Capon Chicken with a Harissa Sauce GF	\$35
Dry Aged AAA Centre Cut Filet Mignon (6oz) with Forty Creek Whisky Creamy Peppercorn Sauce GF	\$59 (Halal \$10)
Combination Plate of Roasted Filet Mignon (4oz) with Local Maitake Mushroom Ragoût and Roasted Chicken Supreme (5oz) with Lemon Capers Beurre Blanc on the side GF	\$61 (Halal \$10)
Atlantic Salmon Fillet with Orange-Ginger Reduction GF	\$40
Twice Baked Sweet Potato Filled with Beluga Lentil Caviar, Crispy Garlic 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

Belgian Chocolate Mousse Bar, White Chocolate Swirl with Fresh Berries and Whipped Cream	\$19
Dulce de Leche Cheesecake with Chocolate and Caramel Sauce	\$19
Carrot Cake with a Caramel Sauce	\$18
Salted Caramel Bomb with Fresh Berries and Whipped Cream	\$18
Lemon Curd Tart with Raspberry Sauce and Fresh Berries	\$18
Montmorency Cherry Cheesecake	\$19
Tahitian Vanilla Crème Brûlée with Miniature Chocolate Crunch Cake and Berries*	\$18
<i>*Can be made Gluten-Free upon request</i>	
Tiramisu with Amaretto Anglaise and Fresh Berries	\$19
Chocolate Trio: Montmorency Cherry, Meyer Lemon, Belgian Chocolate	\$22

*Three-course meals are accompanied by fresh bakery rolls, 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

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

Slegers Chef's Blend Organic Greens, Crispy Vegetables
with White Balsamic Vinaigrette **V GF**

Southern Style Potato Salad with Pickles and Chopped Egg **GF**

Chow Mein Asian Noodle Salad

Entrées

Roasted Breast of Ontario Chicken with Mushroom Tarragon Sauce **GF**

Cavatappi in Rustic Tomato Cream Sauce* and Parmesan (on the side)

*Can be made Vegan upon request

Roasted Garlic and Herb Mashed Potatoes **GF**

Sautéed Fresh Vegetable Medley **V GF**

Garden-to-Table Paella, Packed Full of Vegetables and Legumes **V GF**

Desserts

Fresh Fruit Display **V GF**

Selection of Cakes, Flans, Cheesecakes, 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

\$64 per person

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DINNER

Deluxe Buffet

min. 50 guests

Starters

Mezza Platter: Roasted Vegetables, Hummus, Marinated Olives **GF**, and Crostini
Kale and Cranberry Salad, Tomatoes, Cucumber, Chickpeas, and Sunflower Seeds with a Lemon Poppy Seed Vinaigrette **V GF**
Slegers Chef's Blend Organic Greens with House-Made Balsamic Vinaigrette **V GF**
Roasted Beet Root Salad with Fennel, Chèvre, and Sherry Vinaigrette **GF**
Cyprus Salad, Fresh Vegetables, Feta, Kalamata Olives, Lemon, and Parsley **GF**

Entrées

Slow Roasted AAA Striploin of Beef with Creamy Peppercorn Sauce **GF**
Potato Gnocchi with Sundried Tomato Pesto and Kalamata Olives
Roasted Breast of Ontario Chicken with a Bombay Butter Chicken Sauce **GF**
Roasted Local Mini Potatoes **V GF**
Sautéed Fresh Vegetable Medley **V GF**
Ancient Grains and Saffron Scented Rice Pilaf with Fresh Vegetables, Wild Rice, Sprouted Crimson Lentils, Quinoa, Brown Rice, and Sorghum **V GF**
Add salmon medallions with a white wine cream sauce for \$8 per person

Desserts

Fresh Display of Local and International Fruits **V GF**
Selection of Cakes, Flans and Cheesecakes
Gluten-Free Dark Chocolate Torte **GF**
Assorted French Pastries
Macarons **GF**

Buffet Also Includes:

Assorted Bakery Rolls with Creamery Butter
Locally Roasted Custom-Blend Coffee, Decaf and Assorted Teas

\$74 per person

*Gluten-Free rolls **GF** are available by pre-order.*

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