

DINNER MENU



RBC PLACE
LONDON

DINNER

Plated

min. 50 guests

Starters

Baby Spinach and Lake Erie Farms Bibb Lettuce, Local Pea Tenders and Edible Flower Confetti, Blood Orange Vinaigrette V GF	\$15
Local Slegers Organic Greens, Blonde Frisée, Ontario Chèvre, Marinated Beets and Candied Walnuts, Raspberry Vinaigrette GF	\$16
Composed Hearts of Romaine, Pancetta, Parmesan Crisp, Fire-Roasted Croutons, Charred Lemon and Roasted Garlic Vinaigrette	\$18
Beef Bresaola, Horseradish Mousse, Blond Frisée, Shaved Reggiano, Balsamic Reduction, Crispy Crostini	\$20
Cold Smoked Salmon, Dill Cream Cheese, Capers and Bagel Chips	\$20

Soups

Roasted Heirloom Carrot and Ginger Soup GF	\$10
Butternut Squash Bisque Scented with Martin's Maple, Chive Crème, Toasted Pepitas GF	\$10
Maritime Lobster Ravioli Bisque <i>(Vegan options are available. Ask your Event Planner for details.)</i>	\$18

Entrées

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

Roasted Chicken Breast, Artichoke, Spinach and Ricotta Filling, Piquillo Pepper Sauce GF	\$36
Roasted Supreme of Local Chicken, Mushroom Marsala Sauce GF	\$34
Dry Aged AAA Centre Cut Filet Mignon (6oz), Stilton Cabernet Reduction GF	\$58 <i>(Halal \$10)</i>
Combination Plate of Roasted Filet-Mignon (4oz), VQA Red and Thyme Reduction, Roasted Chicken Supreme (5oz), Harissa Sauce (Side)	\$60 <i>(Halal \$10)</i>
Atlantic Salmon Fillet, Pink Peppercorn Fennel Sauce GF	\$39
Masala Roasted Acorn Squash, Edamame Rice, Vegetable Pakora, Tamarind Sauce V GF	\$36

Desserts

Belgian Chocolate Mousse with Vanilla Anglaise	\$18
Turtle Cheesecake with Chocolate and Caramel Sauce	\$18
Gluten-Free Decadent Chocolate Fudge Cake with a Strawberry Compote GF	\$17
Lemon Curd Cheesecake with a Raspberry Sauce	\$18
Raspberry Crème Brûlée with Toasted Coconut Bark GF	\$17
Chocolate Pecan Flan Wedge, Crème Chantilly and Berries	\$18
Chocolate Trio: Chewy Brownie, Chocolate Cheesecake, Chocolate Macaron	\$21

Three-course meals accompanied by bakery fresh rolls and butter, coffee and tea.

Gluten-Free Rolls (GF) are available by pre-order. Add custom menu items to your dinner.

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%).

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 House-Made Dressing **V GF**

Picnic Style Potato Salad **GF**

Greek Pasta Salad

Entrées

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

Penne Marinara with Roasted Vegetables **V** and Parmesan (on Side)

Roasted Local Mini Potatoes **V GF**

Sautéed Fresh Vegetable Medley **V GF**

Wild Rice and Bean Chaufa **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

\$60 per person

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DINNER

Deluxe Buffet

min. 50 guests

Starters

Live Edge Charcuterie and Local Cheese, Ontario Artisan Smoked and Cured Meats, Mustard and Pickled Gherkins **GF**, Baked Crostini and Crisps

Tomato and Chèvre Salad with Micro Basil and Balsamic Glaze **GF**

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

Roasted Mushroom and Tarragon Salad **V GF**

Greek Gazpacho Salad, Fresh Vegetables, Feta, Kalamata Olives, Lemon and Olive Oil **GF**

Entrées

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

Butternut Squash Ravioli with Squash and Sage Sauce

Roasted Breast of Ontario Chicken with Charred Tomato Cacciatore Sauce, Capers, Tomato and Basil **GF**

Roasted Local Mini Potatoes **V GF**

Sautéed Fresh Vegetable Medley **V GF**

Black Bean Rice Pilaf **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

\$70 per person

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