



LONDON
CONVENTION
CENTRE

2017 MENU

thinking global

supporting local

The London Convention Centre team is committed to supporting our neighbours, our local farmers and our community by SOURCING SEASONAL, REGIONAL AND SUSTAINABLE INGREDIENTS.

We work with suppliers who are committed to purchasing INGREDIENTS FROM A 100 MILE RADIUS, reducing our carbon footprint while supporting local food systems.

We are LEADERS IN LONDON when it comes to preparation, plating and servicing.

We reduce waste by limiting disposable items.


We donate surplus food to local charitable organizations.

We operate an extensive waste management system.

Local food is TASTIER, HEALTHIER and SUPPORTS OUR ECONOMY.

It's not only the SMART thing to do, it is the RIGHT THING TO DO.

We are committed to buying LOCAL FIRST.



Our talented culinary team can turn many of your menu selections into vegan, vegetarian, gluten free or lactose free dishes. Ask your Event Planner for more information. Use the symbols below to identify options that already respond to some of the most common dietary concerns.



vegan



gluten free

food and beverage charges are subject to all applicable taxes and a 16% service fee

breakfast

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ontario breakfast

min. 50 guests

choose one:

Farm Fresh Scrambled Eggs with Home Grown Ontario Bacon and Country Pork Sausage, Diced Potato and Aged Cheddar Hash

Traditional Eggs Benedict Florentine made with Locally Raised Peameal Bacon, Potato Cheddar Cheese Hash *(max. 300 guests, additional \$2.00 per person)*

French Toast with Ontario Maple Syrup, Local Berry Compote and Whipped Cream, Bacon and Turkey Sausage

Kale, Mushroom and Swiss Cheese Quiche with Home-Style New Potato Wedges, Sweet Bell Pepper Sauté and Country Pork Sausage

this buffet also includes:

Selection of Chilled Fruit Juices

Yogurt with Homemade Granola

Selection of Fresh Fruit and Seasonal Berries *(as available)*

Fresh Bakery Basket with Assorted Fruit Scones, Croissants, Fruit Danishes and Muffins and Gluten Free Muffins

Fruit Preserves and Butter

Locally Roasted 100% Colombian Coffee, Decaffeinated Coffee and Assorted Teas

\$22.00 per person

Option: replace pork sausage with turkey sausage at no additional charge




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continental breakfast

min. 25 guests

Selection of Chilled Fruit Juices

Selection of Freshly Baked Fruit Danishes, Croissants, Fruit Scones, Muffins and Gluten Free Muffins 

Fruit Preserves and Butter

Locally Roasted 100% Colombian Coffee, Decaffeinated Coffee and Assorted Teas

Baked Goods based on 1.5 pieces per person

\$12.00 per person (Buffet)

\$15.00 per person (Table Service - rounds of 10)


Add Sliced Fresh Fruit for \$3.00 per person

Add Individual Yogurt Parfait with Granola for \$5.00 per person

continental deluxe

min. 50 guests

Assorted Fruit Juices

Selection of Freshly Baked Fruit Danishes, Croissants, Fruit Scones, Muffins and Gluten Free Muffins 

Individual Assorted Fruit Yogurts and Cottage Cheese with Organic Granola and Dried Fruits

Sliced Fresh Fruit and Berries

Locally Roasted 100% Colombian Coffee, Decaffeinated Coffee and Assorted Teas

\$18.50 per person



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plated breakfast

min. 50 guests

Chilled Orange Juice

Cheddar Cheese Omelet, Ontario Bacon, Country Pork Sausage, Baked Half Tomato with Pesto and Potato Cheddar Cheese Hash

Bakery Basket of Assorted Muffins, Fruit Danishes, Croissants and Fruit Scones

Fruit Preserves and Butter

Locally Roasted 100% Colombian Coffee, Decaffeinated Coffee and Assorted Teas

\$26.00 per person

bagel & croissant bar

min. 25 guests

Selection of Chilled Fruit Juices

Selection of Oven Baked Bagels and Croissants

Flavoured Cream Cheese, Sliced Swiss and Cheddar Cheese

Sliced Fresh Fruit Display

Fruit Preserves, Peanut Butter and Butter

Locally Roasted 100% Colombian Coffee, Decaffeinated Coffee and Assorted Teas

\$15.00 per person

Add Smoked Atlantic Salmon with Capers, Onion and Lemon for \$3.95 per person

Add European Cold Cuts and Cheese for \$4.50 per person



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breakfast add-ons

min. 50 guests

gluten friendly toast and muffin station 	\$5.00 per person
with Assorted Jams & Cream Cheese	
eggs benedict	\$6.00 per person
Smoked Salmon, Spinach and Hollandaise	
apple cinnamon crepes 	\$6.00 per person
with Local Berry Compote	
tofu stir fry 	\$6.00 per person
Onion, Peppers, Local Tomato, Spinach and Roast Potato	
buckwheat pancakes 	\$5.00 per person
Blueberry Compote and Maple Syrup	
soy milk and fresh berry smoothie	\$4.00 per person
assorted gluten free muffins 	\$36.00 per dozen



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refreshments

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beverages

Locally Roasted & Freshly Brewed Coffee or Decaffeinated Coffee

Carafe/6 Mugs	\$24.00
Half Urn/20 Mugs	\$75.00
Full Urn/40 Mugs	\$140.00

Selection of Traditional and Herbal Teas *(carafe/6 mugs)* \$24.00

Hot Chocolate *(carafe/6 mugs)* \$24.00
with Whipped Cream and Chocolate Shavings

Chilled Fruit Juices - Apple, Cranberry, Orange *(1.9 L/jug)* \$26.00

Iced Coffee *(1.9 L/jug)* \$23.00

Lemonade or Fruit Punch *(1.9 L/jug)* \$19.00

Assorted Soft Drinks, Regular and Diet *(355ml can)* \$3.50

Pure Leaf Tea *(547ml bottle)* \$4.25

Lemon or Honey Green Tea

Assorted Juice *(340ml can)* \$3.50

Eska Still Water *(500ml plastic bottle)* \$2.50

San Pellegrino Sparkling Water *(250ml glass bottle)* \$3.50

Fresh Fruit and Yogurt Smoothies *(1.9L/jug)* \$30.00

Local Strawberry, Blueberry or Raspberry

Skim or 2% Milk, White or Chocolate *(1.9L/jug or Individual 250ml)* \$19.00/jug
\$3.50/250ml

Hydration Station *(1.9L/jug or 19L urn)* \$7.00/jug

Lemon & Lime, Cucumber & Mint, Cranberry Orange \$35.00/urn



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a little indulgence

Selection of Freshly Baked Seasonal Muffins, Low-Fat Muffins, Fruit Danishes and Croissants	\$33.00 (dozen)
Glazed Cinnamon Buns or Large Hazelnut Croissants (min. 4 dozen)	\$38.00 (dozen)
Assorted Vanilla, Chocolate and Red Velvet Cupcakes with Buttercream Icing	\$65.00 (dozen)
Bagels Served with Cream Cheese and Assorted Preserves	\$38.00 (dozen)
Traditional and Seasonal Breakfast Breads (min. 4 dozen)	\$32.00 (10 slices/loaf)
Yogurt Parfait with Organic Granola	\$5.00 (each)
Seasonal Fresh Fruit	
Fruit Salad	\$4.00 (per guest)
Sliced	\$160.00 (serves 40)
Skewered	\$52.00 (dozen)
Chef's Seasonal Dessert Squares	\$32.00 (dozen)
Cookies - Chocolate Chip, White Chocolate Macadamia, Oatmeal Raisin and Double Chocolate	\$29.00 (dozen)
Macarons in Pastel Colours (min. 4 dozen) 	\$42.00 (dozen)
Brownie Lollipops (min. 4 dozen)	\$48.00 (dozen)
Kashi Granola Bars	\$24.00 (dozen)
Nature Crisp - Snack made with Craisin, Sunflower, Flax, Pumpkin Seeds, Oats and Coconut (min. 4 dozen)	\$28.00 (dozen)
Assorted Chocolate Bars	\$24.00 (dozen)
Individual Bags of Potato Chips	\$24.00 (dozen)
Premium Nestlé Ice Cream Bars (min. 4 dozen)	\$36.00 (dozen)
Assorted Decadent French Pastries	\$42.00 (dozen)
Presentation Cakes - Your Logo or Wording Included (custom flavours available upon request)	\$160.00 (serves 45) \$320.00 (serves 90)
Whole Cakes, Assorted Tortes, Flans and Strudels	\$65.00 (16 portions)



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food stations

mid-morning break

(min. 25 guests)

Chocolate Chip Banana Loaf

Hazelnut Croissants

Blueberry Scones

Fresh Fruit Salad with Local Fruit (when available)

Locally Roasted 100% Colombian Coffee, Decaffeinated Coffee and Assorted Teas

\$14.00 per person

health break

(min. 25 guests)

Low Fat Yogurt Parfait made with Fresh Fruit and Topped with Granola

Freshly Baked Low-Fat Muffins and Gluten Free Muffins

Locally Roasted 100% Colombian Coffee, Decaffeinated Coffee and Assorted Teas

\$12.00 per person

“how sweet it is” break

(min. 25 guests)

Assorted Cupcakes with Buttermilk and Cream Cheese Icing

Fruit Kabobs

Locally Roasted 100% Colombian Coffee, Decaffeinated Coffee and Assorted Teas

\$13.00 per person



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food stations

ice cream lover

(min. 50 guests)

Scoops of Chocolate and French Vanilla Ice Cream

Fresh Berries (local when available), Coulis, Belgian Chocolate Sauce

Candied Hazelnuts and Whipped Cream

Locally Roasted 100% Colombian Coffee, Decaffeinated Coffee and Assorted Teas

\$12.00 per person

chocolate addiction

(min. 25 guests)

Bowls of Strawberries with Belgian Chocolate Dip

Chocolate Chip & White Chocolate Macadamia Nut Cookies

Mini Chocolate Pecan Tarts

Chocolate and White 2% Milk

\$12.00 per person

energizer

(min. 25 guests)

Nature Crisp (made with raisins, sunflower, flax, pumpkin seeds, oats and coconut)

Crudit  and Hummus Dip

Whole Apples and Bananas

Cucumber & Mint Infused Water Station

\$11.00 per person



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sit down lunch

min. 25 guests

starter


choose salad or soup

salads *(served french style), (choose one)*

Baby Kale and Spinach Salad with Honey Pecans and Sundried Cranberries 

Classic Caesar - Crisp Romaine with Parmesan Cheese, House-Made Herbed Croutons and Caesar Dressing

Local Beet Salad with Ontario Goat Cheese, Candied Walnuts and Slegars Organic Greens, with 5 year Aged Balsamic Vinaigrette

Lake Erie Butter Lettuce Leaf and Heritage Blend of Greens with Crisp Ontario Hot House Vegetables and House Made Honey Lemon Vinaigrette 

SOUPS *(choose one)*

Creamy Carrot with a Hint of Lavender

Butternut Squash and Sweet Potato Bisque with Chive Batons

jalapeño Cheddar

Roasted Tomato and Basil

entrée

choose one

Ontario Breast of Chicken with a Charred Tomato Sauce and Toasted Pumpkin Seeds served with Fresh Vegetables and Barley Risotto

Ontario Pork Tenderloin with Marmalade Dijon Infusion, Sweet Potato Mash and Asparagus

Roast Ontario Breast of Chicken with Sage and Mushroom Sauce, Red Bliss Potato, Vegetable Julienne Sauté and Steamed Broccoli

Wellington County AAA 5oz. Beef Tenderloin Filet with Pearl Onion and Shallot Sauce, Potato Planks and Seasonal Vegetable Medley *(add \$5.00 per person)*

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sit down lunch

continued

for your vegetarian, vegan or gluten free guests

Grilled Vegetable Tian with Grilled Peppers, Zucchini and Portabello Mushrooms set atop a Lentil Cake and Tomato Reduction  

dessert

choose one

Chocolate Pot du Crème with Almond Brittle (max. 400)

Cheesecake Trio (Cherry, Pistachio and Mango) (add \$3.50 per person)

Mini French Pastries and Assorted Pastry Squares (platter service per table of 8 or 10)

Raspberry Tartufo with Mango Coulis

Panna Cotta (max. 400) - Choose from Raspberry, Pumpkin Spice or Apple Caramel 

Individual Black Forest Cake with Vanilla Cream, Chocolate Curls and Cherry Preserve

Parisian Apple Almond Flan with Cinnamon Anglaise

lunch also includes

Assorted Artisan Bakery Rolls with Butter

Locally Roasted 100% Colombian Coffee, Decaffeinated Coffee and Assorted Teas

\$36.00 per person



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executive sandwich

min. 25 guests

Chef's Daily Inspired Soup


Choose One Salad:

Garden Salad with Petite Baby Kale and Crisp Vegetables with 
House-Made Vinaigrette

Baby Spinach with Toasted Sunflower Seeds, Dried Cranberries and 
Citrus Vinaigrette on the Side

assorted sandwiches:

Rye, Multi Grain, Vienna Loaf, Tortilla Wraps, Pretzel Buns, Ciabatta and Focaccia Filled with the Following Selection:

- Black Forest Ham and Swiss Cheese, Lettuce and Tomato
- Egg Salad with Local Organic Sprouts
- Montreal Smoked Beef Brisket, Swiss Cheese with Honey Dijon, Lettuce and Tomato
- Roast Turkey and Cranberry Relish
- Albacore Tuna Salad with Dill Pickle Slices
- Grilled Vegetables with Hummus 

Seasonal Fruit Crisp with Vanilla Custard Sauce

Assorted Dessert Squares (Including Gluten Friendly Brownies)

Fresh Sliced Fruit

Locally Roasted 100% Colombian Coffee, Decaffeinated Coffee and Assorted Teas

\$23.50 per person (Buffet)

\$27.50 per person (Table Service - rounds of 10; soup not included)

Sandwiches are portioned to 1.25 pieces per guest

Add a Vegetable Platter with Herb Dips for \$3.00 per person



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deli bar

assorted salads (choose three)

Mediterranean Pasta
Mixed Greens ✓
Quinoa Salad 🚫 ✓
Oriental Noodle
Caesar
Bean Salad ✓
Potato Salad

\$23.50 per person

wrap-up

min. 25 guests

Chef's Daily Inspired Soup

Choose One Salad:

Garden Salad with Petite Baby Kale and Crisp Vegetables with House-Made Vinaigrette

Slegers Organic Mixed Leaf Salad with Local Organic Sprouts and House Dressing

assorted wraps:

Oven Roasted Sirloin of Beef with Arugula

Roast Turkey with Cranberry Salsa

Albacore Tuna with Dill Pickles

Black Forest Ham and Swiss Cheese

Egg Salad with Chopped Onion and Celery

Roast Vegetable Medley with Local Sprouts ✓

Fresh Home Baked Cookies, Brownies and Gluten Friendly Brownies

Basket of Whole Seasonal Fruit

Locally Roasted 100% Colombian Coffee, Decaffeinated Coffee and Assorted Teas

\$23.50 per person (not available for table service)

trays and platters

Platters of Deli Meats

Assorted Canadian Cheeses

Relish Tray

Hummus and Pita Bread and Rolls

desserts

Fresh Sliced Seasonal Fruit

Warm Seasonal Crisp with Custard Sauce

Locally Roasted 100% Colombian Coffee, Decaffeinated Coffee and Assorted Teas



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build your own buffet

min. 50 guests

buffet includes

Soup of the Day

Farfalle Noodle Salad

Assorted Field Greens with Local Toboggan Craft Beet Vinaigrette

Artisan Bakery Rolls and Butter

Chef's Selection of Local, Seasonal Desserts

Locally Roasted 100% Colombian Coffee,
Decaffeinated Coffee and Assorted Teas

entrée

choose one

Sous Chef Yolanda's Home Style Beef Stew, Whipped Potato and Fresh Vegetables

Smoked Paprika and Herb Breast of Chicken with Shallot and Carmalized Garlic Sauce, Sweet Potato Orzo and Green Lentils, Fresh Vegetable Medley

Thai Green Curry Chicken Scented with Lemon Grass and Lime, Asian Rice and Fresh Vegetables

Roast Ontario Pork Loin with Apple Chutney and a Light Jus, Whipped Potato and Fresh Vegetables

Oven Baked Atlantic Salmon with a Chardonnay Butter Sauce, Basmati Rice and Fresh Vegetables

Roast Ontario Turkey with Sage Dressing, Gravy, Mashed Potato and Vegetable Medley

Spinach and Ricotta Cheese Cannelloni with Roast Tomato Salsa, Garlic Bread Sticks and Fresh Vegetables

\$32.00 per person

\$6.00 per additional entrée



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taste of italy buffet

min. 50 guests

Minestrone Soup with Basil Croutons

Creamy Caesar Salad with Chipped Bacon on the Side

Slegers Organic Greens, Roma Tomatoes, Bocconcini Cheese and Grilled Artichokes with Italian Dressing

Antipasto Platter of Grilled Vegetables and Olives

Ontario Breast of Chicken with Sautéed Mushrooms and Marsala Sauce

Vegetable Penne Pasta and Cheese Tortellini with Marinara and Alfredo Pesto Sauce

Mixed Vegetable Medley

Herb Focaccia, Assorted Bakery Rolls and Butter

Assorted Italian Pastries

Fresh Sliced Seasonal Fruit

Locally Roasted 100% Colombian Coffee, Decaffeinated Coffee and Assorted Teas

\$30.00 per person



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eco lunch buffet

min. 50 guests

Local Hand Crafted Artisan Bread Rolls

Roast Butternut Squash and Ontario Apple Soup

Premium Organic Greens, Golden Raisins and Toasted Pecans 
with Local Toboggan Craft Beer Vinaigrette

Ontario Red Potato Salad with Smoked Bacon and Dijon Dressing

Peppercorn and Herb Crusted Ontario Breast of Chicken
with Mushroom Sauce 

Maple Glazed Pork Loin with Apple Chutney

Oven Roasted Mini White Potatoes with Rosemary

Seasonal Vegetables

Selection of Seasonal, Local Desserts (Ask Your Event Planner for Details)

Panna Cotta 

Locally Roasted 100% Colombian Coffee, Decaffeinated Coffee and Assorted Teas

\$38.00 per person

trade show lunch

min. 50 guests | standing only

Carrot and Celery Sticks with Herb Dip

Assorted Pickles

hot sandwich *(select one)*

Roast Sirloin of Beef with Cheddar Cheese and Jalapeño Sauce
on a Rosemary Ciabatta

Grilled Breast of Chicken with Guacamole and Salsa on Focaccia Bread

Pulled Pork with Smokey BBQ Sauce on Vienna Loaf

Assorted Home Baked Cookies and Whole Fruit

Locally Roasted 100% Colombian Coffee, Decaffeinated Coffee and Assorted Teas

\$18.00 per person

\$5.00 per person per additional sandwich selection

(This lunch is designed to allow your guests to eat as they walk around the exhibit floor.)

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dinner

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salads

french served

Baby Kale and Heritage Blend Salad with Candied Pecans, Sundried Cherries and White Balsamic Vinaigrette 

Caesar Salad – Heart of Romaine with Applewood Smoked Bacon, Shredded Parmesan and House-Made Herb Croutons

Local Beet Salad with Ontario Goat Cheese, Candied Walnuts and Slegars Organic Greens

Crisp Salad Hearts with Carrots, Tomato, Cucumber, Feta Cheese and Balsamic Vinaigrette

Slegers Organic Greens with Sundried Cranberries, Toasted Pecans and Niagara Ice Wine Vinaigrette 

Baby Spinach and Lake Erie Boston Bibb Lettuce, Local Pea Tenders and Crisp Vegetables 

\$10.00 per person

Have your salad plated for \$2.00 per person

Ask your Event Planner for details




appetizers

Ontario Goat Cheese and Sundried Tomato Tulip with Local Organic Greens and Blonde Frisée Accompanied by Aged Balsamic Vinaigrette \$14.00

Antipasto Plate with Prosciutto, Melon, Provolone, Marinated Artichokes, Grilled Peppers, Kalamata Olives and Sautéed Shrimp \$14.00

Seared Ahi Tuna with Avacado Tartare, Delicate Greens and Spring Flower Confetti (Max. 300) \$16.00

Vodka Cured Atlantic Salmon, Dill Cream Cheese and Bagel Chips with Baby Greens and Balsamic Drizzle \$14.00

Jumbo Gulf Shrimp Cocktail with Tropical Fruits and Cocktail Sauce  \$16.00

Beef Carpaccio, Shaved Parmigiano, Pepper Arugula and Truffle Essence \$15.00

Bosc Pear with Local Organic Greens, Shaved Fennel, Candied Walnuts and Crumbled Blue Cheese Accompanied by Pear Vinaigrette \$15.00




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s o u p s

Northern Ontario Mushroom Soup, Infused with Honey and Clipped Chives 

Butternut Squash and Niagara Apple Bisque 

Ontario Asparagus Bisque with Canadian Brie and Crisp Fried Leeks

Fire Roasted St. Thomas Green House Tomato Bisque with Organic Micro Greens
\$8.50 each



e n t r é e s

Dry Aged Beef Striploin (8oz) with Peppercorn, Merlot and Mushroom Cream Sauce \$36.00

Duo of AAA Wellington County Beef Tenderloin (4 oz) \$40.00
with Pinot Noir and Gorgonzola Sauce and Herb Rubbed Breast of Chicken (5oz) with Spiced Red Hot House Pepper Sauce (on the side)

Ontario Certified Corn Fed Roast Prime Rib of Beef with Whipped Horseradish and Peppercorn Sauce (max. 300 guests) \$40.00

Local Raised Breast of Chicken with Butternut Squash Risotto and French Beans \$29.00

Organic Quinoa Stuffed Chicken Supreme with Ontario Mushroom Ragout, Fingerling Potatoes, Swiss Chard, Carrot Batons \$31.00

Honey and Thyme Glazed Pork Loin Chop with Apple Infused Jus, Garlic Mashed Potato and Fresh Vegetables \$28.00

If sides are not otherwise noted, entrée include Chef's Selection of Potato or Rice with Seasonal Vegetables, Assorted Rolls, Flatbreads and Butter as well as Locally Roasted 100% Colombian Coffee, Decaffeinated Coffee and Assorted Teas

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desserts

White Chocolate Mousse and Raspberry Purée Bombe	\$13.50
Praline, Caramel Chocolate Crunch with Peanut Brittle	\$13.50
Spiced Pumpkin Cheesecake with Candied Pecans (Seasonal)	\$13.50
Ying & Yang: White Chocolate Mint and Mild Chili Spiced Dark Chocolate Mousse	\$13.50
Chef's Trio (choose one)	\$16.00
Strawberry Mango Tart, Key Lime Cheesecake, Chocolate Truffle Cake	
or	
Chocolate Cheesecake, Chocolate Truffle Cake, White Chocolate Macaroon	
Raspberry Panna Cotta Served in a Wine Glass 	\$13.00
Tulip Mousse Cup with choice of: Belgium Chocolate, White Chocolate, Pistachio, Mango Passion Fruit or Raspberry	\$14.50
Bailey's Irish Cream Cheesecake with Berries and Vanilla Crème Anglaise	\$13.50
Boston Cream Tower with Fruit Coulis and Berries	\$13.50
Chef's Seasonal Dessert Creation (Ask Your Event Planner for Details)	Varies



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classic buffet

\$46.00 per person | min. 50 guests

salads

Hearts of Romaine Caesar Salad with House-Made Herb Croutons and Grated Parmesan

Mixed Greens with Herb Vinaigrette

New Potato Salad with Wasabi Cucumber Dressing


Rotini and Asiago Pasta Salad

Quinoa and Corn Salad with Cilantro and Lime Leaf Dressing 

sides (Choose Two)

Scalloped Potatoes



Yukon Gold & Sweet Potato Swirl

Wild Rice Pilaf 


Roasted Rosemary Red Jacket Potatoes

Butternut Squash Ravioli

Penne Pasta with Chorizo Sausage and Sundried Tomato

Pad Thai  

entrées (Choose Two)

Pepper Crusted Ontario Top Sirloin of Roast Beef 

Locally Dried Herb & Garlic Seasoned Chicken Breast with Wild Mushroom Sauce

Roast Loin of Pork with Fine Herbs and Apple Jus

Medallions of Soy and Ginger Glazed Salmon

Sage Rubbed Breast of Ontario Turkey

Black Harbour Baked Salmon Filet with Dill Beurre Blanc

Thai Style Noodle and Tofu with House-Made Coconut Curry Sauce

desserts

Assorted Cheesecake

Pastry Squares, Tartlets, Tortes and Flans

Fruit Pies and Chocolate Truffle Cake

Fresh Sliced Seasonal Fruit

Panna Cotta 

Gluten Friendly Brownies

Includes Seasonal Vegetables, Rolls and Butter, Locally Roasted 100% Colombian Coffee, Decaffeinated Coffee and Assorted Teas

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deluxe buffet



\$50.00 per person | min. 50 guests


salads



Artisan Deli Meats and Cheese Display

Black Rice and Quinoa Salad  

Ontario Greenhouse Cucumber, Tomato with Cilantro Vinaigrette  


Slegers Organic Blend of Greens with House-Made Dressing  

Pad Thai Salad in a Chili Garlic Dressing 


Edamame, Tomato and Peppers in Lime Leaf and Lavender Dressing  

entrées

Roasted AAA Striploin of Beef 

Roasted Mini Red Potato  

Butternut Squash Ravioli with Hot House Red Pepper Coulis

Pan Seared Breast of Chicken Braised in Red Wine Sauce 


Stir Fried Vegetables 

Cardamom Scented Basmati Rice with Garbanzo Beans

desserts

Wedges of Fresh Fruit with a Chocolate Dipping Sauce

Selection of Premium Chef's Choice Cakes, Flans and Cheesecakes

Panna Cotta 

Gluten Friendly Brownies

Assorted French Pastries

*Includes Rolls and Butter, Locally Roasted 100% Colombian Coffee,
Decaffeinated Coffee and Assorted Teas*



 vegan  gluten free

food and beverage charges are subject to all applicable taxes and a 16% service fee.

family style

beef | chicken | pasta

Salad (choose one)

A Blend of Petite Heritage Greens with Baby Kale and Garden Vegetables



Caesar Salad with House-Made Croutons and Grated Parmesan Cheese

Breast of Chicken (6oz) Brushed with a Maple Infused Three Grain Dijon Sauce 

Roast Top Sirloin (4oz) with Niagara Red Wine Peppercorn Sauce

Farfalle Pasta with a White Wine and Parmesean Butter Sauce

Oven Roasted Potatoes  

Bouquet of Seasonal Vegetables  

Dessert (choose one)

White Chocolate Raspberry Chiffon Cake

Strawberries and Cream Short Cake

Black Forest Cake

Chocolate Truffle Mousse Cake

Flavoured Cheesecakes Available (add \$2.00 per person)

\$45.00 per person

Price based on Rounds of 10

Note: All served dinners require a 3 course minimum (appetizer, entrée and dessert).



vegan



gluten free

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reception

LONDON CONVENTION CENTRE

thinking global

supporting local

The London Convention Centre team is committed to supporting our neighbours, our local farmers and our community by **SOURCING SEASONAL, REGIONAL AND SUSTAINABLE INGREDIENTS**.

We work with suppliers who are committed to purchasing **INGREDIENTS FROM A 100 MILE RADIUS**, reducing our carbon footprint while supporting local food systems.

We are **LEADERS IN LONDON** when it comes to preparation, plating and servicing.

We reduce waste by limiting disposable items.

We donate surplus food to local charitable organizations.

We operate an extensive waste management system.

Local food is **TASTIER, HEALTHIER** and **SUPPORTS OUR ECONOMY**.

It's not only the **SMART** thing to do, it is the **RIGHT THING TO DO**.

We are committed to buying **LOCAL FIRST**.



Our talented culinary team can turn many of your menu selections into vegan, vegetarian, gluten free or lactose free dishes. Ask your event planner for more information. Use the symbols below to identify options that already respond to some of the most common dietary concerns.

 vegan  gluten free

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reception items



hot hors d'oeuvres

(min. 4 dozen per item)

- Smoked Chicken with Tomatoes, Jalapeño and Fresh Cilantro Spring Rolls
 - Shrimp, Chicken and Seared Tofu Infused with Fresh Lime Juice, Tamarind, Sriracha Wrap
 - Chinese Vegetable Spring Rolls
 - Truffle Mac and Cheese Fritter
 - Chicken Breast and Mushroom Duxelle Wellington Bundled in a Puff Pastry
 - Raspberry, Almond and Brie Cheese Purse
 - Spinach and Feta Spanakopita
 - Wild Mushroom and Swiss Cheese Tourtiere
 - Vegetable Samosa 
 - Beef Tenderloin and Gorgonzola Wrapped in Bacon 
- \$34.00/dozen | \$38.00/dozen
stationary butlered

deluxe hot hors d'oeuvres

(min. 4 dozen per item)

- Pan Seared North Atlantic Crab Cakes with Lemon Infused Aioli
 - New Orleans Style Shrimp and Andouille Sausage Kabob 
 - Ontario Lamb Keftedes with Tomato, Feta Cheese and Mint
 - Butter Pecan Shrimp on Bamboo Skewer
 - Ontario Mushroom and Leek Soup Shooter 
 - Beef Tenderloin and Truffle Tulip
- \$37.00/dozen | \$42.00/dozen
stationary butlered

canapés

(min. 4 dozen per item)

- Local Tomato and Basil Bruschetta
 - California Rolls with Wasabi 
 - Fresh Spring Rolls  
 - Cognac Pâté in Gourmet Cone
 - Vodka Smoked Atlantic Salmon with Dill and Caper Cream 
 - Prosciutto and Melon
 - Smoked Candied Salmon Bellies with Caviar
 - Classic Shrimp Cocktail 
 - Beef Carpaccio on Crostini with Horseradish Cream and Shaved Asiago
 - Smoked Duck Breast with Cranberry Relish
 - Seared Ahi Tuna with Spiced Mango Chutney
 - Bocconcini and Cherry Tomato Capreses Skewers 
 - Goat Cheese and Fire Roasted Peppers
 - Ontario Goat Cheese Mousse with Beets and Spiced Pecan Crumble
- \$38.00/dozen | \$43.00/dozen
stationary butlered

party combo

- Swedish Meatballs, Assorted Mini Quiche, Pork Dumplings and Vegetable Spring Rolls with Plum Sauce 
- \$350.00 per platter (20 dozen Hors d'oeuvres served with Nachos and Salsa)

 vegan  gluten free

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specialty items

Chilled Jumbo Shrimp with Lemon and Cocktail Sauce 	\$295.00 (100 pieces)
Oysters on the Half Shell with Mignonette and Cocktail Sauce 	\$150.00 (50 pieces)
Side of Smoked Salmon with Dark Rye Bread and Traditional Garnishes	\$120.00 (serves 30)
Whole Baked Brie Wrapped in Phyllo and Served with Preserves and Crusty Breads	\$90.00 (serves 30)
Choice of 18" Pizzas (6 large slices) Roast Chicken, Goat Cheese and Artichoke Grilled Vegetables and Feta Smoked Ham, Pineapple and Mushroom	\$23.00 each (min. of 5 each)
Assortment of 10" Vegetarian Quesadillas (6 slices) Served with Avocado, Sour Cream and Salsa Picante	\$8.00 each
Assortment of Sushi, Sashimi and California Rolls with Wasabi and Soy Sauce	\$120.00 (30 piece platter)
Mixed Nuts	\$16.00/lb
Pretzels, Potato or Tortilla Chips with Salsa	\$8.00/basket

displays & trays

crudit� Crisp Vegetable Platter served with Sour Cream Herb Dips	\$130.00 (serves 40)
deluxe meat platter Roast Striploin of Beef, Smoked Turkey, Farmer's Ham, Pastrami, Camembert and Cheddar Cheese served with Crusty French Baguette, Light and Dark Rye Breads	\$220.00 (serves 40)
tortilla platter Tortilla Chips with Green Onions, Sweet Peppers, Sour Cream and Salsa with Hot Cheese Sauce	\$95.00 (serves 40)
cheese board Selection of Canadian (Featuring Pine River Cheeses) and International Cheese with Seedless Grapes, Berries, Water Biscuits and French Bread	\$210.00 (serves 40)

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food stations

Enhance your reception with the following Chef-attended stations. Appetizer portions are offered for a maximum of two hours and a minimum of 75 guests. Food Stations are meant to enhance your reception in combination with other reception items. Dinner size portions are available, please ask your Event Planner for pricing.

the carvery

(served on french baguette)

Fire Roasted Tenderloin of Beef with Béarnaise Sauce

\$12.00 per person

AAA Canadian Striploin of Beef Served with Au Jus and Creamed Horseradish

\$10.00 per person

Roasted Sage Crusted Turkey Breast Served with Cranberry Chutney, Corn Relish and Seasoned Mayonnaise

\$7.00 per person

Pulled Pork Soft Tacos with Barbecue Whiskey Sauce

\$7.00 per person

fish & chips

Lightly Battered Haddock Served in a Checkered Paper Cone with Fried Capers, Citrus Mayonnaise and Shoe String Fries

\$15.00 per person

mashed potato martini

Fluffy P.E.I. Potatoes with a Hint of Truffle, Served Martini Style with Assorted Toppings to Include: Maplewood Smoked Bacon Bits, Sour Cream, Minced Scallions, Black Olives, Jalapeños, Shredded Cheddar Cheese and Steamed Broccoli Florets

\$12.00 per person



vegan



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action food stations

Enhance your reception with the following Chef-tended stations. Appetizer portions are offered for a maximum of two hours and a minimum of 75 guests. Food Stations are meant to enhance your reception in combination with other reception items. Dinner size portions are available, please ask your Event Planner for pricing.

ontario salad station

Local Cucumber, Red Pepper and Peach Slaw on a Boston Bibb Lettuce Leaf  

\$6.00 per person

mini beef slider action station

Grilled Mini Sirloin Beef Sliders Served on Mini Hoagie Roll with your Traditional Condiments of Mustard, Dijon Mustard, Ketchup, Mayonnaise, Sweet Pickle Relish, Hothouse Tomatoes, Red Onion and Marinated Cabbage

\$8.00 per person

southwest fajita station

Chicken or Beef Strips Sautéed with Julienne Onions, Peppers and Garlic Served on Soft Tortilla Shells with Diced Tomatoes, Shredded Lettuce, Cheese, Salsa, Guacamole and Sour Cream

\$12.00 per person

asian stir-fry

Beef and Chicken sautéed in Hoisin and Oyster Sauce with Oriental Vegetables Pot Stickers and Monsoon Rolls with Plum Sauce for Dipping

\$12.95 per person

far east

Tandoori Chicken Kabob

Basmati Rice  

Calcutta Vegetable Samosas 

Hummus with Pita Chips for Dipping 

\$12.95 per person

 vegan  gluten free

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action food stations

pasta action station

pasta will be prepared to order



Served with Parmigiano-Reggiano Cheese and Diced Vegetables

choose one pasta Penne Pasta | Fusilli Pasta | Bowtie Pasta | Rice Noodle 

choose two sauces

arrabbiatta sauce Roasted San Nicola Tomatoes, Crispy Pancetta, Onion, Parsley and Chili Flakes

alfredo sauce Cream and White Wine Sauce with Pesto and Parmigiano-Reggiano Cheese

puttanesca con bonito del norte Diced Tomato, Capers, Oregano, Olives, Garlic,  
Peppers, Mushrooms and Olive Oil

\$7.50 per person

noodle bar station

choose one noodle Soba | Rice  | Chow Mein | Udon

Served with Bean Sprouts, Tofu, Scallions, Mushrooms, Cilantro, Lime Wedges, Bamboo Shoots, Julienne Peppers, Snow Peas and Sweet Chili Sauce or Oyster Sauce

\$8.00 per person

add: Shrimp, Chicken Strips, Sliced Beef or Pork Loin

\$4.00 per person

greek town

Hummus, Dolmades, Assorted Olives, Mini Pitas

Pork Souvlaki with Tzatziki

Spinach and Feta Spanakopita

Tomato Fussili Pasta Salad with Tomato, Kalamata Olives, Crumbled Feta in a Lemon Tarragon Vinaigrette

\$18.00 per person

poutine station

Deep Fried Shoestring Potatoes with Melted Cheese Curds, Smoked Gouda, Crumbled Blue Cheese and Gravy

\$6.00 per person



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beverages

LONDON CONVENTION CENTRE

All service associates are Smart Serve trained and will adhere to Smart Serve regulations according to Ontario guidelines.

standard bar | host

Premium Brands Liquor - Canadian Club, Skyy Vodka, Bacardi White Rum, Bombay Sapphire Gin, Johnnie Walker Red (1oz)	\$4.95
Cooler – Mike's Hard Iced Tea Lemonade	\$5.75
Domestic Beers – Blue, Coors Light, Canadian, Bud Light	\$4.95
Premium Beer – Alexander Keith's India Pale Ale	\$5.75
Signature Red or White Wine by the Glass (6oz)	\$4.95
Signature Premium Red or White Wine by the Glass (6oz)	\$5.75
Juices – Motts Clamato, Ocean Spray Cranberry, Orange, Tomato	\$2.75
Soft Drinks – Pepsi, Diet Pepsi, Gingerale, Tonic Water, Soda Water	\$2.75

A \$30.00 per hour labour charge per dedicated bartender (minimum 3 hours) will apply if bar sales are less than \$450.00 per dedicated bartender (excluding taxes & gratuity) per consecutive 3 hour increments.

food and beverage charges are subject to all applicable taxes and a 15% gratuity

standard bar | cash

Premium Brands Liquor - Canadian Club, Skyy Vodka, Bacardi White Rum, Bombay Sapphire Gin, Johnnie Walker Red (1oz)	\$6.25
Cooler – Mike's Hard Iced Tea Lemonade	\$7.25
Domestic Beers – Blue, Coors Light, Canadian, Bud Light	\$6.25
Premium Beer – Alexander Keith's India Pale Ale	\$7.25
Signature Red or White Wine by the Glass (6oz)	\$6.25
Signature Premium Red or White Wine by the Glass (6oz)	\$7.25
Juices – Motts Clamato, Ocean Spray Cranberry, Orange, Tomato	\$3.25
Soft Drinks – Pepsi, Diet Pepsi, Gingerale, Tonic Water, Soda Water	\$3.25

A \$30.00 per hour labour charge per dedicated bartender (minimum 3 hours) will apply if bar sales are less than \$450.00 per dedicated bartender (excluding taxes & gratuity) per consecutive 3 hour increments.

food and beverage charges are subject to all applicable taxes and a 16% service fee.

liqueurs

Bailey's Irish Cream (1oz)	\$5.75
Grand Marnier (1oz)	\$5.75
Drambuie (1oz)	\$5.75
Courvoisier V.S. Cognac (1oz)	\$5.75



champagne

Mumm Carte Classique (3) Champagne, France	\$95.00
Moet & Chandon Dom Perignon (1) Champagne, France	\$350.00

sparkling wine

Peller French Cross Sparkling White (1) Ontario, Canada	\$34.00
Trius Brut (1) Ontario, Canada	\$48.00

punches

Fruit Punch (non-alcoholic) Serves 10 (1.9L)	\$19.00
Rum Punch Serves 10 (1.9L)	\$28.00
Champagne Punch Serves 10 (1.9L)	\$28.00

draught beer

Toboggan Blonde or Amber Ale (50L Keg)	\$600.00
Toboggan Blonde or Amber Ale (30L Keg)	\$370.00

TOBOGGAN
BREWING Co.

food and beverage charges are subject to all applicable taxes and a 16% service fee.

specialty martinis

baby blue | 1.75oz

Gin and Blue Curacao topped with grapefruit juice and garnished with a fresh lemon twist.

\$6.50

green apple | 1.75oz

Vodka and Sour Puss Sour Apple Liqueur garnished with a fresh lime twist.

\$6.50

chocolate | 1.75oz

Vodka and Dark Creme de Cacao Liqueur garnished with a chocolate stick.

\$6.50

pink sky | 1.75oz

Vodka and Peach Schnapps with cranberry juice, fresh lemon wedge and soda with blueberries

\$6.50

specialty cocktails

blue lagoon | 1.5oz

Vodka and Blue Curacao topped with lemonade and blueberries.

\$6.50

red sky | 1.5oz

Vodka and Peach Schnapps topped with cranberry juice, fresh lemon wedge and soda with blueberries.

\$6.50

pink berry | 1.5oz

Vodka and Peach Schnapps topped with cranberry and orange juices. Topped off with a slice of fresh lime.

\$6.50



food and beverage charges are subject to all applicable taxes and a 16% service fee.

regional wines | white

750ml bottles

burnt ship bay chardonnay | VQA, ontario (0)

White floral and ripe apple notes dominate the nose. Fresh lime and Granny Smith apple greet you on the palate that extends into a long crisp finish.

\$29.00

pelee island pinot grigio | VQA, ontario (0)

Crisp and refreshing with a fruit, flower and mineral aroma. The flavour has a touch of lemon and citrus.

\$31.00

guilty men white | VQA, ontario (1)

Tangy, bright and easy to sip traces of peach, lemon drop and honeydew melon on the nose. Tastes of green apple, lime and reminders of watermelon and sour cherry.

\$38.00

regional wines | red

750ml bottles

burnt ship bay cabernet merlot | VQA, ontario (0)

A delicious fruit forward, nicely balanced win with a soft and well integrated black cherry, cassis and hint of licorice.

\$29.00

pelee island merlot | VQA, ontario (1)

Medium ruby color; dry and light-bodied with crisp acidity and very little tannin; berry fruit flavor with some plum notes.

\$31.00

guilty men red | VQA, ontario (1)

Round, silky and easy-drinking. Flavors of raisin and other cooked fruits, dark cherry and chocolate brownie with earthy undertones.

\$38.00

Wines are subject to availability

food and beverage charges are subject to all applicable taxes and a 16% service fee.

international wines | white

750ml bottles

mapu sauvignon blanc, chile (0)

Refined and elegant, the nose opens on citrus and tropical fruit aromas. A smooth mid-palate, revealing lemon and tropical fruit flavors that linger.

\$29.00

yellow tail pinot grigio, australia (0)

Delightfully fresh, zesty and elegant with lots of super-ripe concentrated fruit. This wine has fragrant aromas of citrus fruits with delicate notes of green apples and pears.

\$35.00

copper ridge chardonnay, california (0)

Ripe tree fruit with notes of pineapple and mango. Wine is enhanced with notes of toasted oak and brown spice. Creamy, lingering finish with balanced acidity.

\$36.25

adobe sauvignon blanc (organic), chile (0)

Clean and translucent, light yellow in color. The complex nose presents citrusy. Grapefruit and lime notes with a subtle touch of white pepper and delicate herbs. The smooth palate bursts with freshness balanced by good volume and persistence.

\$36.50

placido pinot grigio, italy (1)

Fresh and fruity aromas of pears as well as citrus and grapefruit. Full, fresh and flavorful on the plate, with a well-integrated and balanced acidity.

\$34.00

pavillion chenin blanc viognier, south africa (0)

This wine shows an initial explosion of fruit flavors including melon, kiwi, and pear followed by haunting hints of spice.

\$32.00

Wines are subject to availability

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international wines | red

750ml bottles

Mapu Merlot, Chile (0)

Fresh and intense, the nose displays berry, red fruit and cherry aromas. From a fresh and fruity attack, the round and substantial mid palate reveals cherry and raspberry flavors supported by mature tannins. \$29.00

Yellow Tail Shiraz, Australia (1)

Berry and vanilla aromas subdued with earthy soft ripe sweetness in perfect harmony with fine tannins. \$35.00

Copper Ridge Merlot, California (0)

The complex nose showcases red fruit and dark cherry, supported by caramel, vanilla and hints of spice. On the palette, round and sweet tannins give way to red fruit with a cherry-vanilla finish. \$36.25

Adobe Reserva Merlot (Organic), Chile (0)

Bright ruby-red in color with red fruits and aromas elegantly combined with black pepper notes. A delicate wood influence contributes with great complexity. It has a soft texture and a fruity finish. \$36.50

Masi Mondello Delle Venezie, Italy (1)

Bright ruby-red with good intensity. Good balance of ripe fruit and violets with hints of vanilla. Good acidity, soft and long-finishing. \$36.50

Pavillion Shiraz Cabernet, South Africa (0)

Full of dark red fruit aromas spiced up with subtle toasty vanilla oak tones. The palate is balanced and soft with a juicy dark berry centre. \$32.00

Wines are subject to availability

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