

dinner

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

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

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 (<i>choose one</i>)	\$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*



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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).

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