

holiday

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.

buffet style | option one

min. 50 guests

salads

Baby Kale and Mixed Greens with Crisp Vegetables and London Convention Centre's Signature House-Made Vinaigrette  

Farfalle Pasta Salad with Sundried Tomatoes, Julienne Peppers and Kalamata Olives 

Potato Salad with Grainy Dijon and Scallions

Hearts of Romaine Tossed with Caesar Dressing, Homemade Herbed Croutons and Grated Parmesan Cheese

Ontario Tomato and Cucumber Salad with Cilantro and Citrus Dressing  

entrées


Roast Ontario Turkey Breast with Sage 

Gravy and Artisan Bread Stuffing with Spy Apple

Chef's Homemade Cranberry Compote with Grand Marnier and Citrus Notes

Honey and Dijon Glazed Ham

Yukon Gold Potato Purée with Buttermilk and Chives 

Rice Noodle Vegetarian Pad Thai with Red Curry Essence 

A Festive Array of Seasonal Vegetables  

sweets and treats

Selection of Holiday Favourites:

Assorted Cheesecakes (Candy Cane, Egg Nog and Gingerbread), Chocolate Pecan Flan, Pumpkin Pie, Death by Chocolate, Mini French Pastries, Gluten Free Pana Cotta, Christmas Cookies, Festive Squares and much, much more ...

Locally Baked Rolls with Butter

Fresh Brewed 100% Colombian Coffee, Decaffeinated Coffee and Assorted Teas

\$43.00 per person

\$4.50 per person to substitute top sirloin of beef for ham



 vegan  gluten free



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buffet style | option two

min. 100 guests

salads

Antipasto Platter with Aged Ontario Cheeses and Grilled Vegetables

Napa Cabbage Slaw with Sundried Cranberries  

Crisp Garden Greens with a Confetti of Vegetables  

Moroccan Quinoa Salad with Apricots and Toasted Almonds  


Hearts of Romaine Caesar Salad with Maple Smoked Bacon and Homemade Herbed Croutons

Tomato and Cucumber Salad with Chickpeas and Ontario Feta Cheese

entrées

Gravy and Savoury Bread Stuffing with Spy Apple

House-Made Cranberry Compote with Citrus Infusion


Yukon Gold Mashed Potato with Sweet Potato Swirl 

Medallions of Atlantic Salmon Drizzled with Red Chili and Coconut Cream Sauce

Medley of Seasonal Vegetables  

Gluten Free Rice Noodle Stir Fry with Tamarind Sauce 

choose two:

Slow Roast Top Sirloin of Beef with Red Wine Peppercorn Sauce 

Roast Ontario Turkey with Sage Essence 

Marmalade and Dijon Glazed Pork Loin

Moroccan Flavoured Chicken, Braised with Apricots and Sundried Raisins

sweets and treats

Cornucopia of Sliced Fresh Fruit and Berries

Holiday Themed Croquembouche, Christmas Cookies, Yule Logs, Minced Meat Tarts, Egg Nog Cheesecake and Candy Cane Cheesecake, Chocolate Fudge Cake, Christmas Pudding with Warm Brandy Sauce, Assorted Cakes, Flans and Tortes

Locally Baked Rolls with Butter

Fresh Brewed 100% Colombian Coffee, Decaffeinated Coffee and Assorted Teas

\$48.00 per person

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plated | option one

max. 250 guests

Butternut Squash Soup with Smoked Chicken and Toasted Barley

Duo of Beef Tenderloin (4oz) and Ontario Lamb Chop (4oz) with Dijon, Herb Crust
Vegetable Bundle and Yukon Gold Potato Pureé

Lemon Cranberry Cheesecake

Locally Baked Rolls with Butter Rosette

Fresh Brewed 100% Colombian Coffee, Decaffeinated Coffee and Assorted Teas


\$58.00 per person

plated | option two

Classic Caesar Salad with Fried Pancetta and Shredded Parmesan

Ontario Lamb Shank with Fig and Port Wine Reduction

Yukon Gold Potato Purée

Braised Root Vegetables  

White Chocolate and Coconut Cream in a Brandy Snap Basket

Locally Baked Rolls with Whipped Butter

Fresh Brewed 100% Colombian Coffee, Decaffeinated Coffee and Assorted Teas

\$56.00 per person

plated | option three

Pistachio and Chevre Crisp with Assorted Greens and Flower Confetti

Baked Atlantic Salmon with Lemongrass and Caper Sauce

Creamy Barley Risotto with Truffle Essence, Steamed Baby Pak Choi and Baby Carrots

Chocolate Mousse Tulip with Fresh Berries and Peanut Brittle

Locally Baked Rolls with Whipped Butter

Fresh Brewed 100% Colombian Coffee, Decaffeinated Coffee and Assorted Teas

\$54.00 per person

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