

l u n c h

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.


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)*



vegan



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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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