

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

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

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)

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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



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action food stations

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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

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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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