



LONDON
CONVENTION
CENTRE

2017/18 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 15% gratuity

breakfast

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 vegan  gluten free

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the continental

min. 25 guests

Chilled Orange and Apple Juices

In-house Bakery Basket of Assorted Scones, Croissants, Danishes and Signature Muffins
(includes half dozen gluten free muffins per 100 people 🚫)

Homemade Strawberry Preserves and Creamery Butter

Locally Roasted Custom Blend Coffee, Decaf and Assorted Teas

Baked Goods based on 1.5 pieces per person

\$12.95 per person (Buffet)

\$15.95 per person (Table Service - rounds of 10)

Add Sliced Fresh Fruit for \$3.95 per person

Add Individual Yogurt Parfait with Granola for \$4.95 per person

the super continental

min. 50 guests

Chilled Orange and Apple Juices

Ontario Dairy Fresh Yogurt with Organic Granola, Dried Fruits, Almonds and Assorted Seeds

Fresh Fruit Platter (featuring local produce as available) 🌱🚫

In-house Bakery Basket of Assorted Scones, Croissants, Chocolatine and Amandine Danishes and Signature Muffins

(includes half dozen gluten free muffins per 100 people 🚫)

Homemade Strawberry Preserves and Creamery Butter

Locally Roasted Custom Blend Coffee, Decaf and Assorted Teas

\$19.95 per person



🌱 vegan 🚫 gluten free

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buffet breakfasts


min. 50 guests

this buffet includes:

Chilled Orange and Apple Juices

Yogurt with Homemade Granola

Selection of Fresh Fruit and Seasonal Berries (local when available)  

In-house Bakery Basket of Assorted Scones, Croissants, Danishes and Signature Muffins (includes half dozen gluten free muffins per 100 people )

Homemade Strawberry Preserves and Creamery Butter

Locally Roasted Custom Blend Coffee, Decaf and Assorted Teas

and your choice of one of the following:

- Farm Fresh Scrambled Eggs
Smoked Ontario Bacon, Country Style Pork Sausage and Locally Grown Home Fried Potatoes with Sautéed Onions
(Substitute turkey sausage for pork sausage at no additional cost)
- Signature Thin Crust Breakfast Pizza - Ham, Mushrooms, Peppers and Onions with Asiago Cheese and Scrambled Egg
Locally Grown Home Fried Potatoes with Sautéed Onions
- Thick Slice French Toast with Real Maple Syrup, Ontario Wild Blueberry Compote and Whipped Cream
Smoked Ontario Bacon and Turkey Sausage
- Breakfast Enchiladas filled with Tomatoes and Peppers topped with Ranchero Sauce and Local Pine River Cheddar Cheese, Salsa and Sour Cream
Country Style Pork Sausage and Locally Grown Home Fried Potatoes with Sautéed Onions
- Egg White Breakfast Strata with Bell Peppers and Elgin County Mushrooms and Caramelized Vidalia Onions
Turkey Sausage and Locally Grown Home Fried Potatoes with Sautéed Onions

\$24.75 per person

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plated ontario breakfast

min. 50 guests

Chilled Orange Juice (pre-set)

In-house Bakery Basket of Signature Muffins, Danishes, Croissants and Fruit Scones

Homemade Strawberry Preserves and Creamery Butter (basket on each table)

Choose one entrée:

Cheese Omelet with Chives

Breakfast Burritos with Ranchero Sauce and Cilantro

Smoked Beef Brisket Strata

Bell Pepper and Onion Frittata with Shaved Asiago served with Peameal Bacon

Entrées are accompanied by:

Smoked Ontario Bacon, Country Style Pork Sausage, Baked Tomato Provençale and Locally Grown Homemade Potatoes with Sautéed Onions

Locally Roasted Custom Blend Coffee, Decaf and Assorted Teas

\$27.95 per person

Add Fruit platter pre-set on each table for \$5.95 per person









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breakfast enhancements

min. 25 guests

Cold Smoked Nova Scotia Lox of Salmon 	\$8.95/pp
Breakfast Burritos with Salsa and Sour Cream	\$5.95/pp
Buttermilk Pancakes with Blueberry Compote and Real Maple Syrup	\$5.95/pp
Apple Cinnamon and Mascarpone Stuffed Crêpes	\$7.95/pp
Gluten Free Muffins 	\$39.50/doz.
Belgian Style Waffles with Whipped Cream and Peach Confit	\$7.95/pp
Raspberry and Soymilk Smoothies  	\$4.25/pp
Vegan Tofu Stir-fry with Bell Peppers, Onions, Local Tomatoes and Bok Choy 	\$7.25/pp
Gluten Friendly Toast and Muffin Station with Homemade Strawberry Jam and Cream Cheese 	\$5.95/pp



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refreshments

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beverages

Locally Roasted Custom Blend Coffee, Decaffeinated Coffee	
Carafe/6 Mugs	\$23.95
Half Urn/20 Mugs	\$79.95
Full Urn/40 Mugs	\$149.95
Selection of Traditional and Herbal Teas <i>(carafe/6 mugs)</i>	\$24.25
Hot Chocolate <i>(carafe/6 mugs)</i> with Whipped Cream and Chocolate Shavings	\$26.50
Chilled Fruit Juices - Apple, Cranberry, Orange <i>(1.9 L/jug)</i>	\$25.95
Lemonade or Fruit Punch <i>(1.9 L/jug)</i>	\$19.75
Assorted Soft Drinks, Regular and Diet <i>(355ml can)</i>	\$3.50
Pure Leaf Tea <i>(547ml bottle)</i>	\$4.25
Lemon or Honey Green Tea	
Assorted Juice <i>(340ml can)</i>	\$3.50
Eska Still Water <i>(500ml plastic bottle)</i>	\$2.95
San Pellegrino Sparkling Water <i>(250ml glass bottle)</i>	\$3.50
Fresh Fruit and Yogurt Smoothies <i>(1.9L/jug)</i> Strawberry, Blueberry or Raspberry	\$30.95
Skim or 2% Milk, White or Chocolate <i>(1.9L/jug or Individual 250ml)</i>	\$19.25/jug \$3.50/250ml
Hydration Station <i>(1.9L/jug or 19L urn)</i> Lemon Lime, Cucumber Mint, Cranberry Orange	\$7.50/jug \$38.95/urn




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break items

Selection of Freshly Baked Seasonal Muffins, Low-Fat Muffins, Fruit Danishes and Croissants	\$35.75 (dozen)
Gluten Free Muffins 	\$39.50 (dozen)
Large Chocolatine or Hazelnut Croissants	\$37.95 (dozen)
Assorted Vanilla, Chocolate and Red Velvet Cupcakes with Buttercream Icing	\$64.95 (dozen)
Bagels Served with Cream Cheese and Assorted Preserves	\$37.95 (dozen)
Seasonal Breakfast Breads (min. 4 dozen)	\$32.50 (10 slices/loaf)
Yogurt Parfait with Organic Granola	\$5.25 (each)
Seasonal Fresh Fruit	
Fruit Salad	\$3.95 (per guest)
Sliced	\$159.95 (serves 40)
Chocolate Dipped Strawberries	\$30.75 (dozen)
Chef's Dessert Squares	\$33.50 (dozen)
Cookies - Chocolate Chip, White Chocolate Macadamia, Oatmeal Raisin and Double Chocolate	\$30.50 (dozen)
French Macarons in Pastel Colours (min. 4 dozen) 	\$41.95 (dozen)
Assorted Decadent French Pastries	\$41.95 (dozen)
Chocolate Bouchons	\$54.50 (dozen)
Cheesecake Pops	\$44.95 (dozen)
Kashi Granola Bars	\$26.50 (dozen)
Nature Crisp - Fresh made with raisins, sunflower, flax, pumpkin seeds, oats and coconut  	\$28.50 (dozen)
Assorted Chocolate Bars	\$24.50 (dozen)
Individual Bags of Potato Chips	\$24.50 (dozen)
Premium Nestlé Ice Cream Bars (min. 4 dozen)	\$36.75 (dozen)
Presentation Cakes - Your Logo or Message Included (custom flavours available upon request)	\$159.50 (serves 45) \$319.75 (serves 90)
Whole Cakes and Assorted Tortes	\$64.95 (16 portions)



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food stations

mid-morning break

(min. 25 guests)

Chocolate Chip Banana Loaf

Assorted Croissants

Fresh Fruit Salad with Local Fruit (when available)  


Locally Roasted Custom Blend Coffee, Decaf and Assorted Teas

\$13.95 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 Custom Blend Coffee, Decaf and Assorted Teas

\$12.25 per person

“how sweet it is” break

(min. 25 guests)

Assorted Cupcakes with Buttermilk and Cream Cheese Icing

Chocolate Dipped Strawberries 

Locally Roasted Custom Blend Coffee, Decaf and Assorted Teas

\$12.95 per person



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food stations

ice cream lover

(min. 50 guests)

Scoops of Chocolate and French Vanilla Ice Cream 🚫

Mixed Berry Sauce, Chocolate Sauce, Caramel Sauce and Whipped Cream with Chopped Nuts and Sprinkles

Locally Roasted Custom Blend Coffee, Decaf and Assorted Teas

\$11.95 per person

chocolate addiction

(min. 25 guests)

Bowls of Strawberries with Belgian Chocolate Dip

Chocolate Chip and White Chocolate Macadamia Nut Cookies

Mini Chocolate Pecan Tarts

Chocolate and White 2% Milk

\$11.95 per person

a break from gluten

(min. 25 guests)

Nature Crisp - Fresh made with raisins, sunflower, flax, pumpkin seeds, oats and coconut ✓ 🚫

Crudité and Hummus Dip ✓ 🚫

Whole Apples and Bananas ✓ 🚫

Cucumber and Mint Infused Water Station ✓ 🚫

\$10.95 per person



✓ vegan 🚫 gluten free

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candy accents

signature candy buffet

(min. 75 guests)

Colourful selection of sweets and treats for your guests to enjoy. Selection of hard and soft, sweet and sour candies and much more.

\$6.25 per person

edible table centerpieces

Signature Candy Centerpieces include a Variety of Candy.

\$54.95 each *(serves 8-12 guests)*

\$20.00 replacement cost for damaged or stolen candy vases



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l u n c h

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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 Homemade Candied Pecans, Dried Cranberries and Shaved Fennel with a Creamy White Balsamic Vinaigrette  

Caesar - Romaine Hearts with Pine River Asiago, Our Own Hand Made Oven Fired Croutons and Creamy Garlic Dressing

Mixed Local Organic Hot House Greens with Peppers, Cucumbers and Baby Tomatoes with Our Signature Peach and Maple Vinaigrette  

SOUPS *(choose one)*

Carrot and Ginger Bisque with Crème Fraîche and Toasted Almonds

Butternut Squash and Sweet Potato Cream with Fresh Chives 


Potato Cheddar and Jalapeño Potage

Roasted Tomato and Basil Cream

entrée

all entrees are served with Chef's choice of starch and vegetable


(choose one)


Supreme of Ontario Chicken with a Fire Roasted Tomato Confit 

Roasted Pork Tenderloin Medallions with Marmalade and Dijon Crust

Butter Poached Black Cod with Chardonnay and Tarragon Beurre Blanc

Vegan Phyllo Tulip with Quinoa Pilaf and Chef's Vegetable Medley 

Bruce County AAA 5oz. Beef Tenderloin Filet with Vidalia Onion and Sherry Reduction 

Braised Beef Short Rib with Cardamom and Cinnamon Demi Glace 

All entrées can be made gluten free upon request.

 vegan  gluten free

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sit down lunch

continued

dessert

choose one

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

Chocolate Dulce de Leche with Almond Croquant

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

Warm Churros with Cinnamon Sugar and Shot of Carmelita

Parisian Apple Almond Flan with Cinnamon Crème Anglaise

New York Style Cheesecake with Montmorency Cherries

lunch also includes

Assorted Artisan Bakery Rolls with Butter

Locally Roasted Custom Blend Coffee, Decaf and Assorted Teas

\$38.50 per person

(For beef tenderloin entrée selection, add \$5.00 per person)



vegan



gluten free

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executive sandwich

min. 25 guests

Chef's Daily Inspired Soup

Choose Two Salads:

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  

Mediterranean Pasta Salad

Red Skin Potato Salad



assorted sandwiches:

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

- 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 Custom Blend Coffee, Decaf and Assorted Teas

\$25.50 per person (Buffet)

\$28.50 per person (Table Service - rounds of 10; includes one salad, soup not included)

Sandwiches are portioned to 1.25 pieces per guest

Add a crudité platter for \$3.00 per person



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deli-icious bar

assorted salads (choose three)

Mediterranean Pasta

Mixed Greens  

Quinoa Salad  

Caesar Salad

Edamame Salad 

Red Skin Potato Salad

Nappa Cabbage Slaw  

trays and platters

Charcuterie Platter of Salami, House Cured Prosciutto and Smoked Meats, Sliced Turkey and Roast Beef

Kaleidoscope of Pine River Cheeses

Relishes and Pickles

Fresh Assorted Rolls

Middle Eastern Style Hummus and Mini Pita Bread

desserts

Fresh Sliced Seasonal Fruit  

Assorted Italian Pastries

Locally Roasted Custom Blend Coffee, Decaf and Assorted Teas

\$24.50 per person



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wrap-up

min. 25 guests

Chef's Daily Inspired Soup

Choose Two Salads:

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  

Mediterranean Pasta Salad

Red Skin Potato Salad

assorted wraps: (an array of large soft flour tortillas with the following fillings)


Oven Roasted Sirloin of Beef with Arugula and Raifort Cream

Roast Turkey with Cranberries and Sage Aioli

Albacore Tuna with Dill Pickles and Nori

KW Bavarian Style Ham with Swiss Emmenthal Cheese and Grainy Mustard

Egg Salad with Chopped Onion and Celery

Roast Vegetable Medley with Hummus and Local Hot House Sprouts 

Fresh Baked Cookies, Assorted Dessert Squares and Gluten Friendly Brownies

Basket of Healthy Whole Fruits  

Locally Roasted Custom Blend Coffee, Decaf and Assorted Teas

\$25.50 per person (not available for table service)

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build your own buffet

min. 50 guests

buffet includes

Soup of the Day

Mediterranean Pasta Salad

Organic Hot House Local Greens with Our Signature Peach and Maple Vinaigrette 

Artisan Bakery Rolls and Butter

Chef's Selection of Local, Seasonal Desserts

Locally Roasted Custom Blend Coffee, Decaf and Assorted Teas

entrée

Chef will select an appropriate starch and vegetable to accompany your buffet

(choose one)

Sous Chef Yolanda's Home Style Beef Stew

Supreme of Chicken with Roasted Red Pepper Coulis 

Tandoori Lamb Skewers with Mango Chutney and Raita 

Stuffed Ontario Pork Loin with Apricots and Wild Rice

Oven Baked Atlantic Salmon with a Chardonnay Butter Sauce

Butternut Squash Ravioli with Roasted Tomato Fondue

\$31.95 per person

\$5.95 per additional entrée



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a little italy buffet

min. 50 guests

Pasta e Fagioli Soup (Red Kidney Bean and Orzo)

Caesar Salad with Natural Smoked Bacon on the Side

Local Hot House Organic Greens, Roma Tomatoes and House Made Italian Herb Dressing  

Ontario Non-GMO Natural Chicken Breast a la 'Cacciatore' - Tomato Basil Fondue and Black Olives



Roasted Italian Sausage with Peppers and Onions

Ricotta Cheese Filled Tortellini with Marinara and Alfredo Sauce

Flavours of Tuscany Inspired Garden Vegetable Medley  

Assorted Bakery Rolls, Focaccia and Butter

Locally Made Assemblage of Italian Pastries and Panna Cotta

Colourful Arrangement of Fresh Sliced Fruit  

Locally Roasted Custom Blend Coffee, Decaf and Assorted Teas

\$32.95 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 

Nappa Cabbage Slaw  

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

Panna Cotta 

Locally Roasted Custom Blend Coffee, Decaf and Assorted Teas

\$38.50 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 Ciabatta Style Roll

Grilled Breast of Chicken with Guacamole and Salsa on Focaccia Bread

Carolina Style Pulled Pork with Smokey BBQ Sauce on Hoagie Roll

Debrezenger Style Smoked Sausage with Peppers and Onions on a Soft Sub Roll

Assorted Home Baked Cookies and Whole Fruit

Locally Roasted Custom Blend Coffee, Decaf and Assorted Teas

\$20.95 per person

\$6.95 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, Grated Parmesan and House-Made Herb Croutons

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

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  

\$10.25 per person

Have your salad plated for \$2.00 per person


appetizers

Ontario Goat Cheese and Sundried Tomato Tulip with Local Organic Greens and Blonde Frisée. Accompanied by Aged Balsamic Vinaigrette \$13.95

Smoked Brome Lake Duck Breast, Slegers Organic Micro Greens, Orange Blueberry Glaze and Spiced Walnuts \$15.50

Seared Ahi Tuna with Avocado Pulse, Daikon Radish and Pink Ginger Cream \$16.50

Cold Smoked Atlantic Salmon and Capered Neuchâtel Roulade, Dill-Parsley Essence and Black Bread \$14.50

Blackened Gulf Jumbo Shrimp and Pine River Cheddar Grits with Cajun Remoulade  \$15.95


Ontario Angus Beef Tenderloin Carpaccio, Basil Chiffonade, Extra Virgin Olive Oil and Shaved Pine River Asiago \$15.95

Handmade In-house Crab Cakes with Sriracha Mango Coulis and Zucchini Vegetable Roll \$16.50

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s o u p s

Essex County Mixed Mushroom Double Cream Soup, Fresh Thyme, Honey and Chives	\$8.95
Carrot and Ginger Potage with Toasted Almonds and Crème Fraîche 	\$8.95
Fresh Asparagus Bisque with Quebec Eastern Townships Gruyere and Crisp Fried Leeks	\$9.50
Nova Scotia Lobster Bisque with Fine Cognac, Cream and Pastry Straw	\$11.50
Bruce County Oxtail Consommé with Leek and Elephant Garlic 'en croute'	\$12.50



e n t r é e s

Breast of Capon Stuffed with Goat Cheese, Pine Nuts and Cherries	\$31.95
Braised Bruce County Beef Short Rib Scented with a Cardamom and Nutmeg Infused Glace de Viande	\$34.50
Bruce County AAA Centre Cut Beef Striploin 10oz with Rosemary and Thyme Demi Glace	\$36.50
Signature 'Turducken' - All Natural Ontario Chicken Breast Stuffed with Smoked Duck and Local Fresh Turkey with a BBQ Scented Cream	\$34.95
Combination Plate of AAA Bruce County Beef Tenderloin with Merlot Reduction and Roasted Supreme of Chicken with Saffron Cream	\$42.50
Oven Seared Black Harbour Salmon Fillet with a Fine Saffron and Point Pelee Pinot Grigio Butter Sauce	\$35.95
Stuffed Rib Chop of Ontario Pork with Mushrooms and Apricots, Wrapped in Bacon with Apple and Calvados Reduction	\$38.95
Mixed Grill Trio of Herbed Lamb Chop, Roasted AAA Beef Striploin Medallion and Orange Kissed Brome Lake Duck Breast	\$49.50

Entrées include Chef's choice of Starch and Vegetable. Assorted Rolls, Flatbread and Butter as well as our Custom Blend Coffee, Decaf and Assorted Teas.

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

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desserts

White Chocolate Mousse and Raspberry Preserve Bombe	\$13.50
Salted Caramel and Chocolate Mousse	\$13.50
Warm Crêpes 'Suzette' with Mandarin Oranges and Grand Marnier (max 350 guests)	\$14.95
Spiced Pumpkin Cheesecake with Candied Pecans <i>(Seasonal)</i>	\$13.50
Cheesecake Trio featuring Belgian Chocolate, Mexican Vanilla, Green Tea with Ontario Raspberry Coulis	\$16.50
French Trio of Profiterole au Chocolate, Chocolate Truffle Cake, White Chocolate Macaron	\$16.50
Mango Mousse with Berries Served in a Delicate Candy Basket	\$15.95
Raspberry Panna Cotta Served in a Wine Glass 	\$12.95
Belgian Chocolate Mousse 'Harlequin' in a Dark Chocolate Tulip and Fresh Berries	\$15.50
Lemongrass, Coconut and Hibiscus Tower with Infused Japanese Thread Noodles	\$15.50
Szechuan Peppercorn and Chocolate Truffle Pyramid	\$13.50
New York Style Cheesecake with Montmorency Cherries	\$12.95

Special idea in mind? Just ask us to customize a dessert to your complete satisfaction.



 vegan  gluten free



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

classic buffet

\$46.95 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

sides (choose two)

Scalloped Potatoes

Yukon Gold and Sweet Potato Swirl 

Roasted Rosemary Red Jacket Potatoes  

Basmati Rice  


Quinoa Pilaf  


Cheese Tortellini Marinara

entrées (choose two)


Bruce County Top Sirloin of Beef and Brandy Spiced Jus Lie 


Roasted Chicken Supreme with Wild Mushroom Salpicon and Cherries 

Carolina Style Rubbed Pork Loin with BBQ and Apple Crush 

Medallions of Black Harbour Salmon, Ginger Orange Glaze 

Sage Rubbed Breast of Ontario Turkey 

Tandoori Style Chicken Pieces with Mango Chutney and Chopped Cilantro 

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

Wild Mushroom Ravioli with Marsala Butter Sauce



desserts

Assorted Cheesecakes

Fruit Pies

Panna Cotta 

Pastry Squares, Tartlets, Tortes and Flans

Fresh Sliced Seasonal Fruit  

Gluten Friendly Brownies 

Includes Seasonal Fresh Vegetable Medley, Rolls and Butter, Locally Roasted Custom Blend Coffee, Decaf and Assorted Teas


 vegan  gluten free



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deluxe buffet



\$51.95 per person | min. 50 guests

salads

Artisan Deli Meats and Cheese Display 


Nappa Cabbage Slaw with Mirin and Sesame  

Slegers Organic Blend of Greens with House-Made Dressing  

Homemade Antipasto Vegetable Platter  



Edamame, Tomato and Peppers in Lime and Cilantro Vinaigrette  

entrées



Bruce County AAA Striploin of Beef Merlot Demi Glace 

Striped Butternut Squash Ravioli with Red Pepper Coulis or Red Lentil and Potato Curry 

Supreme of Fresh Ontario Chicken with Roasted Fennel Ragout 

Roasted Local Mini Red Potatoes  

Sautéed Fresh Vegetable Medley  


Cumin Scented Basmati Rice  

desserts

Wedges of Fresh Fruit with a Chocolate Dipping Sauce

Selection of Premium Cakes, Flans and Cheesecakes

Panna Cotta 

Gluten Friendly Brownies 

Assorted French Pastries

Chocolate Mousse

Includes Rolls and Butter, Locally Roasted Custom Blend Coffee, Decaf and Assorted Teas





 vegan  gluten free

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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

Roast Top Sirloin of Bruce County Beef with Niagara Red Wine Peppercorn Sauce
Herb Crusted Chicken

Penne Pasta with a Blush Sauce

Oven Roasted Local Mini Potatoes  

Bouquet of Seasonal Vegetables  

Dessert (choose one)

Apple Almond Flan

Strawberries and Cream Short Cake

Black Forest Cake

Chocolate Truffle Mousse Cake

Tiramisu Torte

Flavoured Cheesecakes Available (add \$2.00 per person)

\$45.50 per person

Price based on Rounds of 10

Vegan options available upon request at an additional cost.

Includes Rolls and Butter, Locally Roasted Custom Blend Coffee, Decaf and Assorted Teas

 vegan  gluten free

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culinary adventure

min.100 guests | max.300 guests

amuse bouche

Smoked Muscovy Duck Breast in Pastry Coronet and Maple Cranberry Relish

soup

Bisque of Jerusalem Artichoke with Eggplant Caviar, Crème Noir and Gruyere Pastry Straw

salad

Warm Salad of Slegers Organic Greens with Seared Loin of Mako Shark and a Tarragon Aioli and Sour Cherry Redux

intermezzo

'Smoked' Cumin and Port Granite

main plate

Ontario Organic Rack of Lamb, Green Pea Pulse
Rosemary Thyme Glace de Viande and Celery Root Mash

dessert

Decadent Trio of Chocolate Pâté, Raspberry Mascarpone Crêpe and a Micro Brandy Snap with Fresh Berries

cheese

Platter of Artisanal Local and Quebec Cheeses, Dried Fruit and Grissini Sticks

epilogue

Chili Chocolate Dipped Strawberries and Homemade Belgian Chocolate Wafers

Includes Locally Roasted Custom Blend Coffee, Decaf and Assorted Teas

\$149.00 per person

Add A Wine Pairing

Chef's Personal Selection of Meal Appropriate Domestic and Imported Wines includes 2 Whites, 3 Reds and a Dessert Wine. Additional \$49.95 per person.

 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

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)

Atlantic Salmon Satays with Dill Aioli

Asian Vegetable Spring Rolls with Sweet and Spicy Dipping Sauce

Truffle Kissed Mac and Cheese Fritter

Chicken Breast and Mushroom Wellington in Puff Pastry

Brie and Raspberry Phyllo Roll


Spinach and Feta Spanakopita


Wild Mushroom and Swiss Cheese Tourtiere

Thai Curry Vegetable Samosa 

Indonesian Style Beef Satay with Curried Peanut Sauce

Mini Quiche Lorraine with Bacon, Gruyère and Onion

Bacon Wrapped Beef Tenderloin and Gorgonzola Skewer 

Indonesian Style Chicken Satay with Peanut Sauce 

\$33.95/dozen | \$37.95/dozen

stationary

butlered

deluxe hot hors d'oeuvres

(min. 4 dozen per item)

Pan Seared North Atlantic Crab Cakes with Lemon Infused Aioli

Beef Tenderloin Wellington in Puff Pastry

Herb and Garlic Shrimp on a Bamboo Skewer

Ontario Lamb Keftedes on Skewer with Tzatziki

Panang Shrimp Wrap

\$36.95/dozen | \$41.95/dozen

stationary

butlered



vegan



gluten free

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reception items

cold canapés

(min. 4 dozen per item)

Local Tomato and Basil Bruschetta

California Rolls with Wasabi 

Fresh Spring Rolls  

Homemade Liver Parfait in Miniature Waffle Cone

Smoked Salmon Pinwheel with Goat Cheese Mousse, Capers and Onions

In-House Cured Prosciutto Wrapped Grissini Torinesi and Grated Reggiano Cheese

Classic Shrimp Cocktail 

Beef Carpaccio on Crostini with Horseradish Cream and Shaved Daikon Radish

Smoked Brome Lake Duck Breast with Cranberry Maple Confiture in Savoury Cone

Seared Ahi Tuna with Spiced Mango Chutney

Zucchini Vegetable Rolls with Lime and Mirin  

Ontario Goat Cheese Mousse with Spiced Pecan

\$37.95/dozen | \$42.95/dozen

party combo

Swedish Meatballs, Mozzarella Sticks, Chicken Dumplings, Vegetable Spring Rolls with Plum Sauce

\$374.50

(5 dozen of each type per combo, served with Nachos and Salsa)



vegan



gluten free

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specialty items

Chilled Jumbo Shrimp with Lemon and Cocktail Sauce 	\$364.95 <i>(100 pieces)</i>
Charcuterie Platter featuring Assorted Cured and Smoked Artisanal Meats. Prosciutto, Salami di Sopressatta, Liver Pâté, Dried Beef and Pancetta	\$195.50 <i>(serves 40)</i>
Oysters Rockefeller with Gruyere and Spinach on the Half Shell Butlered Hot to Guests	\$224.50 <i>(50 pieces)</i>
Sliced Side of Homemade Gravlox of Black Harbour Salmon with Dark Rye Bread and Traditional Garnishes	\$174.75
Whole Baked Brie Stuffed with Brown Sugar and Pecans En Croute and served with Croutes de Flute and Dijon Mustard	\$119.75 <i>(serves 30)</i>
Spinach and Artichoke Dip with Cream Cheese and Asiago, Sliced Baguettes and Crackers for Dipping	\$149.75 <i>(serves 40)</i>
Harvest Feast of Fresh and Locally Sourced Crudit� accompanied by Our In-house Tomato Ranch Dipping Sauce	\$129.95 <i>(serves 40-50)</i>
Cheese Board Featuring the Cheeses of Pine River, Eastern Quebec Townships and Some International Favourites with Seedless Grapes, Berries, Water Biscuits and French Bread	\$224.95 <i>(serves 40)</i>
Choice of 18" Pizzas (6 large slices) Roast Chicken, Goat Cheese and Artichoke Grilled Vegetables and Feta Smoked Ham, Pineapple and Mushroom	\$23.50 each <i>(min. of 5 each)</i>
Assortment of Sushi, Sashimi and California Rolls with Wasabi and Soy Sauce	\$119.95 <i>(30 piece platter)</i>
Tortilla Chips with Green Onions, Sweet Peppers, Sour Cream and Salsa with Hot Cheese Sauce	\$94.95 <i>(serves 40)</i>
Mixed Nuts	\$15.95/lb
Pretzels, Potato or Tortilla Chips with Salsa	\$7.95/basket

 vegan  gluten free

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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

Garlic Rosemary Roasted Ontario Lamb 'Lollipop Chop'

\$15.95 per person *(based on 2 chops per person)*

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

\$10.95 per person

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

\$7.50 per person

Pulled Pork Soft Tacos with Barbecue Whiskey Sauce

\$7.25 per person

In House Slow Braised Beef Brisket on a Slider Roll with Brown Sugar BBQ Sauce

\$8.95 per person

fish & chips

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

\$14.95 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

\$11.95 per person



vegan





gluten free

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action 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.

ontario salad station

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

\$6.50 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 and Red Onion

\$8.50 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

\$12.25 per person

asian stir-fry

Beef and Chicken Sautéed in Hoisin and Oyster Sauce with Oriental Vegetables on Steamed Rice


Chicken Pot Stickers and Vegetable Spring Rolls with Plum Sauce for Dipping

\$13.95 per person

far east

Tandoori Chicken Kabob 

Calcutta Vegetable Samosas 

Hummus with Pita Chips for Dipping 

\$13.95 per person

 vegan  gluten free

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action food stations

pasta action station

pasta will be prepared to order



Cheese Tortellini with Your Choice of Marinara, Alfredo or a Vodka Blush Sauce
Accompanied by Julienne of Fresh Vegetables

\$7.50 per person

(If you require vegan for this station, let us know and we can accomodate)

asian noodles

pad thai bar

Vietnamese Rice Noodles Served with Bean Sprouts, Tofu, Scallions, Mushrooms,
Cilantro, Lime Wedges, Bamboo Shoots, Julienne Peppers and Snow Peas  

\$8.50 per person

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

\$3.95 per person

greek town

Hummus, Assorted Olives, Mini Pitas

Lamb Keftedes with Tzatziki

Spinach and Feta Spanakopita

\$11.95 per person

poutine station

Shoestring Potatoes with Melted Cheese Curds and Gravy

\$5.95 per person



vegan



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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, Absolut Vodka, Bacardi White Rum, Bombay Sapphire Gin, Johnnie Walker Red (1oz)	\$4.95
Domestic Beers – Blue, Coors Light, Canadian, Bud Light	\$4.95
Premium Beer – Stella Artois	\$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	\$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.

standard bar | cash

Premium Brands Liquor - Canadian Club, Absolut Vodka, Bacardi White Rum, Bombay Sapphire Gin, Johnnie Walker Red (1oz)	\$6.25
Domestic Beers – Blue, Coors Light, Canadian, Bud Light	\$6.25
Premium Beer – Stella Artois	\$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	\$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.

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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 Cuvee Napa Brut Prestige (1), Sparkling, California	\$65.00
Moet & Chandon Dom Perignon (1) Champagne, France	\$350.00

sparkling wine

Peller XOXO Pinot Grigio Chardonnay (1) Ontario, Canada	\$36.00
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.

signature cocktails

Signature 1 oz. cocktails offered on all bars.
Selection determined by the LCC.

\$4.95

Special cocktail in mind? Ask your event planner to customize a cocktail for your event.

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



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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

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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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