

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, 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.



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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


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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





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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

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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.

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