

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

Mixed Organic Local Greens with Crisp Vegetables and Our Signature House-Made Vinaigrette  

Insalata di Pasta alla Caprese - Pasta Salad with Sundried Tomatoes, Julienne Peppers and Black Olives

Red Jacket Potato Salad

Andalusian Style Gazpacho Salad with Tomatoes, Cucumbers and Mediterranean Flavours  

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

entrées

Roast Ontario Turkey Breast with Sage 

Gravy, Artisan Dressing and Homemade Traditional Cranberry Sauce

Honey and Dijon Glazed Ham

Smashed Red Skin Potatoes with Garlic and Chives 

Thai Style Vegetarian Pad Thai  

Cornucopia of Seasonal Hearty Vegetables  

sweets and treats

Selection of Holiday Favourites:

Assorted Cheesecakes (Candy Cane, Egg Nog and Gingerbread), Yule Logs, Flan, Pumpkin Pie, Assorted Tortes and Fruit Pies, Gluten Free Panna Cotta, Christmas Cookies and Squares

Locally Baked Rolls with Butter

Locally Roasted Custom Blend Coffee, Decaf and Assorted Teas

\$43.95 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

Napa Cabbage Slaw with Sundried Cranberries  

Crisp Garden Greens with a Confetti of Vegetables  

Peruvian Quinoa Salad with Legumes and Our Signature Marinade  

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


Insalata di Pasta alla Caprese - Pasta Salad with Sundried Tomatoes, Julienne Peppers and Black Olives

entrées


Roast Ontario Turkey Breast with Sage 


Gravy and Artisan Dressing and Homemade Traditional Cranberry Sauce

Slow Roast Top Sirloin of Beef with Red Wine Peppercorn Sauce

Yukon Gold Mashed Potato with Sweet Potato Swirl 

Black Harbour Atlantic Salmon With a Light Beaujolais Butter Sauce

Medley of Seasonal Vegetables  

Gluten Free Rice Noodle Stir Fry with Julienne Vegetables and Black Bean Sauce  

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, Gluten Free Panna Cotta and Flans

Locally Baked Rolls with Butter

Locally Roasted Custom Blend Coffee, Decaf and Assorted Teas

\$49.95 per person




 vegan  gluten free

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plated | option one

max. 250 guests

Carolina Style She Crab Soup with Sherry and Pastry Straw

Duet of AAA Striploin Mignonette with Garlic and Cranberry Stuffed Quail 

Smashed Potatoes and Seasonal Vegetables 

Swans on the Pond - Delicate French Pastry Swans on Chocolate and Caramel Sauce

Locally Baked Rolls with Butter

Locally Roasted Custom Blend Coffee, Decaf and Assorted Teas

\$58.95 per person

plated | option two

Tomato and Basil Bisque with Crème Fraiche and Chives

Braised Lamb Shank with Rosemary and Shallot Glaze

Savoury Cous Cous and Seasonal Vegetables 

Individual Peppermint Cheesecake with Almond Bark and Cranberry Crème Anglais

Locally Baked Rolls with Butter

Locally Roasted Custom Blend Coffee, Decaf and Assorted Teas

\$56.95 per person

plated | option three

Mixed Local Hothouse Greens, Ontario Chevre and Organic Basil Vinaigrette

Fillet of Tom Turkey with Cornbread Dressing

Mashed Potatoes and Seasonal Vegetables

Normandy Style Apple Flan with Cinnamon Custard Sauce

Locally Baked Rolls with Butter

Locally Roasted Custom Blend Coffee, Decaf and Assorted Teas

\$54.95 per person



vegan



gluten free

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