

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 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.

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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)



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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



vegan



gluten free


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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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