

DINNER MENU



RBC PLACE
LONDON

DINNER

Classic Plated

min. 50 guests

Starters

Baby Spinach and Lake Erie Farms Bibb Lettuce, Local Pea Tenders and Edible Flower Confetti, White Balsamic Cherry Vinaigrette V GF	\$14
Slegers Organic Greens with Ontario Chèvre, Marinated Beets and Candied Walnuts, White Balsamic Herb Vinaigrette GF	\$15
Composed Hearts of Romaine, Pancetta Wheel, Parmesan Crisp, Charred Lemon and Roasted Garlic Vinaigrette	\$17
Ontario Veal Tenderloin Carpaccio, Grilled and Marinated King Oyster Mushrooms Blonde Frisée, Shaved Parmesan, Horseradish Aioli, Baguette Crustini	\$20

Soups

Peaches and Cream Corn Chowder with Sour Cream and Thyme GF	\$10
Butternut Squash Bisque Scented with Rolling Ridge Maple and Smoked Apple GF	\$10
Margret Duck Consommé with Scallion and Confit GF	\$13

(Vegan options are available. Ask your Event Planner for details.)

Entrées

All entrées are served with Chef's choice of starch and vegetable.

Breast of Capon with a Ricotta and Sundried Tomato Filling, Chive Cream Sauce GF	\$36
Roasted Supreme of Chicken with a Tomato Tarragon Jus GF	\$33
Bruce County AAA Centre Cut Filet Mignon (6oz) with Wild Mushroom Ragout GF	\$55 (Halal \$10)
Combination Plate of Peppered Petit Filet-Mignon (4oz) with Niagara Red and Rosemary Reduction and Roasted Chicken Supreme, Red Pepper Chive Sauce	\$57 (Halal \$10)
East Coast Salmon Fillet with Lemon Caper Butter Sauce GF	\$39
Coconut Cornmeal Pedestal with Curried Legume and Vegetable Ragout accompanied by a Panache of Seasonal Vegetables V GF	\$35

Desserts

Death by Chocolate Mousse with Vanilla Anglaise	\$16
Dulce de Leche Cheesecake with Chocolate Sauce	\$16
Flourless Chocolate Torte with Merlot Raspberry Coulis GF	\$16
Niagara Cherry Cheesecake	\$16
Madagascar Vanilla Crème Brûlée with Chocolate Almond Bark GF	\$16
Assorted Miniature Pastries: Macaroons GF, French Pastries, Mini Cheesecakes	\$15

*Three course meals accompanied by bakery fresh rolls and butter, coffee and tea.
Gluten-Free Rolls (GF) are available by pre-order. Add custom menu items to your dinner.
Ask your Event Planner for details.*

V Vegan GF Gluten-Friendly

Food and beverage charges are subject to an administrative fee (18%) and HST (13%).

DINNER

Classic Buffet

min. 50 guests

Salads

Hearts of Romaine Caesar Salad with Housemade Herb Croutons and Grated Parmesan

Sweet Lettuce Mix, Fresh Vegetables and House Vinaigrette **V GF**

Southwest Potato Salad with Charred Corn, Green Goddess Vinaigrette **GF**

Asian Noodle Salad, Sweet Soy Vinaigrette

Sides (choose two)

Buffet includes seasonal vegetables in addition to side options below.

Smashed New Potatoes **GF**

Roasted Red Jacket Potatoes **V GF**

Basmati Rice **V GF**

Quinoa Pilaf **V GF**

Cheese Tortellini Marinara

Entrées (choose two)

Grass-Fed Ontario Striploin of Beef with Niagara Wine Reduction **GF**

Roasted Chicken Supreme with Tarragon Cream **GF**

Medallions of Black Harbour Salmon, Chive Butter Sauce **GF**

Sage-Rubbed Breast of Ontario Turkey with Gravy **GF**

Jump Fried Rice Noodles, Tofu and Asian Vegetables **V GF**

Dijon and Herb Roasted Pork Loin with Apple Butter **GF**

Desserts

Assorted Cakes

Pies and Flans

Pastry Squares and Tortes

Fresh Sliced Melon **V GF**

Gluten-Friendly Brownies **GF**

Buffet Also Includes:

Assorted Bakery Rolls with Creamery Butter

Locally Roasted Custom-Blend Coffee, Decaf and Assorted Teas

\$58 per person

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DINNER

Deluxe Buffet

min. 50 guests

Starters

Ontario Artisan Smoked and Cured Meats, Local and Quebec Cheeses **GF**, Baked Crostini

Caprese Salad of Heirloom Tomato and Bocconcini, Basil Vinaigrette **GF**

Slegers Organic Blend of Greens with Housemade Dressing **V GF**

Fire-Roasted Antipasto Vegetable Platter **V GF**

Cyprus Salad, Fresh Vegetables, Feta, Kalamata Olives, Lemon and Olive Oil **V GF**

Entrées

Bruce County AAA Striploin of Beef with Niagara Wine Demi Glace **GF**

Mushroom Ravioli with Charred Tomato Sauce

Roasted Breast of Ontario Chicken with Asian Lime and Ginger Sauce **GF**

Roasted Local Mini Potatoes **V GF**

Sautéed Fresh Vegetable Medley **V GF**

Basmati and Garbanzo Bean Pilaf **V GF**

Desserts

Fresh Fruit Display of Local and International Fruits **V GF**

Selection of Cakes, Flans and Cheesecakes

Flourless Chocolate Cake **GF**

Assorted French Pastries

Macarons **GF**

Buffet Also Includes:

Assorted Bakery Rolls with Creamery Butter

Locally Roasted Custom-Blend Coffee, Decaf and Assorted Teas

\$65 per person

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