

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

Ontario Lamb Keftedes on Skewer with Tzatziki

Butter Pecan Shrimp on Bamboo Skewer

Panang Shrimp Wrap

\$36.95/dozen | \$41.95/dozen

stationary

butlered



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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)



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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

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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



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action food stations

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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

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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



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