

BRANT DINNER BUFFET

Cold Items

Medley of Fresh Vegetables with Buttermilk Dressing
Roasted Red Potato and Pommery Mustard Salad
Farfalla Pasta Salad with Julienne of Vegetable in Lemon Pepper Vinaigrette
Roasted Pepper and Garlic Fussili Salad
Greek Salad with Crumbled Feta
Green Cabbage Salad with Creamy Horseradish Dressing
Spiced Olives, Pickled Beets, Pepperoncini
Three Green Salad with a Variety of Dressings
Cold Cut Platter of Smoked Turkey, Black Forest Ham, Montreal Smoked Meat

Hot Entrée Selections (Choose Two)

Roast Prime Rib of Beef
Au Jus

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Roast Striploin of Beef
Forest Mushroom Sauce

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Grilled Breast of Boneless Chicken
Creole Mustard Sauce, Thyme Mustard Sauce or Sherry Cream Sauce

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Baked Salmon Filet
Citrus Chive Sauce or Maple Butter Sauce

~
Roast Ontario Pork Loin
Roast Garlic Peppercorn Sauce or Apple Cider Sauce

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Roast Turkey and Fennel Stuffing
Giblet Port Sauce

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Shrimp and Scallop Medley
*Tender Pieces of Shrimp, Scallops and Mushrooms
served in a Saffron Wine Sauce with a hint of Creole*

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Filet of Stuffed Sole
Sole Fillet wrapped around Broccoli and Cheese, glazed with Mornay Sauce

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Chicken Mushroom Etouffee
*Tender Pieces of Boneless Chicken and Mushroom served in Creamy White Wine Sauce
with a hint of Creole*

Buffet Includes

Medley of Fresh Vegetables
Wild Rice Pilaf or Roasted Garlic Potatoes
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Assorted Cakes, French Pastries, Seasonal Sliced Fresh Fruit & Cheese Board
Coffee, Tea and Decaffeinated Coffee
Variety of European Rolls & Butter

\$34.95 Per Person
(Minimum 50 People)

*Prices are subject to 8% PST, 6% GST & 15% Gratuity
2007 Catering Menus-Subject to change without notice*



BURLINGTON CONVENTION CENTRE



WELLINGTON & NELSON DINNER BUFFETS

WELLINGTON BUFFET

Includes all Cold Items, Medley of Vegetables, Potatoes or Rice & Sweet Table
on the Brant Buffet in addition to:

Medley of Seafood Salad
Marinated Mushroom Salad

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Two Hot Entrée Choices: See Brant Buffet for Selections
One Hot Pasta Choice: Penne Arrabbiatta, Fussili a la Vodka or
Cheese Tortellini with Pesto Cream Sauce

\$39.95 Per Person
(Minimum 50 people)

NELSON BUFFET

Includes all Cold Items, Medley of Vegetables, Potatoes or Rice & Sweet Table
on the Brant Buffet in addition to:

Cognac Pate
Smoked Salmon

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Three Hot Entrée Choices: See Brant Buffet for Selections
One Hot Pasta Choice: Penne Arrabbiatta, Fussili a la Vodka or
Cheese Tortellini in a Pesto Cream Sauce

\$44.95 Per Person
(Minimum 50 People)

Additional A la Carte Items to enhance your Buffet
(Prices apply to the Dinner Buffet only-Minimum 50 People)

Lasagna Bolognese <i>Layers of Pasta, Ricotta Cheese with Tomato Meat Sauce</i>	Add \$2.95 Per Person
Meat and Cheese Cannelloni <i>With Tomato Basil and Rosé Sauce</i>	Add \$2.95 Per Person
Lasagna Florentine <i>Layers of Pasta, Ricotta Cheese, Spinach with Tomato Purée</i>	Add \$2.95 Per Person
Roast Tenderloin of Beef <i>Served with New Orleans Red Gravy (Includes Carver)</i>	Add \$6.00 Per Person

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