

LUNCHEON MENU

Soups

Tomato Basil
 Cream of Mushroom
 Potato Leek
 Roasted Sweet Pepper with Asiago
 Butternut Squash with Rum

Salads

Three Green Salad *with Choice of Raspberry or Balsamic Dressing*
 Traditional Caesar Salad
 Baby Spinach Salad *with Julienne of Pear and Red Onion in a Zesty Lemon Pepper Sauce*

Luncheon Entrée Selections

Penne Bolognese <i>with a Herbed Tomato and Meat Sauce</i>	\$16.95
Meat Cannelloni and Cheese Manicotti <i>with Tomato Basil Sauce and Alfredo Sauce</i>	\$17.95
Roast Ontario Pork Loin <i>with Apple Cider Sauce</i>	\$18.50
Grilled Breast of Boneless Chicken <i>Choice of Creole Mustard Sauce, Thyme Mustard Sauce or Florentine Sauce</i>	\$18.50
Chicken Parmesana <i>Breast of Chicken Dusted with Garlic Breadcrumbs and Herbs, Topped with Parmesan Cheese, Glazed with a Tomato Fondue</i>	\$18.50
Chicken Brochette <i>Tender Pieces of Chicken Marinated with a Savoury Spice Blend with Grilled Peppers, Onion & Zucchini</i>	\$18.95
Jamaica Jerk Chicken Fruit Plate <i>Grilled Breast of Chicken Marinated with Jerk seasoning over Mixed Field Greens with Fresh Berries, Drizzled with a Raspberry Yogurt Dressing (Does not include a Potato or Rice)</i>	\$21.50
Stuffed Breast of Chicken <i>with Spinach and Asiago Cheese and Glazed with a White Wine Sauce</i>	\$21.95
Salmon Filet <i>Glazed with Maple Butter Sauce</i>	\$21.95
Chicken Etouffee <i>Tender Pieces of Chicken in a Savoury Mushroom Cream Sauce served over a Light Puff Pastry Shell</i>	\$21.95
Seafood Vol Au Vent <i>Shrimp, Scallops and Mushrooms in a Delicate Mornay Sauce, served over a Light Puff Pastry Shell</i>	\$22.50
Roast Striploin of Beef <i>with Red Wine Sauce</i>	\$24.95

(All Luncheons Include, Choice of a Soup OR Salad and Dessert as well as Medley of Fresh Vegetables, Rice Pilaf or Roasted Potatoes, European Rolls & Butter, Coffee, Tea & Decaffeinated Coffee)

**** To have BOTH Soup & Salad add an additional \$2.95 Per Person**

Desserts

Peach Melba

French Vanilla Ice Cream with Peaches and Raspberry Coulis, Garnished with a Fan Wafer

Traditional English Trifle

Layers of Sponge Cake served with a Medley of Fruit, Custard & Whip Cream

Apple Pie

Served with a Warm Vanilla Sauce

Fresh Fruit Salad

In a Chocolate Tulip Cup

European Cheesecake

Served with a Choice of Cherry or Blueberry Toppings

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



BURLINGTON CONVENTION CENTRE



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