

# HOLIDAY MENU



RBC PLACE  
LONDON

# HOLIDAY

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## Buffet

min. 50 guests

### Salads

Blend of Assorted Greens with Crisp Vegetables and our Signature House-Made Vinaigrette **V GF**

Kale and Purple Cabbage Slaw, Sundried Niagara Cherries, Toasted Pepitas with Sweet & Tangy Mandarin Vinaigrette **V GF**

Gemelli Pasta Salad with 24-hour Tomato and Pesto Dressing

Red Skin Potato Salad with Pommery Mustard Infused Aioli, Caramelized Bermuda Onions and Scallions **GF**

### Entrées

Sage Marinated Fresh Ontario Turkey Breast with Hearty Gravy and House-Made Cranberry Sauce **GF**

Traditional Bread Stuffing with Celery, Onion and Natural Pan Drippings

Slow Roasted Canadian Beef Striploin with Natural Reduction and Horseradish **GF**

Spun Potatoes with Chives and Butter **GF**

Wild Rice Ratatouille Chaufa with Red Lentils and Edamame **V GF**

Seasonal Vegetable Medley **V GF**

### Desserts

Selection of Holiday Favourites: Assortment of Festive Cheesecakes, Fruit Flans, Tortes and Fruit Pies

Flourless Chocolate Fudge Cake **GF**

Miniature Pastries and Squares

### Buffet Also Includes

Assorted Bakery Rolls and Creamery Butter

Locally Roasted Custom-Blend Coffee, Decaf and Assorted Teas

\$66 per person

*Add East Coast Salmon Medallions with White Wine and Dill Sauce (GF) for \$7 more per person.*

*Add a Selection of Sliced Fruit (V GF). Gluten-Free Rolls (GF) are available by pre-order.*

*Ask your Event Planner for details.*

**V** Vegan **GF** Gluten-Free

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

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## PLATED

min. 50 guests

### Starters (select one)

Butter Lettuce, Toasted Pepitas, Dried Bing Cherries, Local Pea Tenders and Edible Flower Confetti, with White Balsamic Cherry Vinaigrette **V GF**

Canadian Lobster Ravioli Bisque

Smoked Salmon Pinwheel, Blond Frisée, Toasted Almonds, Lemon Caper Aioli

### Entrées (select one)

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

Sage Marinated Roasted Ontario Turkey Breast with Gravy, Traditional Bread Stuffing and House-Made Cinnamon Scented Cranberry Sauce

Supreme of Chicken with Chasseur Sauce **GF**

Smoked Bone-In Ontario Chop with Jonah Apple Butter Sauce **GF**

Medallion of Atlantic Salmon with Lemon Butter Sauce **GF**

Beef Short Rib with Red Wine Reduction **GF**

Masala Roasted Acorn Squash with Edamame Rice, Vegetable Pakora and Tamarind Sauce **V GF**

Wild Rice and Shogun Maitake Mushroom Cabbage Roll, Red Pepper Sauce **V GF**

### Desserts (select one)

Caramel Pecan Cheesecake with Chocolate and Caramel Sauce

Flourless Chocolate Torte with Red Wine Raspberry Sauce **GF**

Raspberry Crème Brûlée with Toasted Coconut Bark **GF**

Chocolate Pecan Flan Wedge with Crème Chantilly and Berries

### Dinner Also Includes

Assorted Bakery Rolls and Creamery Butter

Locally Roasted Custom-Blend Coffee, Decaf and Assorted Teas

\$68.00 per person

*Gluten-Free Rolls (GF) are available by pre-order.*

*Add a Holiday-Inspired Cookie Platter at each table for \$4 per person (based on tables of 8-10).*

*Add a Selection of Fruit Platters (V GF). Ask your Event Planner for details.*

**V** Vegan **GF** Gluten-Free

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