



**RBC  
PLACE  
LONDON**

**2018/19 MENU**

# thinking global

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# supporting local

The RBC Place London 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.*



**food and beverage charges are subject to all applicable taxes and a 16% administrative fee.**

# breakfast

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 vegan  gluten free

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# the continental

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min. 25 guests

Chilled Orange and Apple Juices

In-house Bakery Basket of Assorted Scones, Croissants, Danishes and Signature Muffins  
(includes half dozen gluten free muffins per 100 people 🚫)

Homemade Preserves and Creamery Butter

Locally Roasted Custom Blend Coffee, Decaf and Assorted Teas

*Baked Goods based on 1.5 pieces per person*

\$12.95 per person (Buffet)

\$15.95 per person (Table Service - rounds of 10)

Add Sliced Fresh Fruit for \$3.95 per person

Add Individual Yogurt Parfait with Granola for \$4.95 per person

# the super continental

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min. 50 guests

Chilled Orange and Apple Juices

Ontario Dairy Fresh Yogurt with Organic Granola, Dried Fruits, Almonds and Assorted Seeds

Fresh Fruit Platter (featuring local produce as available) 🌱 🚫

In-house Bakery Basket of Assorted Scones, Croissants, Danishes and Signature Muffins  
(includes half dozen gluten free muffins per 100 people 🚫)

Homemade Preserves and Creamery Butter

Locally Roasted Custom Blend Coffee, Decaf and Assorted Teas

\$19.95 per person



🌱 vegan    🚫 gluten free

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# buffet breakfasts

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min. 50 guests

## this buffet includes:

Chilled Orange and Apple Juices

Yogurt with Homemade Granola

Selection of Fresh Fruit and Seasonal Berries (local when available)  

In-house Bakery Basket of Assorted Scones, Croissants, Danishes and Signature Muffins (includes half dozen gluten free muffins per 100 people )

Homemade Preserves and Creamery Butter

Locally Roasted Custom Blend Coffee, Decaf and Assorted Teas

## and your choice of one of the following:

- Farm Fresh Scrambled Eggs  
Smoked Ontario Bacon, English Style Pork 'Bangers' and Locally Grown Home Fried Potatoes with Sautéed Onions  
(Substitute turkey sausage for pork sausage at no additional cost)
- Signature Thin Crust Breakfast Pizza - Ham, Mushrooms, Peppers and Onions with Asiago Cheese and Scrambled Egg  
Locally Grown Home Fried Potatoes with Sautéed Onions
- Thick Slice French Toast with Real Maple Syrup, Ontario Wild Blueberry Compote and Whipped Cream  
Smoked Ontario Bacon and Turkey Sausage
- Southwest Style Breakfast Lasagna filled with Tomatoes and Peppers topped with Ranchero Sauce, Pepper Jack and Old Cheddar Cheese, Salsa and Sour Cream  
English Style Pork 'Bangers' and Locally Grown Home Fried Potatoes with Sautéed Onions
- Egg White Breakfast Strata with Bell Peppers, Elgin County Mushrooms and Caramelized Vidalia Onions  
Turkey Sausage and Locally Grown Home Fried Potatoes with Sautéed Onions

\$24.95 per person



vegan



gluten free

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# plated ontario breakfast

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min. 50 guests

Chilled Orange Juice (pre-set)

In-house Bakery Basket of Signature Muffins, Danishes, Croissants and Fruit Scones

Homemade Preserves and Creamery Butter (basket on each table)

## Choose one entrée:

Cheese Omelet with Chives

Southwest Breakfast Quiche with Salsa

Ham and Gruyère Strata with Lemon Beurre Blanc

Hand Dipped Golden French Toast with Real Maple Syrup

## Entrées are accompanied by:

Smoked Ontario Bacon, English Style Pork 'Bangers', Baked Tomato Provençale and Locally Grown Homemade Potatoes with Sautéed Onions

Locally Roasted Custom Blend Coffee, Decaf and Assorted Teas

\$27.95 per person

*Add Fruit Platter pre-set on each table for \$5.95 per person*









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# breakfast enhancements

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min. 25 guests

Cold Smoked Nova Scotia Lox of Salmon 	\$8.95/pp
Buttermilk Pancakes with Blueberry Compote and Real Maple Syrup	\$5.95/pp
Mixed Berry and Mascarpone Stuffed Crêpes	\$7.95/pp
Gluten Free Muffins 	\$39.50/doz.
Belgian Style Waffles with Whipped Cream and Peach Confit	\$7.95/pp
Raspberry and Soymilk Smoothies  	\$4.25/pp
Vegan Tofu Stir-fry with Bell Peppers, Onions, Local Tomatoes and Bok Choy 	\$7.25/pp
Gluten Friendly Toast and Muffin Station with Homemade Preserves, Butter and Cream Cheese 	\$5.95/pp
Breakfast Burritos with Salsa and Sour Cream	\$5.95/pp



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# refreshments

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# beverages

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Locally Roasted Custom Blend Coffee, Decaffeinated Coffee Carafe/6 Mugs	\$23.95
Half Urn/20 Mugs	\$79.95
Full Urn/40 Mugs	\$149.95
Selection of Traditional and Herbal Teas <i>(carafe/6 mugs)</i>	\$24.25
Hot Chocolate <i>(carafe/6 mugs)</i> with Whipped Cream and Chocolate Shavings	\$26.50
Chilled Fruit Juices - Apple, Orange <i>(1.9 L/jug)</i>	\$25.95
Lemonade or Fruit Punch <i>(1.9 L/jug)</i>	\$19.95
Assorted Soft Drinks, Regular and Diet <i>(355ml can)</i>	\$3.50
Assorted Juice <i>(340ml can)</i>	\$3.50
Eska Still Water <i>(500ml plastic bottle)</i>	\$2.95
San Pellegrino Sparkling Water <i>(250ml glass bottle)</i>	\$3.50
Fresh Fruit and Yogurt Smoothies <i>(1.9L/jug)</i> Strawberry, Blueberry or Raspberry	\$30.95
Skim or 2% Milk, White or Chocolate <i>(1.9L/jug or Individual 250ml)</i>	\$19.25/jug \$3.50/250ml
Hydration Station <i>(1.9L/jug or 19L urn)</i> Lemon Lime, Cucumber Mint, Cranberry Orange	\$7.50/jug \$38.95/urn



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# break items

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Selection of Freshly Baked Seasonal Muffins, Low-Fat Muffins, Fruit Danishes and Croissants	\$35.75 (dozen)
Gluten Free Muffins 	\$39.50 (dozen)
Large Chocolatine or Hazelnut Croissants	\$37.95 (dozen)
Assorted Vanilla, Chocolate and Red Velvet Cupcakes with Buttercream Icing	\$64.95 (dozen)
Bagels Served with Cream Cheese and Assorted Preserves	\$37.95 (dozen)
Seasonal Breakfast Breads (min. 4 dozen)	\$32.50 (10 slices/loaf)
Yogurt Parfait with Organic Granola	\$5.25 (each)
Seasonal Fresh Fruit	
Fruit Salad	\$3.95 (per guest)
Sliced	\$159.95 (serves 40)
Chocolate Dipped Strawberries	\$30.75 (dozen)
Chef's Dessert Squares	\$33.50 (dozen)
Cookies - Chocolate Chip, White Chocolate Macadamia, Oatmeal Raisin and Double Chocolate	\$30.50 (dozen)
French Macarons in Pastel Colours (min. 4 dozen) 	\$41.95 (dozen)
Assorted Decadent French Pastries	\$41.95 (dozen)
Chocolate Bouchons	\$54.50 (dozen)
Cheesecake Pops	\$44.95 (dozen)
London Boho Bars (assorted flavours)  	\$46.50 (dozen)
Nature Crisp - Fresh made with raisins, sunflower, flax, pumpkin seeds, oats and coconut  	\$28.50 (dozen)
Assorted Chocolate Bars	\$27.95 (dozen)
Individual Bags of Potato Chips	\$27.95 (dozen)
Premium Nestlé Ice Cream Bars (min. 4 dozen)	\$36.75 (dozen)
Presentation Cakes - Your Logo or Message Included (custom flavours available upon request)	\$159.50 (serves 45) \$319.75 (serves 90)
Whole Cakes and Assorted Tortes	\$64.95 (16 portions)



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# food stations

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## mid-morning break

*(min. 25 guests)*

Chocolate Chip Banana Loaf

Assorted Croissants

Fresh Fruit Salad with Local Fruit (when available)  

Locally Roasted Custom Blend Coffee, Decaf and Assorted Teas

\$13.95 per person

## health break

*(min. 25 guests)*

Low Fat Yogurt Parfait made with Fresh Fruit and Topped with Granola

Freshly Baked Low-Fat Muffins and Gluten Free Muffins 

Locally Roasted Custom Blend Coffee, Decaf and Assorted Teas

\$12.25 per person

## “how sweet it is” break

*(min. 25 guests)*

Assorted Cupcakes with Buttermilk and Cream Cheese Icing

Chocolate Dipped Strawberries 

Locally Roasted Custom Blend Coffee, Decaf and Assorted Teas

\$12.95 per person



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# food stations

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## ice cream lover

(min. 50 guests)

Scoops of Chocolate and French Vanilla Ice Cream 🚫

Mixed Berry Sauce, Chocolate Sauce, Caramel Sauce and Whipped Cream with Chopped Nuts and Sprinkles

Locally Roasted Custom Blend Coffee, Decaf and Assorted Teas

\$11.95 per person

## chocolate addiction

(min. 25 guests)

Bowls of Strawberries with Belgian Chocolate Dip

Chocolate Chip and White Chocolate Macadamia Nut Cookies

Mini Chocolate Pecan Tarts

Chocolate and White 2% Milk

\$11.95 per person

## a break from gluten

(min. 25 guests)

Nature Crisp - Fresh made with raisins, sunflower, flax, pumpkin seeds, oats and coconut ✓ 🚫

Crudité and Hummus Dip ✓ 🚫

Whole Apples and Bananas ✓ 🚫

Cucumber and Mint Infused Water Station ✓ 🚫

\$10.95 per person



✓ vegan    🚫 gluten free

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# candy accents

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## signature candy buffet

*(min. 75 guests)*

Colourful selection of sweets and treats for your guests to enjoy. Selection of hard and soft, sweet and sour candies and much more.

\$6.95 per person

## edible table centerpieces

Signature Candy Centerpieces include a Variety of Candy.

\$56.95 each *(serves 8-12 guests)*

*\$20.00 replacement cost for damaged or stolen candy vases*



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l u n c h

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# sit down lunch


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min. 25 guests

## starter

*choose salad or soup*

**salads** *(served french style. choose one)*

Baby Kale and Spinach Salad with Homemade Candied Pecans, Dried Cranberries and Shaved Fennel with a Creamy White Balsamic Vinaigrette  

Caesar - Romaine Hearts with Pine River Asiago, Our Own Hand Made Oven Fired Croutons and Creamy Garlic Dressing

Mixed Local Organic Hot House Greens with Peppers, Cucumbers and Baby Tomatoes with Our Signature Peach and Maple Vinaigrette  

**SOUPS** *(choose one)*

Carrot and Ginger Bisque with Crème Fraîche and Toasted Pumpkin Seeds

Kent County Fresh Mushroom Bisque

Chilled Strawberry Soup with Toasted Almonds and Mint

Roasted Tomato and Basil Cream

## entrée

*all entrees are served with Chef's choice of starch and vegetable*

*(choose one)*

Supreme of Ontario Chicken with a Chive Beurre Blanc 

Smoked Pork Loin with Homemade Warm Apple Chutney

Butter Poached Black Cod with Chardonnay and Tarragon Beurre Blanc

Vegan Phyllo Tulip with Quinoa Pilaf and Chef's Vegetable Medley 

Bruce County AAA 5oz. Beef Tenderloin Filet with Vidalia Onion and Sherry Reduction 

Beef Stroganoff with Sour Cream and Buttered Egg Noodles

*All entrées can be made gluten free upon request.*

 vegan  gluten free

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# sit down lunch

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continued

## dessert

choose one

Mini French Pastries and Assorted Squares (*platter service per table of 8 or 10*)

Chocolate Dulce de Leche with Almond Croquant

Panna Cotta (max. 400) - Choose from Strawberry, Pumpkin Spice or Apple Caramel 

Warm Churros with Cinnamon Sugar and a Shot of Carmelita (max. 400)

Parisian Apple Almond Flan with Cinnamon Crème Anglaise

Strawberry Shortcake with Strawberry Compote

## lunch also includes

Assorted Artisan Bakery Rolls with Butter

Locally Roasted Custom Blend Coffee, Decaf and Assorted Teas

\$38.50 per person

(For beef tenderloin entrée selection, add \$5.00 per person)



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# executive sandwich

---


min. 25 guests

Chef's Daily Inspired Soup

Choose Two Salads:

Garden Salad with Petite Baby Kale and Crisp Vegetables with House-Made Vinaigrette  

Baby Spinach with Toasted Sunflower Seeds, Dried Cranberries and Citrus Vinaigrette on the Side  

Asian Style Glass Noodle Salad  


Yukon Gold Potato Salad with Mustard Aioli and Onions

## assorted sandwiches:

Featuring Chef's Selection of Rolls, Breads and Wraps

(Gluten Free Rolls available by pre-order)

Filled with the Following Selections:

- Black Forest Ham and Swiss Cheese, Lettuce and Tomato
- Egg Salad with Local Organic Sprouts
- Montreal Smoked Beef Brisket, Swiss Cheese with Honey Dijon, Lettuce and Tomato
- Roast Turkey and Cranberry Relish
- Albacore Tuna Salad with Dill Pickle Slices
- Grilled Vegetables with Hummus 

Homemade Spiced Warm Bread Pudding with Vanilla Custard Sauce

Assorted Dessert Squares (Including Gluten Friendly Brownies )

Fresh Sliced Fruit  

Locally Roasted Custom Blend Coffee, Decaf and Assorted Teas

\$25.50 per person (Buffet)

\$28.50 per person (Table Service - rounds of 10; includes one salad, soup not included)

*Sandwiches are portioned to 1.25 pieces per guest*

*Add a crudité platter for \$3.00 per person*



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# deli-icious bar

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min. 25 guests

## assorted salads *(choose three)*

Asian Style Glass Noodle Salad  

Mixed Greens  

Quinoa Salad  

Caesar Salad

Edamame Salad 

Yukon Gold Potato Salad

Nappa Cabbage Slaw  

## trays and platters

Charcuterie Platter of Salami, House Cured Prosciutto and Smoked Meats, Sliced Turkey and Roast Beef

Kaleidoscope of Pine River Cheeses

Relishes and Pickles

Fresh Assorted Rolls

Middle Eastern Style Hummus and Mini Pita Bread

## desserts

Fresh Sliced Seasonal Fruit  

Assorted Italian Pastries

Locally Roasted Custom Blend Coffee, Decaf and Assorted Teas

\$24.50 per person



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# wrap-up

---

min. 25 guests

Chef's Daily Inspired Soup

Choose Two Salads:

Garden Salad with Petite Baby Kale and Crisp Vegetables with House-Made Vinaigrette  

Baby Spinach with Toasted Sunflower Seeds, Dried Cranberries and Citrus Vinaigrette on the Side  

Asian Style Glass Noodle Salad  

Yukon Gold Potato Salad with Mustard Aioli and Onions

assorted wraps: (an array of large soft flour tortillas with the following fillings)


Oven Roasted Sirloin of Beef with Arugula and Horseradish Mayonnaise

Roast Turkey with Cranberries and Sage Aioli

Albacore Tuna with Dill Pickles

KW Bavarian Style Ham with Swiss Emmenthal Cheese and Grainy Mustard

Egg Salad with Chopped Onion and Celery

Roast Vegetable Medley with Hummus and Local Hot House Sprouts 

Fresh Baked Cookies, Assorted Dessert Squares and Gluten Friendly Brownies

Basket of Healthy Whole Fruits  

Locally Roasted Custom Blend Coffee, Decaf and Assorted Teas

\$25.50 per person (not available for table service)

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# build your own buffet

---

min. 50 guests

## buffet includes

Soup of the Day

Asian Style Glass Noodle Salad  

Organic Hot House Local Greens with Our Signature Strawberry Vinaigrette 

Artisan Bakery Rolls and Butter

Chef's Selection of Local, Seasonal Desserts

Locally Roasted Custom Blend Coffee, Decaf and Assorted Teas

## entrée

Chef will select an appropriate starch and vegetable to accompany your buffet

*(choose one)*

Supreme of Chicken with Warm Blueberry Sage Gastrique 

Curried Butter Chicken with Raita

Stuffed Ontario Pork Loin with Apricots and Wild Rice

Oven Poached Lake Perch with Caper Butter Sauce

Butternut Squash Ravioli with Roasted Tomato Fondue

Beef Stroganoff with Sour Cream

\$31.95 per person

\$5.95 per additional entrée



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# a little italy buffet

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min. 50 guests

Zuppa di Pomodoro e Basilico (Tomato Basil)

Caesar Salad with Natural Smoked Bacon on the Side

Insalata di Casa - Local Hot House Organic Greens, Roma Tomatoes and House-Made Italian Herb Dressing  

Ontario Non-GMO Natural Chicken Breast a la Marsala con Funghi (Marsala Mushroom Sauce)



Salscitta Pepperonata - Italian Sausage with Peppers and Onions

Penne Rigate with Marinara and Alfredo Sauce

Flavours of Tuscany Inspired Garden Vegetable Medley  

Assorted Bakery Rolls, Focaccia and Butter

Locally Made Assemblage of Italian Pastries and Panna Cotta

Colourful Arrangement of Fresh Sliced Fruit  

Locally Roasted Custom Blend Coffee, Decaf and Assorted Teas

\$32.95 per person



vegan



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# eco lunch buffet

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min. 50 guests

Local Hand Crafted Artisan Bread Rolls

Roast Butternut Squash and Ontario Apple Soup 

Premium Organic Greens, Golden Raisins and Toasted Pecans  
with Local Toboggan Craft Beer Vinaigrette 

Nappa Cabbage Slaw  

Peppercorn and Herb Crusted Ontario Breast of Chicken with Local Mushrooms 

Maple Glazed Pork Loin with Apple Chutney

Grand Bend Mini White Potatoes with Rosemary  

Seasonal Vegetables

Selection of Seasonal, Local Desserts

Panna Cotta 

Locally Roasted Custom Blend Coffee, Decaf and Assorted Teas

\$38.50 per person

# trade show lunch

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min. 50 guests | standing only

Carrot and Celery Sticks with Herb Dip

Assorted Pickles

hot sandwich *(select one)*

Roast Sirloin of Beef with Cheddar Cheese and Jalapeño Sauce on a Ciabatta Style Roll

Grilled Breast of Chicken with Guacamole and Salsa on Focaccia Bread

Carolina Style Pulled Pork with Smokey BBQ Sauce on Hoagie Roll

Debrezenger Style Smoked Sausage with Peppers and Onions on a Soft Sub Roll

Assorted Home Baked Cookies and Whole Fruit

Locally Roasted Custom Blend Coffee, Decaf and Assorted Teas

\$20.95 per person

\$6.95 per additional sandwich selection

(This lunch is designed to allow your guests to eat as they walk around the exhibit floor)



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dinner

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# salads

## french served

Mixed Medley of Local Organic Greens with our Signature Strawberry Vinaigrette  

Caesar Salad – Heart of Romaine with Applewood Smoked Bacon, Shredded Parmesan and House-Made Herb Croutons

Slegers Organic Greens with Ontario Chèvre, Marinated Beets and Candied Walnuts

Baby Spinach and Lake Erie Farms Bibb Lettuce, Local Pea Tenders and Edible Flower 'Confetti'  

\$10.00 per person

*Have your salad plated for \$2.00 per person*

# appetizers

Ontario Goat Cheese and Sundried Tomato Tulip with Local Organic Greens and Blonde Frisée. Accompanied by Aged Balsamic Vinaigrette \$14.25

Smoked Brome Lake Duck Breast, Slegers Organic Micro Greens, Orange Blueberry Glaze and Spiced Walnuts \$15.95

Seared Ahi Tuna with Avocado Pulse, Daikon Radish and Pink Ginger Cream \$17.25

Cold Smoked Atlantic Salmon and Capered Neuchâtel Roulade, Dill-Parsley Essence and Black Bread \$15.25

Blackened Gulf Jumbo Shrimp and Pine River Cheddar Grits with Cajun Remoulade  \$16.75

Ontario Angus Beef Tenderloin Carpaccio, Basil Chiffonade, Extra Virgin Olive Oil and Shaved Pine River Asiago \$16.75

Lake Erie Perch with Match Stick Potatoes and Homemade Tartar Sauce (max. 400) \$17.25

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# s o u p s

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Essex County Mixed Mushroom Double Cream Soup, Fresh Thyme, Honey and Chives \$8.95

Carrot and Ginger Potage with Toasted Almonds and Crème Fraîche  \$8.95

Butter Chicken and Sweet Potato Bisque with a Hint of Curry and Garnished with Cilantro Raita \$9.50

Nova Scotia Lobster Bisque with Fine Cognac, Cream and Pastry Straw \$11.50

Bruce County Oxtail Consommé with Leek and Elephant Garlic 'en croute' \$12.50



# e n t r é e s

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Breast of Capon Stuffed with Goat Cheese, Pine Nuts and Cherries \$31.95

Braised Bruce County Beef Short Rib Scented with a Cardamom and Nutmeg Infused Glace de Viande \$34.50

Bruce County AAA Centre Cut Beef Striploin (10oz) with Rosemary and Thyme Demi Glace \$36.50

Signature 'Turducken' - All Natural Ontario Chicken Breast Stuffed with Smoked Duck and Local Fresh Turkey with a BBQ Scented Cream \$34.95

Combination Plate of AAA Bruce County Beef Tenderloin with Bordeaux Reduction and Roasted Supreme of Chicken with Spicy Pineapple Butter \$43.50

Oven Seared Black Harbour Salmon Fillet with Beaujolais and Tomato Beurre Blanc \$35.95

Stuffed Rib Chop of Ontario Pork with Mushrooms and Apricots, Wrapped in Bacon with Apple and Calvados Reduction \$38.95

Mixed Grill Trio of Herbed Lamb Chop, Roasted AAA Beef Striploin Medallion and Orange Kissed Brome Lake Duck Breast \$49.50

Entrées include Chef's choice of Starch and Vegetable

Assorted Rolls, Flatbread and Butter as well as our Custom Blend Coffee, Decaf and Assorted Teas.

Note: All served dinners require a 3 course minimum (appetizer, entrée and dessert).



vegan



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# desserts

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White Chocolate Mousse and Raspberry Preserve Bombe	\$13.50
Salted Caramel and Chocolate Mousse	\$13.50
Raspberry Olive Oil Cake	\$12.95
Spiced Pumpkin Cheesecake with Candied Pecans <i>(Seasonal)</i>	\$13.50
Cheesecake Trio featuring Belgian Chocolate, Mexican Vanilla, Green Tea with Ontario Raspberry Coulis	\$16.50
Maple Walnut Caramel 'Lasagna' with Shortbread 'Noodles,' Maple Mousse, Caramel and Walnuts	\$16.50
Mango Mousse with Berries Served in a Delicate Candy Basket	\$15.95
Belgian Chocolate Mousse 'Harlequin' in a Dark Chocolate Tulip with Fresh Berries	\$15.50
Trio of Pink Lemonade Macaron, Dark Chocolate Tartlet and Salted Caramel Bar	\$16.50
Szechuan Peppercorn and Chocolate Truffle Pyramid	\$13.50
New York Style Cheesecake with Montmorency Cherries	\$12.95
Passionfruit Panna Cotta with Mango Splash and Chocolate Baton	\$14.95

*Special idea in mind? Just ask us to customize a dessert to your complete satisfaction.*



 vegan  gluten free

**food and beverage charges are subject to all applicable taxes and a 16% administrative fee.**

# classic buffet

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\$47.95 per person | min. 50 guests  
salads

Hearts of Romaine Caesar Salad with House-Made Herb Croutons and Grated Parmesan

Mixed Greens with Herb Vinaigrette  

New Potato Salad with Wasabi Cucumber Dressing

Farfalle and Asiago Pasta Salad

## sides (choose two)

Scalloped Potatoes

Yukon Gold and Sweet Potato Swirl 

Roasted Rosemary Red Jacket Potatoes  

Basmati Rice  

Quinoa Pilaf  

Cheese Tortellini Marinara


Cheese Grits

Ratatouille  

## entrées (choose two)



Bruce County Top Sirloin au Jus 

Roasted Chicken Supreme with Tomato Butter Sauce 

Carolina Style Rubbed Pork Loin with BBQ and Apple Crush 

Medallions of Black Harbour Salmon, Tarragon Butter Sauce 

Sage Rubbed Breast of Ontario Turkey with Gravy 

Eastern Style Glass Noodles with Tofu and Vegetables marinated with Rice Wine and Ginger  

Wild Mushroom Ravioli with Marsala Butter Sauce

## desserts

Assorted Cheesecakes

Fruit Pies

Panna Cotta 

Pastry Squares, Tartlets, Tortes and Flans 

Fresh Sliced Seasonal Fruit 

Gluten Friendly Brownies 

*Includes Seasonal Fresh Vegetable Medley, Rolls and Butter, Locally Roasted Custom Blend Coffee, Decaf and Assorted Teas*

 vegan  gluten free










**food and beverage charges are subject to all applicable taxes and a 16 % administrative fee.**

# deluxe buffet










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\$52.50 per person | min. 50 guests



## salads

- Artisan Deli Meats and Cheese Display 
- Asian Cabbage Slaw with Mirin and Sesame  
- Slegers Organic Blend of Greens with House-Made Dressing  
- Homemade Antipasto Vegetable Platter  
- Gazpacho Salad with Cilantro and Lime  

## entrées

- Bruce County AAA Striploin of Beef with Merlot Demi Glace 
- Butternut Squash Ravioli with Red Pepper Coulis OR  
Red Lentil and Potato Curry 
- Supreme of Fresh Ontario Chicken with Roasted Corn and Black Bean Salsa 
- Roasted Local Mini Red Potatoes  
- Sautéed Fresh Vegetable Medley  
- Cumin Scented Basmati Rice  

## desserts

- Wedges of Fresh Fruit with Honey and Yogurt Dip
- Selection of Premium Cakes, Flans and Cheesecakes
- Panna Cotta 
- Gluten Friendly Brownies 
- Assorted French Pastries

*Includes Rolls and Butter, Locally Roasted Custom Blend Coffee, Decaf and Assorted Teas*



 vegan  gluten free

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# culinary adventure

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min.100 guests | max.300 guests

## amuse bouche

Smoked Muscovy Duck Breast in Pastry Coronet and Maple Cranberry Relish

## soup

Bisque of Jerusalem Artichoke with Eggplant Caviar, Crème Noir and Gruyere Pastry Straw

## salad

Warm Salad of Slegers Organic Greens with Seared Loin of Mako Shark and a Tarragon Aioli and Sour Cherry Redux

## intermezzo

'Smoked' Cumin and Port Granite

## main plate

Ontario Organic Rack of Lamb, Green Pea Pulse  
Rosemary Thyme Glace de Viande and Celery Root Mash

## dessert

Decadent Trio of Chocolate Pâté, Raspberry Mascarpone Crêpe and a Micro Brandy Snap with Fresh Berries

## cheese

Platter of Artisanal Local and Quebec Cheeses, Dried Fruit and Grissini Sticks

## epilogue

Chili Chocolate Dipped Strawberries and Homemade Belgian Chocolate Wafers

*Includes Locally Roasted Custom Blend Coffee, Decaf and Assorted Teas*

\$149.00 per person

### Add A Wine Pairing

*Chef's Personal Selection of Meal Appropriate Domestic and Imported Wines includes 2 Whites, 3 Reds and a Dessert Wine. Additional \$49.95 per person.*



vegan



gluten free

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# reception

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RBC  
PLACE  
LONDON

# thinking global

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# supporting local

The RBC Place London 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% administrative fee.**

# reception items

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## hot hors d'oeuvres

(min. 4 dozen per item)

Atlantic Salmon Lollipop with Dill Aioli 

Asian Vegetable Spring Rolls with Sweet Chili Sauce

Truffle Kissed Mac and Cheese Profiterole

Chicken Wellington Bouchée

Brie and Raspberry Preserves in Phyllo

Spinach and Feta Phyllo Triangle

Wild Mushroom and Swiss Cheese Tourtiere

Spicy Madras Style Vegetable Samosa 

Beef Satay with Pomegranate and Balsamic Infusion

Mini Quiche Lorraine with Bacon, Gruyère and Onion

Bacon Wrapped Beef Tenderloin and Gorgonzola Skewer 

Chicken Skewer à la Grecque with Tzatziki 

\$34.95/dozen | \$38.50/dozen

*stationary*

*butlered*

## deluxe hot hors d'oeuvres

(min. 4 dozen per item)

Pan Seared North Atlantic Crab Cakes with Lemon Infused Aioli

Beef Wellington Bouchée Puff Pastry

Ontario Lamb Keftedes on a Skewer with Tzatziki

Gnocchi with Prosciutto and Gorgonzola on a Tasting Spoon

Lobster Thermidor in Pastry Cup

\$37.95/dozen | \$42.95/dozen

*stationary*

*butlered*



vegan



gluten free

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# reception items

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## cold canapés

(min. 4 dozen per item)

Local Tomato and Basil Bruschetta

California Rolls with Wasabi 

Fresh Spring Rolls  

Smoked Muscovy Duck Breast 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

Louisiana Style Jumbo Tiger Prawn 

Beef Carpaccio on Crostini with Horseradish Cream and Shaved Daikon Radish

Seared Ahi Tuna with Spiced Mango Salsa

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

\$375.00

*(5 dozen of each type per combo, served with Nachos and Salsa)*



vegan



gluten free

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# specialty items

Chilled Jumbo Shrimp with Lemon and Cocktail Sauce 	\$385.75 <i>(100 pieces)</i>
Charcuterie Platter featuring Assorted Cured and Smoked Artisanal Meats. Prosciutto, Salami di Sopressatta, Liver Pâté, Dried Beef and Pancetta	\$225.00 <i>(serves 40)</i>
Oysters Rockefeller with Gruyere and Spinach on the Half Shell Butlered Hot to Guests	\$249.00 <i>(50 pieces)</i>
Sliced Side of Cold Smoked North Atlantic Salmon with Dark Rye Bread and Traditional Garnishes	\$185.00
Whole Baked Brie Stuffed with Brown Sugar and Pecans En Croute and served with Croutes de Flute and Dijon Mustard	\$125.00 <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	\$139.00 <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	\$239.95 <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	\$24.50 each <i>(min. of 5 each)</i>
Assortment of Sushi, Sashimi and California Rolls with Wasabi and Soy Sauce	\$129.95 <i>(30 piece platter)</i>
Tortilla Chips with Green Onions, Sweet Peppers, Sour Cream and Salsa with Hot Cheese Sauce	\$99.95 <i>(serves 40)</i>
Mixed Nuts	\$18.95/lb
Pretzels, Potato or Tortilla Chips with Salsa	\$8.95/basket

 vegan  gluten free

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# action food stations

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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

\$9.95 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

## sushi & sashimi station

Lovingly Prepared In-House by our Very Own Sushi Chef. Offering a Variety of Traditional, California and Korean Style Sushi and Sashimi *(based on 3 pieces per person)*

\$15.50 per person

## poutine station

Shoestring Potatoes with Melted Cheese Curds and Gravy

\$6.95 per person

## southern hospitality

Southern Fried Chicken and Waffles with Honey and Sweet Mustard

Bayour Shrimp Creole and Dirty Rice

\$19.95 per person



vegan



gluten free

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# action 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.

## mini beef slider action station

Grilled Mini Beef Sliders Hand Pressed In-House from our Signature Combination of Chuck, Brisket and Tri-Tip for Maximum Flavour. Served on Mini Hoagie Roll with your Traditional Condiments of Mustard, Dijon Mustard, Ketchup, Mayonnaise, Sweet Pickle Relish, Hothouse Tomatoes and Red Onion

\$9.50 per person

## southwest fajita station

Chicken 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

## banh-mi sandwich station

Vietnamese Style Banh-Mi Sandwiches on Crispy Roll. Choose Pork or Chicken, accompanied by Shredded Lettuce and Carrot Slaw. *(based on 1 per person)*

\$9.95 per person

## bami goreng

Wide Egg Noodles Tossed with Pork and Asian Cabbage with Sambal Oelek for Spice. Served with Bean Sprouts, Scallions, Lime Wedges, Julienne Peppers and Snow Peas

\$8.50 per person

**add:** Shrimp, Chicken Strips or Sliced Beef

\$3.95 per person

## life is a carnival

Stuffed Warm Jalapeo and Cheddar Pretzels

Mini Pogo Sticks with Assorted Mustards and Condiments

\$11.95 per person



vegan



gluten free

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# beverages

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RBC  
PLACE  
LONDON

All service associates are Smart Serve trained and will adhere to Smart Serve regulations according to Ontario guidelines.

# standard bar | host

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House Liquor - Canadian Club, Top Shelf Vodka, Bacardi White Rum, Bombay Sapphire Gin, Johnnie Walker Red (1oz)	\$5.25
Domestic Beers – Blue, Coors Light, Canadian, Bud Light	\$5.25
Signature Beer – Stella Artois, Featured Craft Beer	\$6.75
House Red or White Wine by the Glass (6oz)	\$5.25
Premium Red or White Wine by the Glass (6oz)	\$6.00
Juices – Motts Clamato, Ocean Spray Cranberry, Orange	\$3.00
Soft Drinks – Pepsi, Diet Pepsi, Gingerale, Tonic Water, Soda Water	\$3.00

A \$35.00 per hour labour charge per dedicated bartender (minimum 3 hours) will apply if bar sales are less than \$450.00 per dedicated bartender (excluding taxes & gratuity) per consecutive 3 hour increment.

**food and beverage charges are subject to all applicable taxes and a 16% administrative fee.**

# standard bar | cash

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House Brand Liquor - Canadian Club, Top Shelf Vodka, Bacardi White Rum, Bombay Sapphire Gin, Johnnie Walker Red (1oz)	\$6.50
Domestic Beers – Blue, Coors Light, Canadian, Bud Light	\$6.50
Signature Beer – Stella Artois, Featured Craft Beer	\$8.50
House Red or White Wine by the Glass (6oz)	\$6.50
Premium Red or White Wine by the Glass (6oz)	\$7.50
Juices – Motts Clamato, Ocean Spray Cranberry, Orange	\$3.50
Soft Drinks – Pepsi, Diet Pepsi, Gingerale, Tonic Water, Soda Water	\$3.50

A \$35.00 per hour labour charge per dedicated bartender (minimum 3 hours) will apply if bar sales are less than \$450.00 per dedicated bartender (excluding taxes & gratuity) per consecutive 3 hour increment.

**cash Bar prices inclusive of applicable taxes and a 16% administrative fee.**

# liqueurs

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Bailey's Irish Cream (1oz)	\$6.75
Grand Marnier (1oz)	\$6.75
Drambuie (1oz)	\$6.75
Courvoisier V.S. Cognac (1oz)	\$6.75



# champagne

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Mumm Cuvee Napa Brut Prestige (1), Sparkling, California	\$65.00
Moet & Chandon Dom Perignon (1) Champagne, France	\$350.00

# sparkling wine

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Peller XOXO Pinot Grigio Chardonnay (1) Ontario, Canada	\$36.00
Trius Brut (1) Ontario, Canada	\$48.00

# punches

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Fruit Punch (non-alcoholic) Serves 10 (1.9L)	\$19.95
Rum Punch Serves 10 (1.9L)	\$28.00
Champagne Punch Serves 10 (1.9L)	\$28.00

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# draught beer

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Toboggan Blonde or Amber Ale (50L Keg) (approx. 180 glasses)  
\$675.00

Toboggan Blonde or Amber Ale (30L Keg) (approx. 100 glasses)  
\$415.00

# local craft beer

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(By can, minimum order may apply)

Selection Varies by Season & Availability

\$6.75

**TOBOGGAN**  
BREWING Co.



*food and beverage charges are subject to all applicable taxes and a 16% administrative fee.*

# signature martinis

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## baby blue | 1.75oz

Gin and Blue Curacao topped with grapefruit juice and garnished with a fresh lemon twist.

\$6.75

## green apple | 1.75oz

Vodka and Sour Puss Sour Apple Liqueur garnished with a fresh lime twist.

\$6.75

## chocolate | 1.75oz

Vodka and Dark Creme de Cacao Liqueur garnished with a chocolate stick.

\$6.75

## pink sky | 1.75oz

Vodka and Peach Schnapps with cranberry juice, fresh lemon wedge and soda with blueberries

\$6.75



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# regional wines | white

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750ml bottles

## burnt ship bay chardonnay | VQA, ontario (0)

White floral and ripe apple notes dominate the nose. Fresh lime and Granny Smith apple greet you on the palate that extends into a long crisp finish.

\$29.00

## pelee island pinot grigio | VQA, ontario (0)

Crisp and refreshing with a fruit, flower and mineral aroma. The flavour has a touch of lemon and citrus.

\$31.00

## guilty men white | VQA, ontario (1)

Tangy, bright and easy to sip traces of peach, lemon drop and honeydew melon on the nose. Tastes of green apple, lime and reminders of watermelon and sour cherry.

\$38.00

# regional wines | red

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750ml bottles

## burnt ship bay cabernet merlot | VQA, ontario (0)

A delicious fruit forward, nicely balanced wine with a soft and well integrated black cherry, cassis and hint of licorice.

\$29.00

## pelee island merlot | VQA, ontario (1)

Medium ruby color; dry and light-bodied with crisp acidity and very little tannin; berry fruit flavor with some plum notes.

\$31.00

## guilty men red | VQA, ontario (1)

Round, silky and easy-drinking. Flavors of raisin and other cooked fruits, dark cherry and chocolate brownie with earthy undertones.

\$38.00

***Wines are subject to availability***

***food and beverage charges are subject to all applicable taxes and a 16% administrative fee.***

# international wines | white

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750ml bottles

## mapu sauvignon blanc, chile (0)

Refined and elegant, the nose opens on citrus and tropical fruit aromas. A smooth mid-palate, revealing lemon and tropical fruit flavors that linger.

\$29.00

## yellow tail pinot grigio, australia (0)

Delightfully fresh, zesty and elegant with lots of super-ripe concentrated fruit. This wine has fragrant aromas of citrus fruits with delicate notes of green apples and pears.

\$35.00

## woodbridge chardonnay, california (0)

A dry, medium-bodied wine with notes of ripe apples, citrus, toast & vanilla; aromas of ripe apple, pear & citrus are joined by hints of spicy vanilla oak.

\$36.25

## adobe sauvignon blanc (organic), chile (0)

Clean and translucent, light yellow in color. The complex nose presents citrusy. Grapefruit and lime notes with a subtle touch of white pepper and delicate herbs. The smooth palate bursts with freshness balanced by good volume and persistence.

\$36.50

## placido pinot grigio, italy (1)

Fresh and fruity aromas of pears as well as citrus and grapefruit. Full, fresh and flavorful on the plate, with a well-integrated and balanced acidity.

\$34.00

## pavillion chenin blanc viognier, south africa (0)

This wine shows an initial explosion of fruit flavors including melon, kiwi, and pear followed by haunting hints of spice.

\$32.00

***Wines are subject to availability***

***food and beverage charges are subject to all applicable taxes and a 16% administrative fee.***

# international wines | red

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750ml bottles

## mapu merlot, chile (0)

Fresh and intense, the nose displays berry, red fruit and cherry aromas. From a fresh and fruity attack, the round and substantial mid palate reveals cherry and raspberry flavors supported by mature tannins. \$29.00

## yellow tail shiraz, australia (1)

Berry and vanilla aromas subdued with earthy soft ripe sweetness in perfect harmony with fine tannins. \$35.00

## woodbridge merlot, california (0)

Medium ruby colour; raspberry, blueberry and mocha aromas; medium-bodies & dry; ripe red berry, cassis fruit and supple tannins. \$36.25

## adobe reserva merlot (organic), chile (0)

Bright ruby-red in color with red fruits and aromas elegantly combined with black pepper notes. A delicate wood influence contributes with great complexity. It has a soft texture and a fruity finish. \$36.50

## masi mondello delle venezie, italy (1)

Bright ruby-red with good intensity. Good balance of ripe fruit and violets with hints of vanilla. Good acidity, soft and long-finishing. \$36.50

## pavillion shiraz cabernet, south africa (0)

Full of dark red fruit aromas spiced up with subtle toasty vanilla oak tones. The palate is balanced and soft with a juicy dark berry centre. \$32.00

***Wines are subject to availability***

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