

dinner



RBC
PLACE
LONDON

thinking global

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.

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

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 crouste'	\$12.50



e n t r é e s

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).



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desserts

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.



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classic buffet

\$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










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deluxe buffet

\$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



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culinary adventure

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.



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