

# l u n c h

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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.**

# 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.*

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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

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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

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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

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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



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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)



vegan



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