

MENU

FALL 2020



RBC PLACE
LONDON

COMMITTED TO 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 committed to buying local first.

Our Executive Chef, David Van Eldik is a Certified Chef de Cuisine (CCC). The CCC designation is the highest professional culinary recognition and accreditation in Canada. It represents the culmination of the highest standards of managerial and administrative responsibilities, culinary skills and dedication to the cooking profession.



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.

V Vegan

GF Gluten-Free

BREAKFAST

PLATED CONTINENTAL BREAKFAST

min. 25 guests

Home Baked Blueberry Muffin
Individual Fruit Flavoured Yogurt
Fresh Fruit
Portion Pack Preserves and Butter
Locally Roasted Custom Blend Coffee, Decaf and Assorted Teas

Add Sliced Fresh Fruit for an additional charge

PLATED HOT BREAKFAST

min. 50 guests

This breakfast includes the following:

Individual Juice, Pre-Packaged
Individual Yogurt Parfait with Berries **GF**
Freshly Baked Croissant with Portion Pack Butter
Locally Roasted Custom Blend Coffee, Decaf and Assorted Teas

Select one of the following plated breakfast main options:

Naturally Smoked Ontario Bacon, Signature English 'Banger', Cheddar Cheese Omelet with Chives and Diced Breakfast Potatoes **GF**

Farm Fresh Scrambled Eggs Smoked Ontario Bacon, English Style Pork 'Bangers' and Diced Home Fried Potatoes with Sautéed Onions **GF**

Breakfast Enchiladas with Eggs, Peppers, Cheese, Rancheros Sauce, Sour Cream and Chorizo Sausage served with Diced Home Fried Potatoes (Enchiladas can be made vegetarian by removing the Chorizo)

Egg White Breakfast Strata with Bell Peppers, Elgin County Mushrooms and Caramelized Vidalia Onions **GF**

Turkey Sausage and Locally Grown Home Fried Potatoes with Sautéed Onions

The East Coaster - Plain Omelet served with Diced Breakfast Potatoes, Naturally Smoked Bacon, Maple Baked Beans and a Biscuit

The Southerner - Buttermilk Style Biscuits with Sausage Gravy and Scrambled Eggs

Vegan Tofu Stir-fry with Bell Peppers, Onions, Local Tomatoes and Bok Choy served on Steamed Sweet Rice **V GF**

**Substitute turkey sausage for pork sausage at no additional cost*

Menu subject to change based on COVID-19 guidelines.

V Vegan **GF** Gluten-Free

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



**RBC PLACE
LONDON**

REFRESHMENTS

BEVERAGES

Locally Roasted Custom Blend Coffee, Decaffeinated Coffee

Carafe/6 Mugs
Half Urn/20 Mugs
Full Urn/40 Mugs

Assorted Soft Drinks, Regular and Diet (355ml can)

Assorted Juice (340ml can)

Eska Still Water (500ml plastic bottle)

San Pellegrino Sparkling Water (250ml glass bottle)

Hydration Station

Lemon Lime, Cucumber Mint, Cranberry Orange

All refreshment break items to be incorporated and placed in the Clients individual event rooms for attendees to help themselves. No break items will be placed in the adjoining foyer space.

Client may wish to have an RBC Place London team member manage the refreshment break station for an additional charge.

BREAK ITEMS

All break items are available as individually packaged items. If you require additional break item selections please speak with your Event Planner for additional item availability and pricing.

Selection of Individually Wrapped Freshly Baked Seasonal Muffins, Low-Fat Muffins

Individually Wrapped Gluten-Free Muffins 

Individually Wrapped Bagels Served with Cream Cheese and Assorted Preserves
(Separate toaster provided on request)

Individually Portioned Yogurt Parfait with Granola and Berries

Individual Fresh Fruit Cup

Portion Wrapped Oreo Cookies Twin Packs (minimum 2 dozen)

Assorted Individually Wrapped Homestyle Cookies (minimum 1 dozen)

Individual Crudité and Dip Cup (minimum 1 dozen)

Novelty Ice Cream Bars (minimum 2 dozen) assorted and individually packaged

Personal Packages of Jujubes or Jellybeans (minimum 2 dozen)

Personal Package of Honey Roasted Peanuts (minimum 2 dozen)

Individual Bags of Chips Variety Assortment (minimum 2 dozen)

Assortment of Individually Packaged Candy Bars (minimum 2 dozen)

RBC Place London is committed to sourcing sustainable, biodegradable packaging whenever possible.

Menu subject to change based on COVID-19 guidelines.



Vegan



Gluten-Free

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**RBC PLACE
LONDON**

LUNCH

CLASSIC PLATED

min. 25 guests

STARTER (please select a soup or salad)

SALADS (served french style)

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

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

SOUPS

Broccoli and Cheddar

Tomato Basil Bisque

ENTRÉE (choose one)

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

Supreme of Ontario Chicken with a Chive Butter Sauce ^{GF}

Sustainable East Coast Salmon with Chardonnay and Tarragon Beurre Blanc ^{GF}

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

DESSERT (choose one)

Banana Cream Stack

Chocolate Pecan Flan with Cinnamon Crème Anglaise

Strawberry Shortcake with Strawberry Compote

Flourless Chocolate Truffle Torte ^{GF}

LUNCH ALSO INCLUDES

Assorted Artisan Bakery Rolls with Butter

Locally Roasted Custom Blend Coffee, Decaf and Assorted Teas

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^V Vegan

^{GF} Gluten-Free

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**RBC PLACE
LONDON**

LUNCH

TRADITIONAL HOMESTYLE

min. 25 guests

STARTER (choose one)

Classic Iceberg Lettuce with Crisp Cucumbers, Tomatoes and Carrots with Ranch Dressing (individual packet on the side)  

Traditional Caesar Salad

Vegetable Barley Soup and Crackers (GF crackers available upon request)  


Tomato Basil Bisque and Crackers (GF crackers available upon request) 

ENTRÉE (choose one)

HOT SELECTIONS

Meatloaf (Beef) served with Mashed Potatoes and Chef's Choice of Vegetables

Hot Turkey Sandwich Served with Rich Gravy, Mashed Potatoes and Chef's Choice of Vegetables

Vegan Baked Bean Chili Served with a Brioche Bun, Potato Chips and Chef's Choice of Vegetables 

Chicken Schnitzel Served on a Fresh bun with Rice and Chef's Choice of Vegetables

Classic Tuna Melt Served with Potato Chips and Chef's Choice of Vegetables

Grilled Reuben with Sauerkraut, Swiss Cheese and Russian Dressing on Marble Rye Bread with Potato Chips and Chef's Choice of Vegetables

COLD SELECTIONS

All sandwiches are served with Pasta Salad and Kosher Dill Pickles

Assorted Sub Sandwich – 6" Sub featuring Black Forest Ham, Shaved Turkey and Roast Beef

Smoked Turkey and Brie Sandwich with Cranberry Aioli on a Soft Brioche Roll

Corned Beef and Cheddar Cheese with an Apple Mustard Aioli Served in a Soft Tortilla Wrap

Classic Ham and Swiss Sandwich Served on a Croissant with Homemade Dijonnaise

Grilled Vegetable Wrap Featuring Fresh Garden Veggies in a Fresh Flour Tortilla

DESSERT (choose one)

Brownie with Whipped Cream

Apple Crumble with Custard Sauce

Creamy Rice Pudding

New York Style Cheesecake with Cherries

Boston Cream Pie

Blueberry Pie

Chocolate Layer Cake

Fresh Fruit Cup  

LUNCH ALSO INCLUDES

Locally Roasted Custom Blend Coffee, Decaf and Assorted Teas

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**RBC PLACE
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LUNCH

VINTAGE BAGGED LUNCH

min. 25 guests

Bagged lunch includes all of the following individually packaged items:

Individual Juice Box
Garnola Bar (Nut Safe)
Oreo Cookies
Whole Fruit
Mayo, Mustard, Utensil Pack and Wet Wipe

SANDWICH SELECTIONS (choose one)

All sandwiches come with American Cheddar Cheese and Shredded Lettuce. All sandwiches are available on a gluten free roll by pre-order only. Sandwich selection to be provided in advance.

Corned Beef
Black Forest Ham
Roasted Turkey
Grilled Vegetable Wrap

Menu subject to change based on COVID-19 guidelines.

RBC Place London makes every effort to minimize our environmental impact and will use minimal and/or biodegradable packaging whenever possible. This lunch is designed for your attendees to pick up their bagged lunch from a station set inside your event space. Client may wish to have an RBC Place London team member manage the lunch station for an additional charge. Lunch attendants are \$50.00 per Attendant. Attendant availability to be confirmed in advance with your Event Planning Manager.



Vegan



Gluten-Free

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**RBC PLACE
LONDON**



LUNCH

BOXED LUNCH

min. 25 guests

Bagged lunch includes all of the following individually packaged items:

Chocolate Chip Cookies

Red and Yellow Cherry Tomatoes  

Bag of Chips

Apple Slices  

Granola Bar (Nut Safe)

Choice of Bottled Water, Canned Soft Drink or Juice


Utensil Pack and Wet Wipe

SANDWICH SELECTIONS (choose one)

All sandwiches are available on a gluten free roll by pre-order only. Sandwich selection to be provided in advance.

Roasted Bruce County Beef Striploin, and Aged Pine River Cheddar, Roasted Onion Aioli on an Organic Multigrain Wrap

Shaved Roasted Turkey Breast, Swiss Gruyere and Cranberry Aioli on an Organic Spinach Wrap

Roasted Mediterranean Vegetable Medley with Red Pepper Hummus on an Organic Spinach Wrap 

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**RBC PLACE
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DINNER

CLASSIC PLATED

min. 50 guests

STARTERS

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

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

Ontario Angus Beef Tenderloin Carpaccio, Basil Chiffonade, Extra Virgin Olive Oil and Shaved Asiago

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

Fig and Goat Cheese Mousse, Micro Greens & Pickled Rutabaga with Maple Balsamic Drizzle

SOUPS

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

Butternut Squash and Apple Bisque

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

ENTRÉES

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

Breast of Capon Stuffed with Cranberry Citrus Filling GF

Bruce County AAA Centre Cut Filet Mignon (6oz) with Wild Mushroom Ragout GF

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

Oven Seared Black Harbour Salmon Fillet with Amaretto Butter Sauce GF

Signature Polenta Bowl with Organic Lentil Risotto V GF
Accompanied by a Panache of Seasonal Vegetables

DESSERTS

Belgian Chocolate Salted Caramel Tower

Belgian Chocolate Mousse Harlequin in a Dark Chocolate Tulip with Fresh Berries

Passion Fruit Panna Cotta with Mango Splash and Chocolate Baton

Flourless Chocolate Cake with Merlot Raspberry Coulis GF

Chef's Selection of Cheesecake Served Individually

All entrées can be made gluten free upon request.

We would be delighted to customize options for you. Please ask your Event Planner.

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DINNER

TRADITIONAL HOMESTYLE

min. 50 guests

SIDES (choose one)

- Classic Iceberg Lettuce with Crisp Cucumbers, Tomatoes and Carrots with Ranch Dressing Traditional Caesar Salad V GF
- Vegetable Barley Soup and Crackers (GF crackers available upon request) V GF
- Tomato Basil Bisque and Crackers (GF crackers available upon request) GF

ENTRÉES (choose one)

- Sliced Roast Beef with Red Wine Sauce, Mashed Potatoes and Chef's Choice of Vegetables
- Carved Turkey with Rich Gravy, Homemade Stuffing, Mashed Potatoes and Chef's Choice of Vegetables
- Homestyle Meat Lasagna and Chef's Choice of Vegetables
- Chicken Parmesan, Buttered Garlic Noodles and Chef's Choice of Vegetables
- Mild Curry Butter Chicken served with Basmati Rice and Chef's Choice of Vegetables
- Herb Roasted Half Chicken Served with Roasted Potatoes and Chef's Choice of Vegetables
- Vegan Phyllo Strudel with Spicy Tomato Sauce and Chef's Choice of Vegetables V

DESSERTS

- Brownie with Whipped Cream
- Apple Crumble with Custard Sauce
- Creamy Rice Pudding
- New York Style Cheesecake with Cherries
- Boston Cream Pie
- Blueberry Pie
- Chocolate Layer Cake
- English Sherry Trifle
- Fresh Fruit Cup V GF

DINNER ALSO INCLUDES

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

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**RBC PLACE
LONDON**

BEVERAGES

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

STANDARD BAR | HOST

House Liquor - Canadian Club Rye, Top Shelf Vodka, Bacardi White Rum, Bombay Sapphire Gin, Johnnie Walker Red (1oz)

Domestic Beer – Blue, Coors Light, Canadian, Bud Light

Signature Beer – Stella Artois, Featured Craft Beer

House Red or White Wine by the Glass (6oz)

Premium Red or White Wine by the Glass (6oz)

Juices – Motts Clamato, Ocean Spray Cranberry, Orange

Soft Drinks – Pepsi, Diet Pepsi, Gingerale, Tonic Water, Soda Water

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 & administrative fee) per consecutive 3 hour increment.

STANDARD BAR | CASH

House Brand Liquor - Canadian Club Rye, Top Shelf Vodka, Bacardi White Rum, Bombay Sapphire Gin, Johnnie Walker Red (1oz)

Domestic Beers – Blue, Coors Light, Canadian, Bud Light

Signature Beer – Stella Artois, Featured Craft Beer

House Red or White Wine by the Glass (6oz)

Premium Red or White Wine by the Glass (6oz)

Juices – Motts Clamato, Ocean Spray Cranberry, Orange

Soft Drinks – Pepsi, Diet Pepsi, Gingerale, Tonic Water, Soda Water

LIQUERS

Bailey's Irish Cream (1oz)

Grand Marnier (1oz)

Drambuie (1oz)

Courvoisier V.S. Cognac (1oz)

CHAMPAGNE

Mumm Cuvee Napa Brut Prestige (1), Sparkling, California

Moet & Chandon Dom Perignon (1) Champagne, France

SPARKLING WINE

Secco Sparkling (1) Ontario, Canada

Trius Brut (1) Ontario, Canada



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BEVERAGES

PUNCHES

Fruit Punch (non-alcoholic) Serves 10 (1.9L)

Rum Punch Serves 10 (1.9L)

Champagne Punch Serves 10 (1.9L)

DRAUGHT BEER

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

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

LOCAL CRAFT BEER

Selection Varies by Season & Availability

By can, minimum order may apply

SIGNATURE MARTINIS

Baby Blue | 1.75oz

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

Green Apple | 1.75oz

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

Chocolate | 1.75oz

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

Pink Sky | 1.75oz

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

REGIONAL WINES | WHITE

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.

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.

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.

REGIONAL WINES | RED

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.

Pelee Island Merlot | VQA, Ontario (1)

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

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.



Vegan



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RBC PLACE
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BEVERAGES

INTERNATIONAL WINES | WHITE

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 flavours that linger.

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.

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.

Adobe Sauvignon Blanc (organic), Chile (0)

Clean and translucent, light yellow in colour. 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.

Placido Pinot Grigio, Italy (1)

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

Pavillion Chenin Blanc Viognier, South Africa (0)

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

INTERNATIONAL WINES | RED

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.

Yellow Tail Shiraz, Australia (1)

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

Woodbridge Merlot, California (0)

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

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.

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.

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.

Wines are subject to availability.



**RBC PLACE
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HOLIDAY

BUFFET | OPTION ONE

min. 50 guests

SALADS

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

Homestyle Macaroni Salad with Cheddar and Chives

Tarragon and Mustard Scented Potato Salad GF

Crispy Romaine & Baby Spinach Caesar Salad with Garlic Dressing, Croutons and Asiago Cheese

ENTRÉES

Fresh Ontario Turkey Breast with Hearty Gravy and Homemade Cranberry Sauce GF

Traditional Bread Stuffing with Celery, Onion and Natural Pan Drippings

Honey and Maple Glazed Smoked Ham GF

Smashed Red Skin Potatoes with Chives and Butter GF

Pad Thai Style Rice Noodles V GF

Fresh Vegetable Medley V GF

SWEETS AND TREATS

Selection of Holiday Favourites:

Assortment of Festive Cheesecakes, Yule Logs, Fruit Flans, Tortes and Fruit Pies, Gluten Free Brownies, Christmas Cookies and Squares

DINNER ALSO INCLUDES

Assortment of Hearth Baked Rolls and Creamery Butter

Locally Roasted Custom Blend Coffee, Decaf and Assorted Teas

\$48.95 per person

Add \$5.50 per person to substitute Carved Striploin of Beef for Ham

Menu subject to change based on COVID-19 guidelines.



V Vegan

GF Gluten-Free

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**RBC PLACE
LONDON**

HOLIDAY

BUFFET | OPTION TWO

min. 100 guests

SALADS

Creamy Coleslaw with Grainy Mustard Aioli **GF**

Blend of Salad Greens with Crisp Vegetables and Chefs Selection of Vinaigrette **V GF**

Southwest Style Quinoa Salad with Roasted Corn and Black Beans in a Lime Vinaigrette **V GF**

Crispy Romaine & Baby Spinach Caesar Salad with Garlic Dressing, Croutons and Asiago Cheese

Israeli Couscous Salad with Vegetables and Middle Eastern Spices

ENTRÉES

Fresh Ontario Turkey Breast with Hearty Gravy and Homemade Cranberry Sauce **GF**

Sage and Apple Dressing

Roasted Striploin of Beef with Creamed Horseradish and Red Wine Sauce **GF**

Medallion of Sustainable East Coast Salmon with Dill White Wine Sauce **GF**

Fluffy Mashed Potatoes **GF**

Curried Vegetable Ragout with Chickpeas and Cauliflower **GF**

Chef's Vegetable Medley **V GF**

SWEETS AND TREATS

Colourful selection of Sliced Fresh Fruit and Berries

Mouthwatering Selection of Croquembouche, Christmas Pudding with Warm Brandy Sauce, Festive Cheesecakes, Yule Logs, Fruit Flans, Tortes and Fruit Pies, Christmas Cookies and Squares, Gluten-Free Brownies

DINNER ALSO INCLUDES

Assortment of Hearth Baked Rolls and Creamery Butter

Locally Roasted Custom Blend Coffee, Decaf and Assorted Teas

\$56.95 per person

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GF Gluten-Free

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**RBC PLACE
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HOLIDAY

TRADITIONAL DINNER

min. 50 guests

STARTER (choose one)

House Salad Greens with Tomatoes and Cucumbers, Cranberry Vinaigrette on the side V GF

Butternut Squash Bisque with Chives V GF

Caesar Salad with Homemade Crouton and Asiago Cheese

ENTRÉE (choose one)

Roasted Ontario Turkey with Gravy, Mashed Potatoes, Bread Stuffing and Green Beans

Herb Roasted Half Chicken, Roasted Potatoes, Peas and Pearl Onions

Chicken Breast Supreme with Mushroom Sauce, Mashed Potatoes and Glazed Baby Carrots

Roasted Ontario Pork Loin with Apple Chutney, Smashed Potatoes, Corn and Black Beans

DESSERT (choose one)

Pumpkin Pie with Whipped Cream and Caramel Sauce

New York Style Cheesecake with Raspberry Sauce

Chocolate Layer Cake with Crème Anglaise

Menu subject to change based on COVID-19 guidelines.

FESTIVE DINNER

STARTER (choose one)

Local Mixed Greens with Sundried Cranberries, Late Harvest Raspberry Vinaigrette V GF

Wild Mushroom and Leek Soup with Vermouth and Pastry Top

Marinated Winter Vegetables on a Mixed Green Lettuce Melange and Homemade Beet Vinaigrette V GF

ENTRÉE (choose one)

All entrées are served with creamy mashed potatoes and seasonal vegetables.

Sliced Ontario Turkey Breast with Apple Sage Dressing, and a Rich Gravy

Sustainable East Coast Salmon with Dill Butter Sauce GF

Sliced Striploin of Beef with Red Wine Sauce GF

Italian Herb Polenta Nest Filled with Black Lentil Ragout Accompanied by Seasonal Vegetables V GF

V Vegan

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**RBC PLACE
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HOLIDAY

FESTIVE DINNER CONT'D

DESSERT

Pumpkin Cheesecake with Cranberry Coulis and Christmas Garnish

Tiramisu Parfait

French Style Apple Flan with Shortbread Crust, Almonds and Apricot Glaze

ALSO INCLUDES

Assortment of Hearth Baked Rolls and Creamery Butter

Locally Roasted Custom Blend Coffee, Decaf and Assorted Teas

Menu subject to change based on COVID-19 guidelines.

FAMILY STYLE

tables of 8 and 10 only

Bowl of Mixed Greens with Garden Vegetables and Herb Vinaigrette V GF

Platter of Ontario Turkey Breast with Sage Stuffing and Turkey Gravy

Sliced Strip Loin of Beef with Red Wine Peppercorn Sauce GF

Creamy Mashed Potato GF

Medley of Fresh Vegetables V GF

Horseradish and Cranberry Sauce

Assortment of Hearth Baked Rolls and Creamery Butter

Family Style Egg Nog Cheesecake

Locally Roasted Custom Blend Coffee, Decaf and Assorted Teas

\$49.95 per person

Menu subject to change based on COVID-19 guidelines. Different serving styles are available. We may recommend the best style based on your event.

Vegetarian, Vegan or Dietary entrées and fruit plates can be ordered in addition to the family style menu to address attendee needs. These additions are to be ordered through your Event Planner in advance and confirmed with final meal guarantee.

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