

DINNER

Sit down and be served this amazing line-up that is prepared using only the freshest ingredients.
min. 25 guests

STARTERS

Baby Spinach and Lake Erie Farms Bibb Lettuce, Local Pea Tenders and Edible Flower 'Confetti' V GF	\$11.95
Cold Smoked Atlantic Salmon and Capered Neuchâtel Roulade, Dill-Parsley Essence and Black Bread	\$15.25
Ontario Angus Beef Tenderloin Carpaccio, Basil Chiffonade, Extra Virgin Olive Oil and Shaved Pine River Asiago	\$16.75
Slegers Organic Greens with Ontario Chèvre, Marinated Beets and Candied Walnuts	\$13.50
Fig and Goat Cheese Mousse, Micro Greens & Pickled Rutabaga With Maple Balsamic Drizzle	\$14.95

SOUPS

Essex County Mixed Mushroom Double Cream Soup, Fresh Thyme, Honey and Chives	\$8.95
Butternut Squash & Apple Bisque	\$8.95
Nova Scotia Lobster Bisque with Fine Cognac, Cream and Pastry Straw	\$12.50

ENTRÉES

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

Breast of Capon Stuffed with Cranberry Citrus Filling	\$32.50
Bruce County AAA Centre Cut Filet Mignon (6oz) with Wild Mushroom Ragout	\$41.95
Combination Plate of AAA Bruce County Beef Tenderloin with Bordeaux Reduction and Roasted Supreme of Chicken with Spicy Pineapple Butter	\$44.50
Oven Seared Black Harbour Salmon Fillet with Amaretto Butter Sauce	\$36.95
Signature Polenta Bowl with Organic Lentil 'Risotto' V GF Accompanied by a Panache of Seasonal Vegetables	\$32.50

DESSERTS

Belgian Chocolate Salted Caramel Tower	\$13.95
Belgian Chocolate Mousse 'Harlequin' in a Dark Chocolate Tulip with Fresh Berries	\$15.50
Passion Fruit Panna Cotta with Mango Splash and Chocolate Baton	\$14.95
Flourless Chocolate Cake with Merlot Raspberry Coulis GF	\$14.95
Chef's Selection of Cheesecake Served Individually	\$13.95

All entrées can be made gluten-free upon request.

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



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



RBC PLACE
LONDON

DINNER

THE CLASSIC BUFFET

An array of the classics that includes seasonal fresh vegetable medley, rolls and butter, locally roasted custom blend coffee, decaf and assorted teas.

min. 50 guests

SALADS

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

Assemblage of Local Greens and Our House Vinaigrette V GF

Chef's Style Potato Salad

Mediterranean Style Pasta Salad

SIDES (choose two)

Smashed New Potatoes GF

Roasted Red Jacket Potatoes V GF

Basmati Rice V GF

Quinoa Pilaf V GF

Cheese Tortellini Marinara

Ratatouille V GF

ENTRÉES (choose two)

Bruce County Striploin of Beef with Demi-Glace Red Wine Sauce GF

Roasted Chicken Supreme with Tarragon Butter Sauce GF

Medallions of Black Harbour Salmon, Chive Butter Sauce GF

Sage Rubbed Breast of Ontario Turkey with Gravy GF

Asian Style Vegetable Pad Thai V GF

Wild Mushroom Risotto with Marsala Butter Sauce

DESSERTS

Assorted Cheesecakes

Pies & Flans

Pastry Squares & Tortes

Fresh Sliced Seasonal Fruit V GF

Gluten Friendly Brownies GF

\$49.50 per person

V Vegan

GF Gluten-Free

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**RBC PLACE
LONDON**

DINNER

THE DELUXE BUFFET

Spoil your guests with this palatial array of choices. Includes rolls and butter, locally roasted custom blend coffee, decaf and assorted teas

min. 50 guests

SALADS

Charcuterie Board with Local and Quebec Cheeses

Edamame Salad with Thai Sweet Chili V GF

Slegers Organic Blend of Greens with House-Made Dressing V GF

Homemade Antipasto Vegetable Platter V GF

Greek Village Salad with Lemon and Olive Oil V GF

ENTRÉES

Bruce County AAA Striploin of Beef with Merlot Demi-Glace GF

Butternut Squash Ravioli with Red Pepper Coulis

Supreme of Fresh Ontario Chicken with Charred Onion and Saffron Cream GF

Roasted Local Mini Red Potatoes V GF

Sautéed Fresh Vegetable Medley V GF

Turmeric Scented Basmati Rice V GF

DESSERTS

Fresh Fruit Display of Local and International Fruits V GF

Selection of Premium Cakes, Flans and Cheesecakes

Panna Cotta GF

Flourless Chocolate Cake GF

Assorted French Pastries & Macarons

\$54.50 per person



V Vegan

GF Gluten-Free

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