

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.

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**

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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