

# 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  
Accompanied by a Panache of Seasonal Vegetables (V) (GF)

### 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 18% 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

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

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

### 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 

### 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

Fresh Fruit Cup  

### DINNER ALSO INCLUDES

Assorted Rolls and Butter

Locally Roasted Custom Blend Coffee, Decaf and Assorted Teas

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 Gluten-Free

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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

V Vegan

GF Gluten-Free

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# 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



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GF Gluten-Free

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