

# Holiday

Choose from a vast assortment of chef-inspired festive dishes.

## Buffet | Option One

min. 50 guests

### Salads

Mixed Organic Local Greens with Crisp Vegetables and Our Signature House-Made Vinaigrette V GF

Smoked Roma Tomato Pasta Salad with Julienne Peppers and Black Olives

Chef's Style Potato Salad with Pommery Mustard and Chives

Fresh Vegetable Crudit  with our Tomato Ranch Dip GF

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

### Entr es

Fresh Ontario Turkey Breast with Hearty Gravy, Sage and Apple Dressing and Homemade Cranberry Sauce GF

Naturally Smoked Country Style Ham GF

Garlic and Chive Smashed Potatoes GF

Stirfried Rice Vermicelli with Curry & Vegetables V GF

Symphony of Fresh Vegetables V GF

### Sweets and Treats

Selection of Holiday Favourites:

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

Assortment of Hearth Baked Rolls and Creamery Butter

Locally Roasted Custom Blend Coffee, Decaf and Assorted Teas

**\$47.95 per person**

Add \$4.95 per person to substitute Carved Striploin of Beef or Ham



V Vegan

GF Gluten-Free

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



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## Buffet | Option Two

min. 100 guests

### Salads

Cabbage Slaw with Apple Cider Vinaigrette V GF

Mixed Garden Greens with Crisp Vegetables and House Made Vinaigrette V GF

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

Mediterranean Pasta Salad with Cucumber, Tomatoes and Peppers, Black Olives & Feta Cheese

### Entrées

Fresh Ontario Turkey Breast with Hearty Gravy, Sage and Apple Dressing and Homemade Cranberry Sauce GF

Roasted Striploin of Beef with Creamed Horseradish and Peppercorn Sauce GF

Medallion of Sustainable East Coast Salmon with Saffron Sauce GF

Butter Smacked Home-Style Mashed Potatoes GF

Asian Style Rice Noodle Stir-Fry V GF

Symphony of Chef's Vegetable Selections V GF

### Sweets and Treats

Colourful selection of Sliced Fresh Fruit and Berries

Mouthwatering Selection of Croque en Bouche, Christmas Pudding with Warm Brandy Sauce, Festive Cheesecakes, Yule Logs, Fruit Flans, Tortes and Fruit Pies, Christmas Cookies, Squares and Stollen, Gluten-Free Panna Cotta

Assortment of Hearth Baked Rolls and Creamery Butter

Locally Roasted Custom Blend Coffee, Decaf and Assorted Teas

**\$54.95 per person**



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*Please the crowd with a gourmet plated dinner.*

## Plated | Option One

max. 250 guests

Nova Scotia Lobster Bisque with Cognac and Cream

Duet of AAA Striploin Mignonette with Garlic and Grilled Whole Quail GF

Smashed Potatoes and Seasonal Vegetables GF

Noisette Au Chocolat - Chocolate Hazelnut Sphere with Red Wine and Raspberry Coulis & Berries

Assortment of Hearth Baked Rolls and Creamery Butter

Locally Roasted Custom Blend Coffee, Decaf and Assorted Teas

**\$61.95 per person**

## Plated | Option Two

max. 250 guests

Pumpkin Bisque with Crème Fraîche, Lime and Spicy Sunflower Seeds

Merlot Braised Lamb Shank with Mushroom and Shallot Ragout

Sautéed Gnocchi and Chef's Selection of Vegetables

Swan Lake - Delicate French Pastry Swans on a Lake of Chocolate and Caramel Sauce

Assortment of Hearth Baked Rolls and Creamery Butter

Locally Roasted Custom Blend Coffee, Decaf and Assorted Teas

**\$59.95 per person**

## Plated | Option Three

max. 250 guests

Assorted Baby and Micro Greens with Spiced Honey Pecans, Cranberries and Crumbled Chèvre with Orange Mousseline Dressing GF

Sliced Ontario Turkey Breast with Apple Sage Dressing, Rich Gravy

Buttery Mashed Potatoes and Seasonal Vegetables

Pumpkin Cheesecake with Cranberry Coulis

Assortment of Hearth Baked Rolls and Creamery Butter

Locally Roasted Custom Blend Coffee, Decaf and Assorted Teas

**\$57.95 per person**



Vegan



Gluten-Free

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