



# HOLIDAY

## TRADITIONAL DINNER

min. 50 guests

### STARTER (choose one)

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

Butternut Squash Bisque with Chives  

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

min. 50 guests

### STARTER (choose one)

Local Mixed Greens with Sundried Cranberries, Late Harvest Raspberry Vinaigrette  

Wild Mushroom and Leek Soup with Vermouth and Pastry Top


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

### 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 

Sliced Striploin of Beef with Red Wine Sauce 

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

 Vegan

 Gluten-Free

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



**RBC PLACE  
LONDON**

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## 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

*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*



V Vegan

GF Gluten-Free

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