

# HOLIDAY

## BUFFET | OPTION ONE

min. 50 guests

### SALADS

Blend of Assorted Greens with Crisp Vegetables and our Signature House-Made Vinaigrette V GF

Homestyle Macaroni Salad with Cheddar and Chives

Tarragon and Mustard Scented Potato Salad GF

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

### ENTRÉES

Fresh Ontario Turkey Breast with Hearty Gravy and Homemade Cranberry Sauce GF

Traditional Bread Stuffing with Celery, Onion and Natural Pan Drippings

Honey and Maple Glazed Smoked Ham GF

Smashed Red Skin Potatoes with Chives and Butter GF

Pad Thai Style Rice Noodles V GF

Fresh Vegetable Medley V GF

### SWEETS AND TREATS

Selection of Holiday Favourites:

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

### DINNER 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.*



V Vegan

GF Gluten-Free

Food and beverage charges are subject to all applicable taxes and a 18% administrative fee.



**RBC PLACE  
LONDON**

# HOLIDAY

## BUFFET | OPTION TWO

min. 100 guests

### SALADS

Creamy Coleslaw with Grainy Mustard Aioli GF

Blend of Salad Greens with Crisp Vegetables and Chefs Selection of Vinaigrette V GF

Southwest Style 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

Israeli Couscous Salad with Vegetables and Middle Eastern Spices

### ENTRÉES

Fresh Ontario Turkey Breast with Hearty Gravy and Homemade Cranberry Sauce GF

Sage and Apple Dressing

Roasted Striploin of Beef with Creamed Horseradish and Red Wine Sauce GF

Medallion of Sustainable East Coast Salmon with Dill White Wine Sauce GF

Fluffy Mashed Potatoes GF

Curried Vegetable Ragout with Chickpeas and Cauliflower GF

Chef's Vegetable Medley V GF

### SWEETS AND TREATS

Colourful selection of Sliced Fresh Fruit and Berries

Mouthwatering Selection of Croquembouche, Christmas Pudding with Warm Brandy Sauce, Festive Cheesecakes, Yule Logs, Fruit Flans, Tortes and Fruit Pies, Christmas Cookies and Squares, Gluten-Free Brownies

### DINNER ALSO INCLUDES

Assortment of Hearth Baked Rolls and Creamery Butter

Locally Roasted Custom Blend Coffee, Decaf and Assorted Teas

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## TRADITIONAL DINNER

min. 50 guests

### STARTER (choose one)

- House Salad Greens with Tomatoes and Cucumbers, Cranberry Vinaigrette on the side V GF
- Butternut Squash Bisque with Chives V GF
- 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

### STARTER (choose one)

- Local Mixed Greens with Sundried Cranberries, Late Harvest Raspberry Vinaigrette V GF
- Wild Mushroom and Leek Soup with Vermouth and Pastry Top
- Marinated Winter Vegetables on a Mixed Green Lettuce Melange and Homemade Beet V GF 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 GF
- Sliced Striploin of Beef with Red Wine Sauce GF
- Italian Herb Polenta Nest Filled with Black Lentil Ragout Accompanied by Seasonal Vegetables V GF

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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

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## 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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