

reception



RBC
PLACE
LONDON

thinking global

supporting local

The RBC Place London team is committed to supporting our neighbours, our local farmers and our community by **SOURCING SEASONAL, REGIONAL AND SUSTAINABLE INGREDIENTS**.

We work with suppliers who are committed to purchasing **INGREDIENTS FROM A 100 MILE RADIUS**, reducing our carbon footprint while supporting local food systems.

We are **LEADERS IN LONDON** when it comes to preparation, plating and servicing.

We reduce waste by limiting disposable items.

We donate surplus food to local charitable organizations.

We operate an extensive waste management system.

Local food is **TASTIER, HEALTHIER** and **SUPPORTS OUR ECONOMY**.

It's not only the **SMART** thing to do, it is the **RIGHT THING TO DO**.

We are committed to buying **LOCAL FIRST**.



Our talented culinary team can turn many of your menu selections into vegan, vegetarian, gluten free or lactose free dishes. Ask your event planner for more information. Use the symbols below to identify options that already respond to some of the most common dietary concerns.

 vegan  gluten free

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

reception items

hot hors d'oeuvres

(min. 4 dozen per item)

Atlantic Salmon Lollipop with Dill Aioli 

Asian Vegetable Spring Rolls with Sweet Chili Sauce

Truffle Kissed Mac and Cheese Profiterole

Chicken Wellington Bouchée

Brie and Raspberry Preserves in Phyllo

Spinach and Feta Phyllo Triangle

Wild Mushroom and Swiss Cheese Tourtiere

Spicy Madras Style Vegetable Samosa 

Beef Satay with Pomegranate and Balsamic Infusion

Mini Quiche Lorraine with Bacon, Gruyère and Onion

Bacon Wrapped Beef Tenderloin and Gorgonzola Skewer 

Chicken Skewer à la Grecque with Tzatziki 

\$34.95/dozen | \$38.50/dozen

stationary

butlered

deluxe hot hors d'oeuvres

(min. 4 dozen per item)

Pan Seared North Atlantic Crab Cakes with Lemon Infused Aioli

Beef Wellington Bouchée Puff Pastry

Ontario Lamb Keftedes on a Skewer with Tzatziki

Gnocchi with Prosciutto and Gorgonzola on a Tasting Spoon

Lobster Thermidor in Pastry Cup

\$37.95/dozen | \$42.95/dozen

stationary

butlered



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reception items

cold canapés

(min. 4 dozen per item)

Local Tomato and Basil Bruschetta

California Rolls with Wasabi 

Fresh Spring Rolls  

Smoked Muscovy Duck Breast in Miniature Waffle Cone

Smoked Salmon Pinwheel with Goat Cheese Mousse, Capers and Onions

In-House Cured Prosciutto Wrapped Grissini Torinesi and Grated Reggiano Cheese

Louisiana Style Jumbo Tiger Prawn 

Beef Carpaccio on Crostini with Horseradish Cream and Shaved Daikon Radish

Seared Ahi Tuna with Spiced Mango Salsa

Ontario Goat Cheese Mousse with Spiced Pecan

\$37.95/dozen | \$42.95/dozen

party combo

Swedish Meatballs, Mozzarella Sticks, Chicken Dumplings, Vegetable Spring Rolls with Plum Sauce

\$375.00

(5 dozen of each type per combo, served with Nachos and Salsa)



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specialty items

Chilled Jumbo Shrimp with Lemon and Cocktail Sauce 	\$385.75 <i>(100 pieces)</i>
Charcuterie Platter featuring Assorted Cured and Smoked Artisanal Meats. Prosciutto, Salami di Sopressatta, Liver Pâté, Dried Beef and Pancetta	\$225.00 <i>(serves 40)</i>
Oysters Rockefeller with Gruyere and Spinach on the Half Shell Butlered Hot to Guests	\$249.00 <i>(50 pieces)</i>
Sliced Side of Cold Smoked North Atlantic Salmon with Dark Rye Bread and Traditional Garnishes	\$185.00
Whole Baked Brie Stuffed with Brown Sugar and Pecans En Croute and served with Croutes de Flute and Dijon Mustard	\$125.00 <i>(serves 30)</i>
Spinach and Artichoke Dip with Cream Cheese and Asiago, Sliced Baguettes and Crackers for Dipping	\$149.75 <i>(serves 40)</i>
Harvest Feast of Fresh and Locally Sourced Crudit� accompanied by Our In-house Tomato Ranch Dipping Sauce	\$139.00 <i>(serves 40-50)</i>
Cheese Board Featuring the Cheeses of Pine River, Eastern Quebec Townships and Some International Favourites with Seedless Grapes, Berries, Water Biscuits and French Bread	\$239.95 <i>(serves 40)</i>
Choice of 18" Pizzas (6 large slices) Roast Chicken, Goat Cheese and Artichoke Grilled Vegetables and Feta Smoked Ham, Pineapple and Mushroom	\$24.50 each <i>(min. of 5 each)</i>
Assortment of Sushi, Sashimi and California Rolls with Wasabi and Soy Sauce	\$129.95 <i>(30 piece platter)</i>
Tortilla Chips with Green Onions, Sweet Peppers, Sour Cream and Salsa with Hot Cheese Sauce	\$99.95 <i>(serves 40)</i>
Mixed Nuts	\$18.95/lb
Pretzels, Potato or Tortilla Chips with Salsa	\$8.95/basket

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action food stations

Enhance your reception with the following Chef-attended stations. Appetizer portions are offered for a maximum of two hours and a minimum of 75 guests. Food Stations are meant to enhance your reception in combination with other reception items. Dinner size portions are available, please ask your Event Planner for pricing.

the carvery

Garlic Rosemary Roasted Ontario Lamb 'Lollipop Chop'

\$15.95 per person *(based on 2 chops per person)*

AAA Canadian Striploin of Beef Served with Au Jus and Creamed Horseradish

\$9.95 per person

Roasted Sage Crusted Turkey Breast Served with Cranberry Chutney and Seasoned Mayonnaise

\$7.50 per person

Pulled Pork Soft Tacos with Barbecue Whiskey Sauce

\$7.25 per person

In House Slow Braised Beef Brisket on a Slider Roll with Brown Sugar BBQ Sauce

\$8.95 per person

sushi & sashimi station

Lovingly Prepared In-House by our Very Own Sushi Chef. Offering a Variety of Traditional, California and Korean Style Sushi and Sashimi *(based on 3 pieces per person)*

\$15.50 per person

poutine station

Shoestring Potatoes with Melted Cheese Curds and Gravy

\$6.95 per person

southern hospitality

Southern Fried Chicken and Waffles with Honey and Sweet Mustard

Bayour Shrimp Creole and Dirty Rice

\$19.95 per person



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mini beef slider action station

Grilled Mini Beef Sliders Hand Pressed In-House from our Signature Combination of Chuck, Brisket and Tri-Tip for Maximum Flavour. Served on Mini Hoagie Roll with your Traditional Condiments of Mustard, Dijon Mustard, Ketchup, Mayonnaise, Sweet Pickle Relish, Hothouse Tomatoes and Red Onion

\$9.50 per person

southwest fajita station

Chicken Sautéed with Julienne Onions, Peppers and Garlic Served on Soft Tortilla Shells with Diced Tomatoes, Shredded Lettuce, Cheese, Salsa, Guacamole and Sour Cream

\$12.25 per person

banh-mi sandwich station

Vietnamese Style Banh-Mi Sandwiches on Crispy Roll. Choose Pork or Chicken, accompanied by Shredded Lettuce and Carrot Slaw. *(based on 1 per person)*

\$9.95 per person

bami goreng

Wide Egg Noodles Tossed with Pork and Asian Cabbage with Sambal Oelek for Spice. Served with Bean Sprouts, Scallions, Lime Wedges, Julienne Peppers and Snow Peas

\$8.50 per person

add: Shrimp, Chicken Strips or Sliced Beef

\$3.95 per person

life is a carnival

Stuffed Warm Jalapeo and Cheddar Pretzels

Mini Pogo Sticks with Assorted Mustards and Condiments

\$11.95 per person



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