

holiday



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.

buffet style | option one

min. 50 guests

salads

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

Smoked Roma Tomato Pasta Salad with Julienne Peppers and Black Olives

Yukon Gold Potato Salad with Pomery Mustard and Chive Dressing

Pickle Tray and Harvest Vegetables with Hummus and Tzatziki 

Traditional Caesar Salad with Garlic Dressing, Herbed Croutons and Parmesan Cheese

entrées

Herb Roasted Turkey Breast 

Rich Turkey Gravy, Traditional Sage Dressing and LCC Made Cranberry Sauce 

Naturally Smoked Ham 

Garlic and Chive Smashed Potatoes   

Curried Singapore Style Rice Noodle Stir Fry  

Medley of Fresh Garden Vegetables  

sweets and treats

Selection of Holiday Favourites:

Assorted Cheesecakes (Candy Cane, Egg Nog and Gingerbread), Yule Logs, Flan, Pumpkin Pie, Assorted Tortes and Fruit Pies, Gluten Free Panna Cotta, Christmas Cookies and Squares



Locally Baked Rolls with Butter

Locally Roasted Custom Blend Coffee, Decaf and Assorted Teas

\$45.95 per person

Add \$4.95 per person to substitute top sirloin of beef for ham

 vegan  gluten free

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

buffet style | option two

min. 100 guests

salads

Cabbage Slaw with Apple Cider Vinaigrette  

Tangle of Mixed Greens with Crisp Vegetables and Aged Balsamic Vinaigrette  

Roast Corn, Black Bean and Lime Quinoa Salad  

Hearts of Romaine Caesar Salad with Maple Smoked Bacon and Homemade Herbed Croutons

Smoked Roma Tomato Pasta Salad with Julienne Peppers and Black Olives

entrées

Oven Roasted Breast of Ontario Turkey 

Sage Scented Turkey Gravy, Traditional Sage Dressing and House-Made Cranberry Sauce

Herb Crusted Sirloin of Beef with Creamed Horseradish and Peppercorn Sauce 

Medallions of Black Harbour Salmon with Tarragon Cream 

Crème Fraîche, Chive Smashed Potatoes 

Gluten Free Pad Thai with Tofu  

Maple Infused Vegetables with Fresh Herbs  

sweets and treats

Cornucopia of Sliced Fresh Fruit and Berries

Holiday Themed Croquembouche, Christmas Cookies, Yule Logs, Minced Meat Tarts, Egg Nog Cheesecake and Candy Cane Cheesecake, Chocolate Fudge Cake, Christmas Pudding with Warm Brandy Sauce, Assorted Cakes, Gluten Free Panna Cotta and Flans

Locally Baked Rolls with Butter

Locally Roasted Custom Blend Coffee, Decaf and Assorted Teas

\$52.95 per person




 vegan  gluten free

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plated | option one

max. 250 guests

Carolina Style She Crab Soup with Sherry and Pastry Straw

Duet of AAA Striploin Mignonette with Garlic and Cranberry Stuffed Quail 

Smashed Potatoes and Seasonal Vegetables 

Swans on the Pond - Delicate French Pastry Swans on Chocolate and Caramel Sauce

Locally Baked Rolls with Butter

Locally Roasted Custom Blend Coffee, Decaf and Assorted Teas

\$59.95 per person

plated | option two

Butternut Squash Bisque with Crème Fraîche and Chives

Braised Lamb Shank with Rosemary and Shallot Glaze

Savoury Cous Cous and Seasonal Vegetables 

Bailey's Cheesecake with Almond Bark and Cranberry Crème Anglaise

Locally Baked Rolls with Butter

Locally Roasted Custom Blend Coffee, Decaf and Assorted Teas

\$57.95 per person

plated | option three

Baby Spinach with Honey Pecans, Cranberries and Crumbled Chèvre with Yogurt Dressing 

Fillet of Tom Turkey with Cornbread Dressing

Mashed Potatoes and Seasonal Vegetables

Apple and Marzipan Tart with Cinnamon Custard Sauce

Locally Baked Rolls with Butter

Locally Roasted Custom Blend Coffee, Decaf and Assorted Teas

\$55.95 per person

 vegan  gluten free

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