



INFINITY  
CONVENTION CENTRE



FOOD MENU



## PLATED BREAKFAST

### EGGS BENEDICT \$34 /person

Poached Eggs, Charred Tomato, Batata Vada Base, Sweet Tamarind Hollandaise **VG**

Clipped Field Greens, Granny Smith Apple, Fresh Berries, Roasted Seeds, and a Lemon Honey Vinaigrette **V GF**

### SCRAMBLE \$29 /person

Egg Whites, Sautéed Kale, Grilled Asparagus, Red Pepper Ajvar **VG GF DF**

Smoked Bacon, Breakfast Sausages

Caramelized Onion Roasted Fingerling Potatoes **V GF**

### FRITATTA \$31 /person

Free Range Eggs, Broccoli Florets, Scallions and Goat Feta **VG GF**

Clipped Field Greens, Fresh Blueberries and Oranges, Toasted Granola, and a Maple Blueberry Dressing **V**

### All plated breakfasts include:

Premium Orange Juice

Breakfast Pastry Basket, and Creamery Butter **VG**

Tropical Fruit Salad Martini with Fresh Berries and a Minted Mango Syrup **V GF**

Premium Coffee and Assorted Traditional and Herbal Teas

## BREAKFAST BUFFET

Minimum of 50 guests.

### EARLY BIRD \$24 /person

Chilled Assorted Fruit Juices  
 Premium Coffee and Assorted Traditional and Herbal Teas  
 Freshly Baked Butter Croissants and European Pastries **VG**  
 Tropical Fruit Salad with Fresh Berries and a Minted Mango Syrup **V GF**  
 Maple Granola, Seasonal Fruit Compote, Toasted Coconut & Pumpkin Seeds, Greek Yogurt **VG**  
 Hard Boiled Eggs

### WEEKEND BREAKFAST \$34 /person

Chilled Assorted Fruit Juices  
 Infinity's Seasonal Hydration Water  
 Chef's Signature Iced Masala Chai Latte  
 Premium Coffee and Assorted Traditional and Herbal Teas  
 Freshly Baked Butter Croissants and European Pastries **VG**  
 Tropical Fruit Salad with Fresh Berries and a Minted Mango Syrup **V GF**  
 Maple Granola, Seasonal Fruit Compote, Toasted Coconut & Pumpkin Seeds, Greek Yogurt **VG**  
 Egg White Frittata with Grilled Asparagus and Roasted Red Peppers **VG GF DF**  
 French Crêpes with Québec Maple Syrup **VG**  
 Caramelized Onion Roasted Fingerling Potatoes **V GF**  
 Applewood Smoked Bacon **GF DF**  
 Chicken Farmers Sausage  
 Thyme and Brown Sugar Roasted Tomatoes **V GF**

### CLASSIC \$28 /person

Chilled Assorted Fruit Juices  
 Premium Coffee and Assorted Traditional and Herbal Teas  
 Freshly Baked Butter Croissants and European Pastries **VG**  
 Tropical Fruit Salad with Fresh Berries and a Minted Mango Syrup **V GF**  
 Maple Granola, Seasonal Fruit Compote, Toasted Coconut & Pumpkin Seeds, Greek Yogurt **VG**  
 Chive Scrambled Eggs **VG GF**  
 Griddled Potatoes **VG GF DF**  
 Applewood Smoked Bacon **GF DF**  
 Pork Farmers Sausage

### JUST LIKE HOME \$31 /person

Chilled Assorted Fruit Juices  
 Infinity's Seasonal Hydration Water  
 Premium Coffee and Assorted Traditional & Herbal Teas  
 Freshly Baked Butter Croissants and European Pastries **VG**  
 Tropical Fruit and Berry Platters **V GF**  
 Individual Maple Granola and Greek Yogurt Parfaits, with Berry Compote, Toasted Coconut and Clover Honey **VG**  
 Chive Scrambled Eggs **VG GF**  
 Egg White Frittata with Grilled Asparagus and Roasted Peppers **VG GF DF**  
 Griddled Potatoes **V GF**  
 Applewood Smoked Bacon **GF DF**  
 Chicken Farmers Sausage

## BREAKFAST ENHANCEMENTS

Add any of the following enhancements to your selection of breakfast package.

**BAGEL SANDWICH** \$9.50 /person

Fried Egg, Applewood Smoked Bacon,  
St-Albert Cheddar, Local Everything Bagel

**INDIVIDUAL QUICHE** \$9.50 /person  
(select two)

Ham, Caramelized Onion, and Swiss  
Crab, Leeks, and Goat Cheese

Smoked Chicken, Asparagus, and Brie

Broccoli, Roasted Red Pepper, and Aged  
Cheddar **VG**

Baby Spinach, Sweet Potato, and Goat Cheese **VG**

**FRENCH TOAST** \$9.50 /person **VG**

Québec Maple Syrup, Seasonal Fruit Compote,  
Citrus Whipped Butter

**BREAKFAST POUTINE** \$9.50 /person

Sea Salt Seasoned Tots tossed with Smoked  
Bacon Chunks and Scallions, Maple Camembert  
Mornay Sauce

**HARD BOILED EGGS** \$3.50 /person

## STATIONED ENHANCEMENTS

Add any of the following chef attended stations to your selection of breakfast package.  
Minimum of 50 guests.

**OMELET STATION** \$13.50 /person

Whole Eggs, Egg Whites, Bacon Chunks,  
Smoked Ham, Roast Turkey, Cherry Tomatoes,  
Mushrooms, Asparagus, Sweet Peppers, Onions,  
Cheddar, Jalapeño Jack

**SWEET & SAVOURY  
CRÊPE STATION** \$14.50 /person

French Crêpes, Strawberry Compote, Chocolate  
Hazelnut Ganache, Vanilla Chantilly, Wild  
Mushroom and Baby Spinach Fricassée,  
Aged Cheddar Mornay Sauce

**AVOCADO TOAST STATION** \$13.50 /  
person

Sourdough & Multigrain Bread, Sliced Avocado,  
Smoked Bacon Chunks, Cherry Tomatoes,  
Cucumber, Red Onion, Balsamic Reduction,  
Olive Oil, Fresh Cracked Pepper, Maldon Salt

**BUBBLES BAR** \$15 /person

Sparkling Water  
Lemon Raspberry Mimosa  
Rosemary Apricot Bellini

**BLOODY MARY BAR** \$15 /person

Sparkling Artisanal Water

## LATE MORNING BRUNCH \$50 /person

Minimum of 100 guests.

### REFRESHMENTS

Chilled Assorted Fruit Juices  
Premium Coffee and Assorted  
Traditional and Herbal Teas

### FROM THE BAKERY

Freshly Baked Butter  
Croissants and European  
Pastries *VG*

Caramel Apple Pancake  
Muffins *VG*

### INDIVIDUAL VERRINES

Tropical Fruit Salad with Fresh  
Berries and a Minted Mango  
Syrup *V GF*

Maple Granola, Seasonal Fruit  
Compote, Toasted Coconut &  
PumpkinSeeds, Greek Yogurt *VG*

### OMELET STATION

Whole Eggs, Egg Whites,  
Bacon Chunks, Smoked Ham,  
Roast Turkey, Cherry Tomatoes,  
Mushrooms, Asparagus, Sweet  
Peppers, Onions, Cheddar,  
Jalapeño Jack

### SWEET & SAVORY CRÊPE STATION

French Crêpes, Strawberry  
Compote, Chocolate Hazelnut  
Ganache, Vanilla Chantilly,  
Wild Mushroom and Baby  
Spinach Fricassée, Aged  
Cheddar Mornay Sauce

### HOT DISHES

Chive Scrambled Eggs *VG GF*

Griddled Potatoes *V GF*

Applewood Smoked Bacon *GF*

Chicken Farmers Sausage

### ACCOMPANIMENTS

Buttermilk Whipped  
Potatoes *VG GF*

Smoked Mozzarella Ravioli with  
Roasted Cherry Tomatoes and  
Fresh Torn Basil Rosé Sauce *VG*

Seasonal Roasted  
Vegetables *V GF*

### SALADS

**Romaine & Red Lentil Salad**  
Diced Mango and Red Onion,  
Cucumber, Crispy Papadums,  
Cilantro, Lime & Yogurt  
Dressing *VG GF*

**Clipped Field Greens**  
Mixed Leaves, Cherry  
Tomatoes, Shaved Raw  
Vegetables, Pickled Onions,  
Toasted Seeds, Assorted  
Dressings *VG GF*

### CARVING STATION

Hand Carved Roasted Garlic  
Rosemary Prime Rib of Beef,  
Pickled Horseradish, Dark Beer  
and Grainy Mustard Demi-  
Glacé *GF*

### DESSERT TABLE

Coffee Cake *VG*

Carrot Cake *VG*

Cheesecake Squares with  
Seasonal Fruit Compote *VG*

Pouding Chômeur *VG*

Add a Mango Mimosa or Kir Royale \$9 /person

## THEMED BREAKS

Minimum of 50 guests.

### FARMER'S MARKET \$17.50 /person

Fresh Cut Seasonal Vegetables, Avocado  
Hummus **V GF**

St-Albert Cheddar and Crackers **VG**

Pumpnickel Bread and Spinach Dip **VG**

Whole Fruit Display

### COOKIES & MILK \$12 /person

Fudge Chunk **VG**

White Chocolate Macadamia **VG**

Chocolate Pecan **VG**

Caramel & Sea Salt **VG**

Chilled 2% and Chocolate Milk Cartons or  
Premium Coffee and Assorted Traditional and  
Herbal Teas

### BAKER'S SPECIAL \$12 /person

Fresh Baked Mini Croissants, Chocolate,  
Strudels **VG**

Coffee Cake **VG**

Oatmeal Streusel Topped Banana Loaf **VG**

Premium Coffee and Assorted Traditional and  
Herbal Teas

### SWEET & SALTY \$14 /person

Szechuan Pepper and Sea Salt Kettle Chips **VG GF**

Caramel Corn **VG GF**

Coconut Curry Popcorn **VG GF**

Old Fashioned Chocolate Fudge **VG**

Mini Brownies **VG**

Assorted Water Bottles, Juices, and Canned  
Sodas

### ARTISANAL CHEESE BOARD \$19.50 /person

Local and International Cheese Selection,  
Chutneys, Crackers, and Fresh Baked Baguette **VG**

Infinity's Seasonal Hydration Water

### TAILGATER \$17 /person

Baby Carrots and Celery Sticks with Poblano  
Ranch Dip **VG GF**

Tortilla Chips with Guacamole and  
Pico de Gallo **V GF**

Loaded Baked Potato Skins, Sour Cream,  
Chives **VG GF**

Mini Pogos with Yellow Mustard

### ADD ON OPTION \$8 on consumption

Assorted Tubs of Ice-Cold Beer

### SOUTHERN SUNSHINE \$17 /person

Corn Tortilla Chips **V GF**

Warm Tamale Dip

Pico de Gallo **V GF**

Cinnamon Churros **VG**

Assorted Mexican Fruit Sodas

### ADD ON OPTION \$29 /pitcher

Freshly Blended Bulldog Margaritas by the Pitcher

### OTTAWA RIVER TRAIL \$15 /person

#### Mix your own:

Peanuts, Almonds, Cashews, Pretzels, Pumpkin  
Seeds, M&Ms, Chocolate Covered Peanuts,  
Dried Fruits, Mini Marshmallows

Premium Coffee and Assorted Traditional  
& Herbal Teas

## À LA CARTE ENHANCEMENTS

Individual Maple Granola Parfaits **VG**  
\$9 /person

St-Albert Cheddar & Crackers **VG**  
\$9.50 /person

Tropical Fruit & Berry Platter **VG**  
\$9.50 /person

Individual Bags Of Crispy Spiced Chickpeas **VGF**  
\$36 /dozen

Whole Fruit Display  
\$45 /dozen

Maple, Peanut Butter & Flax Energy  
Spheres **VG DF**  
\$45 /dozen

Freshly Baked Breakfast Pastries **VG**  
*Almond Croissant, Chocolatine, Apple Strudels*  
\$45 /dozen

Chocolate Drizzled Rice Krispie Squares **GF**  
\$45 /dozen

Freshly Baked Chocolate Chunk Cookies **VG**  
\$45 /dozen

### BEVERAGES

Premium Coffee, Traditional & Herbal Teas  
\$5 /person

Assorted Regular & Diet Soft Drinks  
\$4.50 on consumption

Assorted Bottled Juices  
\$5 on consumption

Bottled Water (Still/Sparkling)  
\$5 on consumption

Assorted Specialty House Bottled Juices  
\$6 on consumption

Infused Water  
*Cucumber, Lime, Basil **or***  
*Pineapple, Mango **or***  
*Lemon, Raspberry, Mint **or***  
*Watermelon, Tarragon*  
\$20 /dispenser

Moroccan Lemonade  
*Fresh Squeezed Lemon, Ginger, Cardamom,*  
*Orange Blossom Water*  
\$28 /dispenser



## ALL DAY PACKAGES

Let us worry about the small details with our carefully prepared packages so that you can focus on enjoying your event.

### **ALL DAY REFRESHMENTS** \$18 /person (arrival, mid-morning, and afternoon)

Premium Coffee and Assorted Traditional and Herbal Teas  
Assorted Diet and Regular Soft Drinks  
Infinity's Seasonal Hydration Water

### **ALL DAY BREAK PACKAGE** \$34 /person

#### **MORNING**

Chilled Assorted Fruit Juices  
Breakfast Pastry Basket, and Creamery Butter **VG**  
Tropical Fruit Salad with Fresh Berries and a Minted Mango Syrup **V**  
Assortment of Individual Greek Yogurts **VG**  
Premium Coffee and Assorted Traditional and Herbal Teas

#### **MID-MORNING**

Premium Coffee and Assorted Traditional and Herbal Teas  
Infinity's Seasonal Hydration Water

#### **AFTERNOON**

Assorted Cookie Jars **VG**  
Whole Fruit Display  
Assorted Regular and Diet Soft Drinks  
Premium Coffee and Assorted Traditional and Herbal Teas





Continued

## ALL DAY PACKAGES

Let us worry about the small details with our carefully prepared packages so that you can focus on enjoying your event.

### ALL DAY PACKAGE \$65 /person

#### MORNING

Premium Orange Juice  
Breakfast Pastry Basket, and Creamery Butter **VG**  
Tropical Fruit Salad with Fresh Berries and a Minted Mango Syrup **V GF**  
Egg, Cheddar & Bacon Breakfast Sandwich  
Premium Coffee and Assorted Traditional and Herbal Teas

#### MID-MORNING

Freshly Baked Banana Loaf & Coffee Cake **VG**  
Premium Coffee and Assorted Traditional and Herbal Teas  
Infinity's Seasonal Hydration Water

#### AFTERNOON

Assorted Cookie Jars **VG**  
Whole Fruit Display  
Assorted Diet & Regular Soft Drinks  
Premium Coffee and Assorted Traditional and Herbal Teas

#### WORKING LUNCH BUFFET

Fattoush Salad **V**  
*Romaine, Tomatoes, Field Cucumbers, Radishes, Bell Peppers, Scallions, Parsley, Mint, Pita Crisps, Lemon Sumac Vinaigrette*

Potato Salad **V GF**  
*Fingerlings, Cherry Tomatoes, Kalamata Olives, Roasted Artichokes, Red Onion, Baby Arugula, Zesty Italian Style Dressing*

Maple Brined Chicken Sandwich  
*Roasted Breast, Lettuce, Tomato, Smoked Cheddar, Chipotle Mayo*

Curried Tuna Salad Croissant  
*Sweet Bell Pepper, Leaf Lettuce*

Grilled Vegetable Wrap **VG**  
*Fresh Herb Quinoa, Harissa Yogurt*

An Assortment of Little Bites to Satisfy Your Sweet Tooth **VG**

## PLATED LUNCH

Our plated lunch options are based on a three-course menu.  
Please select a soup or salad, an entrée, and a dessert.

### STARTERS (select one)

#### SOUP

Roasted Butternut Squash **VG GF**  
*Masala Chai Cream Drizzle*

Cauliflower Cream Soup **VG GF**  
*Confit Garlic Oil*

Tikka Masala Soup **VG GF**  
*Cilantro Yogurt Drizzle*

#### SALAD

Romaine & Red Lentil  
Salad **VG GF**  
*Mango, Red Onion, Cucumber,  
Crispy Papadums, Cilantro, Lime &  
Yogurt Dressing*

Grilled Portobello Salad **VG GF**  
*Baby Greens, Roasted Peppers,  
Parmesan, Sundried Tomato Pesto,  
Balsamic Reduction*

Clipped Field Greens **VG GF**  
*Cherry Tomatoes, Shaved Raw  
Vegetables, Pickled Onions, White  
Balsamic Dressing*

Grilled Kale & Iceberg Caesar **VG**  
*Sliced Cucumber, Radish, Shaved  
Padano, Herb Croutons, House  
Dressing*

### ENTRÉE (select one)

Braised Korean Barbecue  
Beef Short Rib **GF DF**  
*Brown Rice, Pickled Vegetable Slaw*  
\$54 /person

Herb & Garlic Crusted  
Chicken Breast  
*Caramelized Shallot Polenta, Lemon  
Scented Demi-Glace*  
\$45 /person

Atlantic Cod Wellington  
*Celery Root Mashed Potatoes,  
Citrus Caper Cream*  
\$52 /person

Grilled Skirt Steak **GF**  
*Truffle Fries tossed with Parmesan  
and Fresh Herbs, Chimichurri Sauce*  
\$49 /person

Maple Miso Glazed Salmon  
*Vegetable Fried Rice, Grilled  
Scallion and Ginger Cream Sauce*  
\$49 /person

Paneer & Creamed Spinach  
Cannelloni **VG**  
*Butter Masala Sauce,  
Papadum Crisps*  
\$44 /person

### DESSERT (select one)

Flourless Chocolate Cake **VG GF**  
*Raspberry Coulis, Chocolate Dust*

Apple Crisp **VG**  
*Salted Caramel, Vanilla Ice Cream*

New York Cheesecake **VG**  
*Strawberry Compote, Chantilly  
Cream*

Tiramisu **VG**  
*Chocolate Espresso Sauce, Cocoa*

### All plated lunches include:

Assorted Dinner Rolls and Butter  
Freshly Brewed Premium Coffee  
and Assorted Traditional &  
Herbal Teas

## LUNCH BUFFET

Selection of 2 Entrées \$52/person | Selection of 3 Entrées \$59/person | Selection of 4 Entrées \$67.50/person  
Minimum of 50 guests.

### SOUP (select one)

Roasted Red Pepper

Bisque **V GF**

Old School Chicken Noodle **DF**

Fall Spiced Butternut Squash

Soup **VG GF**

Thai Coconut Beef Curry

Soup **GF DF**

### SALAD (select one)

Fattoush **V DF**

Romaine, Tomatoes, Cucumbers,  
Radishes, Peppers, Fresh Herbs,  
Sumac Vinaigrette

Fingerling Potato & Arugula **V GF**

Cherry Tomatoes, Kalamata Olives,  
Onion, Artichokes, Zesty Italian Style  
Dressing

Grilled Vegetable Salad **VG GF**

Crumbled Feta, Fresh Basil,  
Balsamic Glaze

Baby Spinach & Grilled

Fennel **GF DF**

Cinnamon Baked Apples, Bacon  
Vinaigrette

Infinity Caesar **VG**

Hearty Greens, Parmesan, Herb  
Croutons, Cherry Tomatoes &  
Cucumbers, House Dressing  
(served tableside +\$3)

Chilled Soba Noodle

Salad **VG DF**

Heirloom Carrots, Red Cabbage,  
Bell Peppers, Scallions, Cilantro  
Peanut Dressing

### MAIN COURSE

(select two, three or four)

Sweet Soy Glazed Salmon

*Grilled Scallion and Ginger Cream*

Herb & Dijon Crusted Beef

Striploin **GF DF**

*Red Wine Demi-Glace*

Butter Chicken **GF**

*Yogurt Drizzle, Cilantro Leaves*

Citrus Braised Beef Brisket **DF**

*Teriyaki Glaze*

Dijonnaise Chicken Breast **GF**

*White Wine Tarragon Cream Sauce*

Spicy Maple Miso Portobello

Steaks **V DF**

### ACCOMPANIMENTS

(select two)

Braised Rapini, Grilled Red

Peppers, Crumbled Goat

Feta **VG GF**

Mozzarella Topped Baked

Cheese Tortellini, Rosé Sauce **VG**

Saffron and Vegetable Rice

Pilaf, Sundried Fruit and

Toasted Almonds **V GF**

Roasted Baby Potatoes,

Shaved Padano, Confit Garlic

Oil, Fresh Herbs **VG GF**

Moroccan Spiced Quinoa and

Chickpeas, Cauliflower Florets,

Cherry Tomatoes, Shredded

Carrots **V GF**

Shrimp Fried Rice **DF**

Market Vegetable Medley **V GF**

### DESSERT

Our selection of three mini

desserts **VG**

### All lunch buffets include:

Assorted Dinner Rolls & Butter

Freshly Brewed Premium Coffee

and Assorted Traditional &

Herbal Teas

## THEMED LUNCH BUFFETS

Minimum of 50 guests.

### GRASS ROOTS \$42 /person

Fresh Cut Seasonal Vegetables,  
Avocado Hummus **V**

St-Albert Cheddar and Crackers **VG**

Pearl Barley and Chickpea Salad, Baby Arugula,  
Cherry Tomatoes, Sweet Peppers,  
Dry Cranberries, Maple Apple Vinaigrette **V**

Romaine & Red Lentil Salad, Diced Mango  
and Red Onion, Cucumber, Crispy Papadums,  
Cilantro, Lime & Yogurt Dressing **VG GF**

Spicy Maple Miso Portobello Steaks **V DF**

Baked Gnocchi & Black Lentil "Bolognese" **VG**

Sweet & Spicy Tofu and Rapini Stir Fry **V**

Moroccan Spiced Quinoa, Cauliflower Florets,  
Cherry Tomatoes, Shredded Carrots, Shaved  
Almonds, Sultanas **V GF**

Market Vegetable Fried Brown Rice **V GF**

An Assortment of Squares and Freshly  
Baked Pies **VG**

### GOURMET DELI \$39 /person

Classic Cream of Tomato Soup **VG**

Romaine & Red Lentil Salad **VG GF**  
*Diced Mango and Red Onion, Cucumber, Crispy  
Papadums, Cilantro, Lime & Yogurt Dressing*

Potato Salad **V GF**  
*Fingerlings, Cherry Tomatoes, Kalamata Olives, Roasted  
Artichokes, Red Onion, Baby Arugula, Zesty Italian Style  
Dressing*

#### Select Two Sandwich Options

Maple Brined Chicken Sandwich  
*Roasted Breast, Lettuce, Tomato, Smoked Cheddar,  
Chipotle Mayo*

Grilled Portobello Mushroom Sandwich **VG**  
*Arugula, Roasted Peppers, Parmesan, Sundried Tomato  
Pesto Mayo*

Curried Tuna Salad Croissant  
*Sweet Bell Pepper, Leaf Lettuce*

Open Faced Roast Beef Sandwich  
*Striploin, Caramelized Onions, Aged Cheddar,  
Horseradish Dijonnaise*

Italian "Grilled Cheese"  
*Genoa, Vine Ripe Tomatoes, Mozzarella, Basil Pesto,  
Roasted Garlic Aioli*

Assorted Freshly Baked Cookies & Dessert  
Squares **VG**



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## THEMED LUNCH BUFFETS

Minimum of 50 guests.

### LITTLE ITALY \$45 /person

Garlic Bread Sticks *VG*

White Bean and Vegetable Soup *V GF*

Caprese Salad Platter *VG GF*

Panzanella Salad *V*

Chicken Marsala *DF*

Shrimp, Scallops, and Mussels sautéed with Tomatoes, Black Olives and Capers *GF DF*

Mushroom Ravioli

Oven Roasted Vegetables *V GF*

Baked Baby Potatoes tossed with Marinated Artichokes, Red Peppers and Sundried Tomatoes *V GF*

Assorted Cannolis *VG*

Tiramisu *VG*

### SOUTH ASIAN \$45 /person

Garlic Naan *VG*

Mashawa Soup *V GF*

Tomato, Cucumber and Shaved Onion Salad, Fresh Mint Vinaigrette *V GF*

Roasted Baby Carrot, Lentil and Arugula Salad, Maple Masala Dressing *V GF*

Butter Chicken *GF*

Lamb Biryani *GF DF*

Chana Masala *V GF*

Basmati Rice *V GF*

Tawa Vegetables *V GF*

Warm Gulab Jamun *VG*

Phirni *VG GF*



Continued

## THEMED LUNCH BUFFETS

Minimum of 50 guests.

### INFINITY CHOPHOUSE \$50 /person

Garlic Cheddar Biscuits

Classic Caesar Salad

*Romaine, Smoked Bacon Bits, Shaved Parmesan, Herb Croutons, House Dressing*

Shrimp Cocktail *GF DF*

*Citrus Poached Shrimp, Cilantro Lime Cocktail Sauce*

Grilled Beef Striploin *GF DF*

*8oz Steaks Cooked to Medium Rare, Red Wine Demi-Glace*

Garlic Whipped Potatoes *VG GF*

Creamed Spinach *VG GF*

Honey Roasted Carrots *VG GF DF*

Flourless Chocolate Cake *VG GF*

Strawberry Cheesecake "Parfaits" *VG*

### CROSS COUNTRY \$45 /person

French Canadian Split Pea Soup *GF*

Mixed Greens, Shaved Radish and Red Onion, Mandarin Segments, Toasted Almonds, Wild Blueberry Dressing *V GF*

Pearl Barley and Chickpea Salad, Baby Arugula, Cherry Tomatoes, Sweet Peppers, Dry Cranberries, Maple Apple Vinaigrette *V*

Beer Steamed Mussels *GF DF*

Hand Carved Beef Striploin, Trius Cabernet Jus *GF DF*

Grilled Atlantic Salmon, Maple Soy Glaze *DF*

Assorted Seasonal Vegetables *V GF*

Fresh Herb and Garlic Roasted P.E.I. Potatoes *V GF*

Pouding Chômeur *VG*

Nanaimo Bars *VG*

Salted Caramel Apple Pie *VG*



## TAKE AWAY LUNCHES \$35 /person

Minimum of 50 guests.

### SALAD (select one)

Mixed Field Greens **V GF**  
*Cherry Tomatoes, Shaved Raw  
Vegetables, Toasted Seeds, Sweet  
White Balsamic Dressing*

Mediterranean Grilled  
Vegetables **VG GF**  
*Crumbled Feta, Fresh Basil, Olive Oil  
and Balsamic Glaze*

Classic Caesar Salad **VG**  
*Romaine, Shaved Parmesan, Herb  
Croutons, House Dressing*

### SANDWICH (select one)

Maple Brined Chicken  
Sandwich  
*Roasted Breast, Lettuce, Tomato,  
Smoked Cheddar, Chipotle Mayo*

Grilled Portobello Mushroom  
Sandwich **VG**  
*Baby Arugula, Roasted Red  
Peppers, Parmesan, Sundried  
Tomato Pesto Mayo*

Curried Tuna Salad Croissant  
*Sweet Bell Pepper, Leaf Lettuce*

Roast Beef Sandwich  
*Striploin, Caramelized Onions,  
Melted Aged Cheddar, Horseradish  
Dijonnaise*

Grilled Vegetable Wrap **VG**  
*Fresh Herb Quinoa, Harissa Yogurt*

Italian "Grilled Cheese"  
*Genoa, Vine Ripe Tomatoes,  
Mozzarella, Basil Pesto, Roasted  
Garlic Aioli*

### DESSERT (select one)

Chocolate Chunk Cookies **VG**

Lemon Bar **VG**

Chocolate Dipped Éclair **VG**

### All take away lunches include:

Freshly Cut Tropical Fruit  
Cup **V GF**

Potato Chips **V GF**

A Soft Drink

Bottled Water

## RECEPTION

**COLD HORS D'OEUVRES** \$45 /dozen  
A minimum of 4 dozen per selection is required.

Goat Cheese Truffles **VG GF**  
*Cranberry Pecan Crust, Clover Honey Drizzle*

Poached Shrimp **GF DF**  
*Cilantro Lime Cocktail Sauce*

Chili & Cocoa Dusted Beef Tenderloin  
*Smoked Cheddar, Horseradish Mayo, Brioche*

Tuna Tataki **DF**  
*Ginger Ponzu Glaze, Wonton Chip*

Whipped Burrata **VG**  
*Orange Scented Tomato Marmalade. Crostini*

Mini Phyllo Cups **VG**  
*Roasted Artichoke Dip*

Smoked Salmon Roulade  
*Cream Cheese, Pickled Cucumber and Onion,  
Bagel Chip*

Caprese Skewer **VG**  
*Pesto Marinated Tortellini, Cherry Tomato, Bocconcini*

Pepper Crusted Beef Carpaccio  
*Brie, Caramelized Onion and Fig Jam, Rye Crostini*

Soy Sauce Chicken Skewer **DF**  
*Grilled Serrano Peppers*

**HOT HORS D'OEUVRES** \$45 /dozen  
A minimum of 4 dozen per selection is required.

Crispy Falafel Bites **VG GF**  
*Confit Garlic & Preserved Lemon Tahini*

Thai Pork Meatballs  
*Honey Lime Soy Sauce*

Bombay Potatoes **VG DF**  
*Fried Wonton Wrap, Mango Preserve*

Indonesian Chicken Satays **DF**  
*Spicy Peanut Lime Sauce*

Crispy Coconut Shrimp **DF**  
*Red Curry Mayo*

Za'Atar Chicken Skewers **GF**  
*Sumac Labneh*

Crab Cakes **DF**  
*Chipotle Aioli*

Hand Rolled Vegetable Samosas **V**  
*Tamarind Chutney*

Yakitori Beef **DF**  
*Toasted Sesame Seeds, Sweet Soy*

Buffalo Haloumi Cheese Bites **VG**  
*Maple Ranch Dip*



## RECEPTION PLATTERS

Minimum of 50 guests.

### CHARCUTERIE \$19 /person

Assortment of Cured and Smoked Meats, Gherkins, Garlic Citrus Marinated Olives, Grainy Mustard, Fresh Baked Baguette and Crackers

### ARTISANAL CHEESE BOARD \$19.50 /person

Selection of Local and International Cheese, Orange & Rosemary Infused Honey, Blueberry Shallot Chutney, Fresh Berries, Crackers

### COMBINATION OF CHARCUTERIE & ARTISANAL CHEESE BOARD \$21 /person

### SEA BAR \$Market Price /person

Jumbo Poached Shrimp, Seasonal Ceviche, Salmon Poke with Garnishes, Freshly Shucked Oyster Caesar Shooters, Seaweed Salad, Cilantro Lime Cocktail Sauce, Lemon Wraps

**Create a chef attended station with oysters shucked à la minute, and served on ice.**

### DIPPING STATION \$14 /person

Chilled Poblano Ranch Dip, and Avocado Hummus Dip, Warm Spinach Artichoke Dip, and Buffalo Cheddar Dip, Assorted Crudités, Breads, and Homemade Potato Chips

### SASHIMI & SUSHI \$24 /person

Assorted Hand Rolls and Sashimi, Soy Sauce, Pickled Ginger, and Wasabi

### MEZZE STATION \$16 /person

Garlic & Herb Crusted Goat Feta, Mediterranean Grilled Vegetables, Citrus Olives, Marinated Artichokes & Sundried Tomatoes, Tabbouleh, Hummus, Tzatziki, Soft Pita Wedges, Pita Chips

### “CAMPFIRE” S'MORES \$17 /person

Marshmallows, Graham Crackers, Milk Chocolate, Cookies & Cream Chocolate, Chocolate Hazelnut Spread, Peanut Butter, Salted Caramel, Pretzels, Fresh Strawberries, Maraschino Cherries, Caramelized Bananas

## CHEF ATTENDED STATIONS

Minimum of 50 guests per station.

### **CURRY BAR** \$24 /person

Spiced Basmati Rice, Cilantro Leaves, Toasted Cashews, Coconut Shreds

#### **Select Two Options:**

Beef Rendang, Chicken Tikka Masala, Goan Shrimp Curry, Yellow Curry Cod, Thai Red Curry Vegetables, Roasted Eggplant and Coconut Curry

### **BEEF SHORT RIB** \$25 /person

Braised Overnight, Creamy Chive Polenta, Mushroom Ragoût, Port Demi

### **CHICKEN BULDAK** \$19.50 /person

Korean Rice, Sesame Green Beans, Chopped Scallions

### **CAESAR SALAD BAR** \$18 /person

Freshly Cut Romaine Leaves, Diced Avocados, Cherry Tomatoes, Cucumbers, Smoked Bacon Bits, Shaved Parmesan, Focaccia Croutons, Classic and Chipotle Caesar Dressings

#### **Select Two Options:**

Grilled Shrimp, Grilled Chicken, Grilled Steak, Blackened Salmon, Crispy Cod Cakes

### **HOT POT STATION** \$23.50 /person

Cauliflower and Broccoli Florets, Yu Choy, Shiitake Mushrooms, Lotus Root, Fried Tofu, Assorted Dumplings

#### **Select Two Broth Options:**

Classic Ginger Chicken, Spicy Sichuan Chicken, Lemongrass and Star Anise Scented Beef, Sweet & Sour Tomato

#### **Select Three Options:**

Beef Tenderloin, Lamb Shoulder, Pork Belly, Meatballs, Salmon, Shrimp, Scallops

## THE CARVERY

Minimum of 50 guests per station.

### KOREAN BARBECUE

#### STRIPLOIN \$22/person

Korean Barbecue Marinade, Scallion Brown Rice, Pickled Vegetable Slaw, Kimchi

### WHOLE ROASTED

#### SUCKLING PIG \$16 /person

Cucumber & Snap Pea Salad with Crushed Peanuts, Sweet Soy & Cider Dipping Sauce

### COULIBIAC STYLE

#### VEGETABLES \$12 /person

Roasted Mediterranean Vegetables, Wild Rice and Sautéed Baby Arugula in a Puff Pastry Crust, Sundried Tomato Cream Sauce

### ROASTED BEEF

#### TENDERLOIN \$25 /person

Tartiflette, Creamy Horseradish, Red Wine Truffle Jus

### SLOW COOKED TURKEY

#### BREAST \$15.50 /person

Pineapple Brown Sugar Brine, Mom's Bread Stuffing, Orange Cranberry Relish, Classic Turkey Gravy

### GRILLED TOMAHAWK

#### STEAK \$28 /person

Smoked Sea Salt Rub, Caramelized Onion Potato Gratin, Roquefort Butter, Sherry Demi-Glace

## PLATED DINNER

Our plated dinner options are based on a four-course menu.  
Please select a soup, a salad, an entrée, and a dessert.

### STARTERS

#### SOUP (select one)

Cinnamon Roasted Butternut Squash **VG GF**  
*Curry Fried Pumpkin Seeds*

Roasted Tomato Bisque **VG GF**  
*Pepper Basil Cream*

Cream of Wild Mushroom **VG**  
*Parmesan Croutons*

Tikka Masala Soup **VG GF**  
*Cilantro Yogurt Drizzle*

#### SALAD (select one)

Heirloom Tomato Salad **VG**  
*Marinated Bocconcini, Cucumber Ribbons, Shaved Red Onion, Focaccia Croutons, Balsamic Reduction, Basil Olive Oil*

Roasted Mushroom Salad **VG GF**  
*Baby Spinach & Arugula, Crumbled Goat Cheese, Pickled Beets, Pumpkin Seeds, Sweet Onion Dressing*

Iceberg Wedge Salad **GF**  
*Candied Tomatoes, Smoked Bacon, Sundried Figs, Tangy Blue Cheese Dressing*

Grilled Kale & Iceberg Caesar **VG**  
*Sliced Cucumber, Radish, Shaved Padano, Herb Croutons, House Dressing*

Mixed Field Greens Salad (+\$5) **GF**  
*Roasted Shrimp, Crumbled Goat Cheese, Grilled Portobello, Sweet & Spicy Peppadews, Pickled Fig Vinaigrette*

Continued

## PLATED DINNER

Our plated dinner options are based on a four-course menu.  
Please select a soup, a salad, an entrée, and a dessert.

### ENTRÉE (select one)

Allspice Braised Beef Short Rib **GF DF**  
*White Cheddar Whipped Potatoes, Wild Mushroom Café au Lait Demi*  
\$80 /person

Whole Roasted Wagyu Striploin **GF DF**  
*Crushed Potatoes, King Oyster Mushroom, Truffle Demi*  
\$Market Price /person

Sea Salt & Cracked Pepper Beef Striploin **GF**  
*Fingerling & Smoked Gouda Fricassée, Grainy Mustard Sauce*  
\$78 /person

Roasted Filet Mignon **GF**  
*Potato Dauphinois, Red Wine Jus*  
\$90 /person

Char Siu Chicken Breast **DF**  
*Vegetable Fried Rice, Chili Garlic Drizzle*  
\$75 /person

Cider Brined Chicken Supreme **GF DF**  
*Fresh Herb Roasted Baby Potatoes, Lemon Thyme Demi-Glace*  
\$75 /person

Grilled Salmon Filet **GF**  
*Asparagus & Wild Mushroom Cauliflower Rice, Green Pea Emulsion*  
\$78 /person

Miso Soy Glazed Sablefish **DF**  
*Enoki Mushroom and Fennel Quinoa, Sweet Rice Vinaigrette*  
\$Market Price /person

Roasted Vegetable & Wild Rice Strudel **VG**  
*Sundried Tomato Cream Sauce*  
\$68 /person

Toasted Quinoa & Butternut Squash Stuffed Shells **VG DF**  
*Braised Bean, Pearl Onions and Kale, Confit Garlic Tomato Broth*  
\$68 /person

### DUO ENTRÉES

(select one)

Overnight Beef Short Rib and Grilled Jumbo Shrimp **GF**  
*Chive Whipped Potatoes, Poivrade Sauce*  
\$89 /person

Roasted Filet Mignon and Dungeness Crab Cake  
*Potato Dauphinois, Pinot Noir Jus and Tableside Béarnaise*  
\$98 /person

Olive Brined Chicken & Grilled Salmon  
*Chorizo & Red Pepper Risotto Croquette, Braised Tomato Demi-Glace*  
\$80 /person

### Add a cheese course

\$12 /person

Artisanal Cheeses, Roasted Nuts, Grapes, Blueberry Shallot Chutney, Truffle Honey, Basket of Crackers and Savoury Puff Pastry Straws **VG**

### DESSERT (select one)

Flourless Chocolate Cake **VG GF**  
*Espresso Ice Cream, Salted Caramel*

Lemon Cheesecake **VG**  
*Lemon Curd, Blackberry Preserve, Graham Crumb*

Chocolate Hazelnut Mousse "Bar" **VG**  
*Raspberry Coulis, Chocolate Crumble*

Vanilla Pistachio Cake **VG**  
*Mango Coulis with Fresh Raspberries*

### All plated dinners include:

Assorted Dinner Rolls and Butter

Freshly Brewed Premium Coffee and Assorted Traditional & Herbal Teas



## DINNER BUFFET

Selection of 2 Entrées \$71 /person | Selection of 3 Entrées \$81 /person | Selection of 4 Entrées \$91 /person  
Minimum of 50 guests.

### SOUP (select one)

Butternut Squash and Coconut Soup **V GF**

Roasted Tomato Bisque **V GF**

Cream of Wild Mushroom **VG GF**

Tikka Masala Soup **VG GF**

Cauliflower Pakora Soup **V GF**

### SALAD (select two)

Fattoush **V**

*Romaine, Tomatoes, Cucumbers, Radishes, Peppers,  
Fresh Herbs, Sumac Vinaigrette*

Fingerling Potato & Arugula **V GF**

*Cherry Tomatoes, Kalamata Olives, Onion, Artichokes,  
Zesty Italian Style Dressing*

Grilled Vegetable Salad **VG GF**

*Crumbled Feta, Fresh Basil, Balsamic Glaze*

Orzo Pasta Salad **V**

*Cannellini Beans, Marinated Artichokes, Green Peas,  
Sundried Tomatoes, Rosemary Vinaigrette*

Baby Spinach & Grilled Fennel **GF DF**

*Cinnamon Baked Apples, Bacon Vinaigrette*

Infinity Caesar **VG**

*Hearty Greens, Parmesan, Herb Croutons, Cherry  
Tomatoes & Cucumbers, House Dressing  
(served tableside +\$3)*

Chilled Soba Noodle Salad **V**

*Heirloom Carrots, Red Cabbage, Bell Peppers, Scallions,  
Cilantro Peanut Dressing*



Continued

## DINNER BUFFET

Selection of 2 Entrées \$71 /person | Selection of 3 Entrées \$81 /person | Selection of 4 Entrées \$91 /person  
Minimum of 50 guests.

### MAIN COURSE

(select two, three or four)

Baked Artic Char **GF DF**

*Orange Chive Gremolata*

Smoked Mozzarella Ravioli **VG**

*Roasted Cherry Tomatoes, Fresh Torn Basil Rosé Sauce*

Sweet Soy Glazed Salmon

*Grilled Scallion and Ginger Cream*

Beef Striploin **GF DF**

*Garlic Mustard and Herb Crust, Red Wine Demi-Glace*

Butter Chicken **GF**

*Yogurt Drizzle, Cilantro Leaves*

Citrus Braised Beef Brisket **DF**

*Teriyaki Glaze*

Dijonnaise Chicken Breast **GF**

*White Wine Tarragon Cream Sauce*

Spicy Maple Miso Portobello Steak **V DF**

### ACCOMPANIMENTS (select three)

Braised Rapini, Grilled Red Peppers,

Crumbled Goat Feta **VG GF**

Caramelized Onion and Smoked Cheddar

Scalloped Potatoes **VG GF**

Saffron and Vegetable Rice Pilaf, Sundried Fruit

and Toasted Almonds **V GF**

Roasted Baby Potatoes, Shaved Padano, Confit

Garlic Oil, Fresh Herbs **VG GF**

Moroccan Spiced Quinoa and Chickpeas,

Cauliflower Florets, Cherry Tomatoes,

Shredded Carrots **V GF**

Shrimp Fried Rice **DF**

Market Vegetable Medley **V GF**

### DESSERT

Assorted Cake Bites & Cannolis **VG**

Flourless Chocolate Cake, Seasonal Garnish **VG GF**

Mini Cheesecake, Strawberry Compote,

Chantilly Cream **VG**

Salted Caramel Apple Pies **VG**

### All dinner buffets include:

Assorted Dinner Rolls and Butter

Freshly Brewed Premium Coffee and

Assorted Traditional & Herbal Teas

**GF** Gluten Free **DF** Dairy Free **VG** Vegetarian **V** Vegan

All food & beverage is subject to an administration fee plus HST. Prices may change without notice.

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