



INFINITY

CONVENTION CENTRE



HOLIDAY MENU

PLATED LUNCH

Menus are designed for a three-course lunch. Please select a soup or salad, an entrée, and a dessert.

STARTERS (select one)

SOUP

Butternut Squash & Coconut Soup **V GF**
Sweet Chili Oil Drizzle

Potato & Aged Cheddar Soup **VG GF**
Chopped Chives

Curried Parsnip Soup **V GF**
Cilantro Leaves

SALAD

Mixed Greens **V GF**
*Roasted Apples and Butternut Squash,
Sundried Cranberries, Cider Vinaigrette*

Red Cabbage & Heirloom Carrot Slaw **VG GF**
*Poached Pears, Brown Sugar Pecans, Golden Raisins,
Creamy Honey Dressing*

Arugula & Grilled Kale **VG GF**
*Sweet Beets, Sundried Cherries, Goat Cheese,
Maple Balsamic Vinaigrette*

Shaved Brussel Sprouts **VG GF**
*Mandarin Segments, Toasted Pumpkin Seeds,
Crumbled Feta, Pomegranate Dressing*

ENTRÉE (select one)

Cider Brined Turkey Medallions
*Sundried Cranberry Stuffing, Whipped Potatoes,
Classic Turkey Gravy*
\$45

Rosemary & Clove Braised Beef Short Rib **GF**
Chive Whipped Potatoes, Port Demi-Glace
\$52

Grilled Salmon Filet **GF**
*Fingerling Potato & Kalamata Casserole,
Sundried Tomato Cream Sauce*
\$45

Vegetarian Moussaka Cannelloni **VG**
Haloumi Bechamel Sauce
\$42

DESSERT (select one)

Gingerbread Cheesecake **VG**
Salted Caramel Rum Sauce

Yule Log Cake **VG**
Eggnog Crème Anglaise

Molten Chocolate Cake **VG**
Raspberry Coulis

All plated lunches include:

Assorted Dinner Rolls & Butter

Freshly Brewed Premium Coffee and
Assorted Traditional & Herbal Teas

LUNCH BUFFET

Selection of 2 Entrées \$49/person | Selection of 3 Entrées \$57/person | Selection of 4 Entrées \$64/person

SOUP (select one)

Butternut Squash and Coconut Soup **V GF**

Potato and Aged Cheddar Soup **VG GF**

Curried Parsnip Soup **V GF**

Cognac & Star Anise Scented Lobster Bisque
(+\$5) **GF**

SALAD (select one)

Mixed Field Greens **V GF**
*Roasted Apples and Butternut Squash, Sundried
Cranberries, Cider Vinaigrette*

Shaved Brussel Sprouts **VG GF**
*Mandarin Segments, Toasted Pumpkin Seeds,
Crumbled Feta, Pomegranate Dressing*

Red Cabbage & Heirloom Carrot Slaw **VG GF**
*Poached Pears, Brown Sugar Pecans, Golden Raisins,
Creamy Honey Dressing*

Grilled Kale & Baby Arugula **VG GF**
*Sweet Beets, Dry Cherries, Goat Cheese,
Maple Balsamic Dressing*

MAIN COURSE (select 2, 3, or 4)

Slow Roasted Free-Range Turkey Breast & Thigh
Classic Turkey Gravy **DF**

Overnight Beef Brisket Stew **GF DF**
Orange Scented Cranberries

Smoked Maple Glazed Ham **GF DF**
Pineapple and Brown Sugar Sauce

Baked Salmon Side **GF DF**
Niçoise Style "Chutney"

Honey & Five Spice Marinated Chicken Breast **DF**
Sesame, Sweet Soy Reduction

ACCOMPANIMENTS

Sage & Apple Stuffing **V**

Chive Whipped Potatoes **VG GF**

Maple Roasted Root Vegetables **V GF**

Cranberry Chutney **V GF**

Chef's French Canadian Tourtière Turnovers (+\$5)

DESSERT (select one)

Our Selection of Sweet Treats **VG**

All lunch buffets include:

Assorted Dinner Rolls & Butter

Freshly Brewed Premium Coffee and
Assorted Traditional & Herbal Teas

PLATED DINNER

Menus are designed for a four-course dinner. Please select a soup, a salad, an entrée, and a dessert.

SOUP (select one)

French Onion Velouté **VG**
Gruyere Crouton

Butternut Squash & Coconut Soup **V GF**
Sweet Chili Drizzle

Smoked Tomato Soup **GF**
Bacon Sour Cream

Roasted Cauliflower Cream **VG GF**
Chipped Hazelnuts

Lobster Bisque (+\$5) **GF**
Brandy Crème Fraiche

SALAD (select one)

Mixed Field Greens **V GF**
*Roasted Apples and Butternut Squash,
Sundried Cranberries, Granny Smith Vinaigrette*

Poached Heirloom Beets **VG GF**
*Oven Dried Tomatoes, Fresh Mozzarella, Almond Fennel
Crumble, Fresh Mint Vinaigrette*

Shaved Brussel Sprouts **GF**
*Smoked Lardons, Mandarin Segments, Candied Almonds,
Crumbled Goat Cheese, Pomegranate Dressing*

All plated dinners include:

Assorted Dinner Rolls & Butter

Freshly Brewed Premium Coffee and
Assorted Traditional & Herbal Teas

ENTRÉE (select one)

Beef Wellington
*Caramelized Parsnip Whipped Potatoes,
Madeira Demi-Glace*
\$89

Pancetta Wrapped Cod Loin **GF**
*Fingerling Potato and Kalamata Casserole, Sundried
Tomato Cream Sauce*
\$78

Cider Brined Turkey Medallions
*Sundried Cranberry Stuffing, Mashed Potatoes,
Classic Turkey Gravy*
\$75

Vegetarian Moussaka Cannelloni **VG**
Haloumi Bechamel Sauce
\$68

Add a cheese course

\$10 /person

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

DESSERT (select one)

Gingerbread Cheesecake **VG**
Salted Caramel Rum Sauce

Yule Log Cake **VG**
Eggnog Crème Anglaise

Molten Chocolate Cake **VG**
Candy Cane Ice Cream

DINNER BUFFET

Selection of 2 Entrées \$68/person | Selection of 3 Entrées \$78/person | Selection of 4 Entrées \$88/person

SOUP (select one)

Butternut Squash and Coconut Soup **V GF**

Potato and Aged Cheddar Soup **VG GF**

French Onion Velouté **VG**

Smoked Tomato Soup **VG GF**

Cream of Roasted Cauliflower **VG GF**

SALAD (select one)

Mixed Field Greens **V GF**

*Roasted Apples and Butternut Squash,
Sundried Cranberries, Cider Vinaigrette*

Shaved Brussel Sprouts **VG GF**

*Mandarin Segments, Toasted Pumpkin Seeds,
Crumbled Feta, Pomegranate Dressing*

Red Cabbage & Heirloom Carrot Slaw **VG GF**

*Poached Pears, Brown Sugar Pecans, Golden Raisins,
Creamy Honey Dressing*

Grilled Kale & Baby Arugula **VG GF**

*Sweet Beets, Dry Cherries, Goat Cheese,
Maple Balsamic Dressing*

All dinner buffets include:

Assorted Dinner Rolls & Butter

Freshly Brewed Premium Coffee and
Assorted Traditional & Herbal Teas

MAIN COURSE (select 2, 3, or 4)

Slow Roasted Free Range Turkey Breast & Thigh
Classic Turkey Gravy **DF**

Overnight Beef Brisket Stew **GF DF**
Orange Scented Cranberries

Smoked Maple Glazed Ham **GF DF**
Pineapple and Brown Sugar Sauce

Baked Salmon Side **GF DF**
Niçoise Style "Chutney"

Slow Braised Lamb Tajine **GF DF**
Roasted Chestnuts and Apricots

Honey & Five Spice Marinated Chicken Breast **DF**
Sesame, Sweet Soy Reduction

ACCOMPANIMENTS

Chef's French Canadian Tourtière Turnovers

Sage & Apple Stuffing **VG**

Chive Whipped Potatoes **VG GF**

Candied Yams **V GF**

Maple Roasted Root Vegetables **V GF**

Cranberry Chutney **V GF**

DESSERT

Assorted Holiday Cookies **VG**

Christmas Yule Log **VG**

Gingerbread Cheesecake **VG**

Chocolate Peppermint "Pie" **VG**