



INFINITY
CONVENTION CENTRE



PROM & GRADUATION MENU

BLACK TIE

\$48

SOUP

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

MAIN

Maple Brined Chicken Breast, Sour Cream & Chive Whipped Potatoes,
Roasted Summer Vegetables, Thyme Demi-Glace **GF**

DESSERT

(select one)

Vanilla Cheesecake, Strawberry Compote, Graham Crumble **VG**

OR

Flourless Chocolate Cake, Raspberry Coulis, Chantilly Cream **VG GF**

All menus are accompanied by Freshly Baked Dinner Rolls & Butter.

Menu is served with a selection of fountain pop during dinner.

NOTE: Chef's choice vegetarian will be available at no additional charge.

VEGAS

\$50

Sparkling Fruit Punch on Arrival

BUFFET DINNER

Mixed Field Greens Salad **V GF**
*Cherry Tomatoes, Cucumbers, Shaved Radish, Shredded Carrots,
and an Assortment of Freshly Prepared Dressings*

Baked Cheese Tortellini **VG**
Tossed in Rosé Sauce, and Topped with Mozzarella

Cider Brined Chicken **GF DF**
Roasted Breast with Thyme Demi-Glace

Mixed Seasonal Vegetables **V GF**
Roasted with Fresh Herbs and Olive Oil

Baked Baby Potatoes **V GF**
Mixed with Greek Spices and Garlic

DESSERT STATION

Chef's Choice of Assorted Desserts **VG**

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GATSBY

\$58

SALAD

Romaine & Radicchio Leaves, Cucumber, Radish, Shaved Parmesan,
Rosemary Focaccia Croutons, House Caesar Dressing **VG**

MAIN

Slow Roasted Beef Short Rib, Whipped Potatoes,
Roasted Summer Vegetables, Allspice Beef Glaze **GF**

DESSERT

(select one)

Vanilla Cheesecake, Strawberry Compote, Graham Crumble **VG**

OR

Flourless Chocolate Cake, Raspberry Coulis, Chantilly Cream **VG GF**

*All menus are accompanied by Freshly Baked Dinner Rolls & Butter.
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