



# 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 \$55/person | Selection of 3 Entrées \$63/person | Selection of 4 Entrées \$70/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

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**