



INFINITY

CONVENTION CENTRE



HOLIDAY MENU

PLATED LUNCH

STARTERS (select one)

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

Mixed Greens *V GF*

Roasted Apple 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

MAIN COURSE (select one)

Cider Brined Turkey Breast

Sundried Cranberry Stuffing, Whipped Potatoes, Classic Turkey Gravy

\$45 per person

Rosemary & Clove Braised Beef Short Rib *GF*

Chive Whipped Potatoes, Port Demi-Glace

\$52 per person

Grilled Salmon Filet *GF*

Fingerling Potato & Kalamata Casserole, Sundried Tomato Cream Sauce

\$46 per person

Maple Roasted Root Vegetable & Baby Spinach

Wellington *VG*

Grilled Portobellos, Herb & Goat Cheese Cream Sauce

\$45 per person

DESSERT (select one)

Gingerbread Cheesecake *VG*

Salted Caramel Rum Sauce

Yule Log Cake *VG*

Eggnog Crème Anglaise

Flourless Chocolate Cake *VG*

White Chocolate Peppermint Crumble, 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 per person | Selection of 3 Entrées \$63 per person

minimum of 50 guests

STARTERS

Butternut Squash and Coconut Soup *VG GF*

Mixed Field Greens *VG 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

Artisanal Cheese Board *VG*

Local Cheese Selection, Chutney, Crackers, and Fresh Baked Baguette

ACCOMPANIMENTS

Sage & Apple Stuffing *VG*

Sour Cream & Chive Whipped Potatoes *VG GF*

Maple Roasted Root Vegetables *VG GF*

Cranberry Chutney *VG GF*

MAIN COURSE (select two, or three)

Slow Roasted Free Range Turkey Breast & Thigh *DF*

Classic Turkey Gravy

Overnight Beef Brisket Stew *GF DF*

Orange Scented Cranberries

Freshly Baked Holiday Lasagna

Bison Bolognese, Basil Pesto, Mozzarella, Ricotta, and Reggiano Cheese

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

Sesame, Sweet Soy Reduction

DESSERTS (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

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

All food & beverage is subject to an administration fee plus HST. Price points guaranteed until December 2024.

infinityconventioncentre.com | 2901 Gibford Drive | (613) 696-1580

PLATED DINNER

SOUP (select one)

French Onion Velouté **VG**
Gruyère Crouton

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

Smoked Tomato Soup **GF**
Bacon Sour Cream

Roasted Cauliflower Cream **VG GF**
Chipped Hazelnuts

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*

MAIN COURSE (select one)

Herb & Garlic Crusted Beef Tenderloin
*Whipped Potatoes, Honey Glazed Carrots, Sautéed Wild
Mushrooms, Madeira Demi-Glace*
\$90 per person

Grilled Salmon **GF**
*Fingerling Potato, Spinach, and Kalamata Casserole,
Sundried Tomato Cream Sauce*
\$78 per person

Cider Brined Turkey Breast
*Confit Thigh, Sundried Cranberry Stuffing, Mashed
Potatoes, Classic Turkey Gravy*
\$75 per person

Honey Garlic Glazed Black Cod
*Brandade Croquette, Confit Cherry Tomato, and Lemon
Olive Oil*
\$88 per person

Maple Roasted Root Vegetable & Baby Spinach
Wellington **VG**
Grilled Portobellos, Herb & Goat Cheese Cream Sauce
\$68 per person

DESSERT (select one)

Gingerbread Cheesecake **VG**
Salted Caramel Rum Sauce

Yule Log Cake **VG**
Eggnog Crème Anglaise

Flourless Chocolate Cake **VG**
Candy Cane Ice Cream, Raspberry Coulis

Dessert Trio **VG** +\$3 per person
*Gingerbread Cheesecake, Chocolate Yule Log, Candy Cane
Bark, Assorted Garnishes*

All plated dinners include:

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

DINNER BUFFET

Selection of 3 Entrées \$81 per person | Selection of 4 Entrées \$91 per person

minimum of 75 guests

TABLESIDE SOUP (offer your guests a soup service + \$5.00 per person)

Butternut Squash and Coconut Soup *V GF*

Potato and Aged Cheddar Soup *VG GF*

French Onion Velouté *VG*

Lemon Chicken and Orzo Soup *DF*

Cream of Roasted Cauliflower *VG GF*

STARTERS

Dipping Station *VG*

Warm Spinach Artichoke Dip, Stuffed Grape Leaves, Avocado Hummus, Cucumbers, Bell Peppers, Grilled Naan

Charcuterie & Artisanal Cheese

Assortment of Cured and Smoked Meats, Local Cheese, and accompanying garnishes

Mixed Field 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

TOURTIÈRE STATION

Freshly Baked Tourtière with Flaky Butter Crust, Tourtière Mix, Yorkshire Pudding, Chunky Wild Mushroom Café au Lait Demi, Classic Ketchup

All dinner buffets include:

Assorted Dinner Rolls & Butter

Freshly Brewed Premium Coffee and Assorted Traditional & Herbal Teas

MAIN COURSE (select three, or four)

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

Overnight Beef Brisket Stew *GF DF*
Orange Scented Cranberries

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

Freshly Baked Holiday Lasagna
Bison Bolognese, Basil Pesto, Mozzarella, Ricotta, and Reggiano Cheese

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

Honey & Five Spice Marinated Chicken Breast
Sesame Sweet Soy Cream Sauce

ACCOMPANIMENTS

Sage & Apple Stuffing *VG*

Sour Cream & Chive Whipped Potatoes *VG GF*

Candied Yams *V GF*

Maple Roasted Root Vegetables *V GF*

Cranberry Chutney *V GF*

DESSERT

An assortment of freshly prepared holiday cookies, cakes, yule logs, and garnishes

ADD A COCKTAIL HOUR TO YOUR EVENT

Please select four hors d'oeuvres

3 pieces person | \$12 per person (a minimum of 75 guests is required for this option)

4 pieces person | \$15 per person (a minimum of 50 guests is required for this option)

HOT HORS D'OEUVRES

Crispy Sweet Potato & Feta Wonton *VG*

Green Olive and Almond Tapenade

Lamb Meatballs *DF*

Spicy Pomegranate Drizzle

Crispy Coconut Shrimp *DF*

Red Curry Mayo

Smoked Bacon and Chicken Skewers *GF*

Cranberry Aioli

French Canadian Tourtière Profiterole

Classic Ketchup Drizzle

Baked Brie Bites *VG*

Walnut Apricot Chutney

COLD HORS D'OEUVRES

Poached Shrimp *GF DF*

Cilantro Lime Cocktail Sauce

Mini Phyllo Cups *VG*

Caramelized Onion Dip

Caponata Crostini *VG*

Roasted Mediterranean Vegetables, Capers, Kalamata Olive, Shaved Manchego Cheese

Pepper Crusted Beef Carpaccio

Brie, Caramelized Onion and Fig Jam, Rye Crostini

ADD LATE NIGHT SNACKS TO YOUR EVENT

Please select two options from the following selection

\$17 per person (a minimum of 75 guests is required for this option)

Classic Poutine

Crisp PEI French Fries, Poutine Gravy, St-Albert Cheese Curds, Bacon Bits, Scallions

All Beef Slider

Beef Sliders on Brioche Buns, Cheddar Slices, Lettuce, Ketchup, Mustard, Chipotle Mayo

Fresh Baked Pizza

An Assortment of Freshly Baked Pizzas

Popcorn Chicken

Buttermilk Marinated Popcorn Chicken, Honey Mustard Dipping Sauce, House Made "BIG MAC" Style Sauce, Poblano Ranch Dip

Montreal Smoked Meat

Shaved Brisket, Creamy Coleslaw, Pickle Wedges, Yellow Mustard, Brioche Slider Rolls

Mini Pogos

Mini Pogos, Ketchup, Yellow Mustard, Red Hot Mayo, Guacamole

Chocolate Fondue

Dark Dipping Chocolate, Strawberries, Pineapple Cubes, Cake Bites, Marshmallows

Brownies & Cookies

Assorted Freshly Baked Cookies, and Bite Size Brownie Squares

"Campfire" S'mores (+ \$6 per person)

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