



# INFINITY

CONVENTION CENTRE



## HOLIDAY MENU

## PLATED LUNCH

For A Two-Course Option (Select One (1) Starter or Dessert, and One (1) Entrée)  
For A Three-Course Option (Select One (1) Starter, One (1) Entrée, and One (1) Dessert)

### STARTERS - Select One (1)

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

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

**Mixed Field Greens V GF**  
Roasted Apples and Smoked Paprika  
Heirloom Carrots, Sundried Cranberries,  
Cider Vinaigrette

**Baby Arugula &  
Red Cabbage Salad VG GF**  
Roasted Butternut Squash, Shaved  
Manchego Cheese, Candied Almonds,  
Honey & Fig Dressing

### DESSERTS - Select One (1)

**Gingerbread Cheesecake VG**  
Salted Caramel Rum Sauce

**Yule Log Cake VG**  
Eggnog Crème Anglaise

**Flourless Chocolate Cake VG**  
White Chocolate Peppermint Crumble,  
Raspberry Coulis

### ENTRÉES - Select One (1)

**Cider Brined Turkey Breast**  
Fresh Herb Stuffing, Whipped Potatoes,  
Classic Turkey Gravy  
\$43 (2 course) per person // \$52 (3 course)  
per person

**Braised Lamb Gnocchi**  
Roasted Red Peppers, Baby Spinach,  
Parmesan, Confit Garlic & Rosemary Demi  
\$40 (2 course) per person // \$49 (3 course)  
per person

**Grilled Salmon Filet GF**  
Fingerling Potato, Sundried Tomato,  
Spinach, and Kalamata Ragout, Goat Cheese  
Cream Sauce  
\$43 (2 course) per person // \$52 (3 course)  
per person

**Maple Roasted Root Vegetable & Baby  
Spinach Wellington VG**  
Grilled Halloumi, Sumac Gremolata  
\$40 (2 course) per person // \$49 (3 course)  
per person

*The Plated Lunch Features a Selection of  
Artisan Bread Rolls with Creamery Butter,  
and are Followed by Freshly Brewed  
Premium Coffee and an Assortment of  
Traditional and Herbal Teas.*

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

All food & beverage is subject to an 18% administration fee plus 13% HST. Price Points Guaranteed Until December 2026.

Infinityconventioncentre.com | 2901 Gibford Drive | 613.696.1580

## LUNCH BUFFET

Selection of Two (2) Entrées | \$55 per person  
Selection of Three (3) Entrées | \$65 per person  
Minimum of 50 Guests

### STARTERS

**Butternut Squash and  
Coconut Soup V GF**

**Mixed Field Greens V GF**

Roasted Apples and Smoked Paprika  
Heirloom Carrots, Sundried Cranberries,  
Cider Vinaigrette

**Baby Arugula &  
Red Cabbage Salad VG GF**

Roasted Butternut Squash, Shaved  
Manchego Cheese, Candied Almonds,  
Honey & Fig Dressing

**Artisanal Cheese Board VG**

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

### ACCOMPANIMENTS

Fresh Herb Stuffing **VG**

Chive Whipped Potatoes **VG GF**

Maple Roasted Root Vegetables **V GF**

Cranberry Chutney **V GF**

### ENTRÉES - Select Two (2) or Three (3)

**Slow Roasted Free Range Turkey Breast  
& Thigh GF DF**

Classic Turkey Gravy

**Overnight Beef Brisket**

**Bourguignon GF DF**

Smoked Bacon Lardons, Wild Mushrooms,  
Pearl Onions

**Wild Mushroom and Brie Phyllo Roll VG**

Toasted Farro, Sauteed Swiss Chard, Port &  
Shallot Reduction

**Smoked Maple Glazed Ham GF DF**

Pineapple and Brown Sugar Sauce

**Baked Salmon Side GF DF**

Niçoise Style "Chutney"

**Honey & Orange Brined**

**Chicken Breast GF HALAL**

Gingerbread Spiced Demi

### DESSERTS

Our Selection of Sweet Treats **VG**

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Artisan Bread Rolls with Creamery Butter,  
and are Followed by Freshly Brewed  
Premium Coffee and an Assortment of  
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## PLATED DINNER

For a Three-Course Option (Select One (1) Soup, One (1) Entrée)

For a Four-Course Option (Select One (1) Soup, One (1) Starter, One (1) Entrée)

### SOUP - Select One (1)

#### 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 (1)

#### Mixed Field Greens V GF

Roasted Apples and Smoked Paprika  
Heirloom Carrots, Sundried Cranberries,  
Cider Vinaigrette

#### Baby Arugula & Red Cabbage Salad VG GF

Roasted Butternut Squash, Shaved  
Manchego Cheese, Candied Almonds,  
Honey & Fig Dressing

#### Poached Heirloom Beets VG

Confit Tomatoes, Fresh Mozzarella, Fennel  
Panko, Pickled Shallots, Tarragon Mint  
Vinaigrette

#### Shaved Brussel Sprouts GF

Smoked Lardons, Charred Orange Slices,  
Spiced Almonds, Crumbled Goat Feta,  
Pomegranate Dressing

## PLATED DINNER

### ENTRÉES - Select One (1)

#### **Herb & Garlic Crusted Beef Tenderloin**

Whipped Potatoes, Honey Glazed Carrots, Sautéed Wild Mushrooms, Madeira Demi-Glace

**\$85** (3 course) per person // **\$99** per person (4 course) per person

#### **Grilled Salmon GF**

Fingerling Potato, Sundried Tomato, Spinach, and Kalamata Ragout, Lemon Goat Cheese Cream

**\$75** (3 course) per person // **\$89** (4 course) per person

#### **Cider Brined Turkey Breast**

Confit Thigh, Fresh Herb Stuffing, Mashed Potatoes, Classic Turkey Gravy, Cranberry Sauce

**\$75** (3 course) per person // **\$89** (4 course) per person

#### **Honey Garlic Glazed Black Cod**

Golden Brandade Croquette, Confit Cherry Tomatoes, and Lemon Infused Olive Oil

**\$85** (3 course) per person // **\$99** (4 course) per person

#### **Maple Roasted Root Vegetable & Baby Spinach Wellington VG**

Grilled Halloumi, Sumac Gremolata

**\$70** (3 course) per person // **\$84** (4 course) per person

#### **Wild Mushroom and Brie Phyllo Roll VG**

Toasted Farro, Sauteed Swiss Chard, Port & Shallot Reduction

**\$70** (3 course) per person // **\$84** (4 course) per person

### DESSERTS

Gingerbread Cheesecake, Sticky Toffee Pudding, Chocolate Yule Log, Assorted Garnishes

*The Plated Dinner Features a Selection of Artisan Bread Rolls with Creamery Butter, and are Followed by Freshly Brewed Premium Coffee and an Assortment of Traditional and Herbal Teas.*

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## DINNER BUFFET

Selection of Three (3) Entrées | \$85 per person  
Selection of Four (4) Entrées | \$95 per person  
Minimum of 75 Guests

### STARTERS

#### Hors D'oeuvres

Chef's Selection of Hot and Cold Tray  
Passed Hors D'oeuvres  
(based on 3 pieces per person)

#### Mixed Field Greens V GF

Roasted Apples and Smoked Paprika  
Heirloom Carrots, Sundried Cranberries,  
Cider Vinaigrette

#### Baby Arugula & Red Cabbage Salad VG GF

Roasted Butternut Squash, Shaved  
Manchego Cheese, Candied Almonds,  
Honey & Fig Dressing

### TRADITIONAL TOURTIÈRE TABLE

Chef's Tourtière Mix, Flaky Vol-au Vent,  
Roasted Garlic & Wild Mushroom Velouté,  
Cinnamon Spiced Tomato Chutney

### ACCOMPANIMENTS

Fresh Herb Stuffing VG

Chive Whipped Potatoes VG GF

Candied Yams V GF

Maple Roasted Root Vegetables V GF

Cranberry Chutney V GF

### ENTRÉES - Select Three (3) or Four (4)

#### Slow Roasted Free Range Turkey Breast & Thigh GF DF

Classic Turkey Gravy

#### Overnight Beef Brisket Bourguignon GF DF

Smoked Bacon Lardons, Wild Mushrooms,  
Pearl Onions

#### Smoked Maple Glazed Ham GF DF

Pineapple and Brown Sugar Sauce

#### Wild Mushroom and Brie Phyllo Roll VG

Toasted Farro, Sauteed Swiss Chard, Port &  
Shallot Reduction

#### Baked Salmon Side GF DF

Niçoise Style "Chutney"

#### Honey & Orange Brined Chicken Breast GF HALAL

Gingerbread Spiced Demi

### DESSERTS

An Assortment of Freshly Prepared Mini  
Pastries, Cakes, Yule Logs, and Garnishes

*The Dinner Buffet Features a Selection of  
Artisan Bread Rolls with Creamery Butter,  
and are Followed by Freshly Brewed  
Premium Coffee and an Assortment of  
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## ADD A COCKTAIL HOUR TO YOUR EVENT

Please Select Four (4) Hors d'Oeuvres

Three (3) Pieces Person | \$12 Per Person (A Minimum of 75 Guests is Required for this Option)

Four (4) Pieces Person | \$15 Per Person (A Minimum of 50 Guests is Required for this Option)

### COLD HORS D'OEUVRES

#### Poached Shrimp **GF DF**

Cilantro Lime Cocktail Sauce

#### Mini Phyllo Cups **VG**

Caramelized Onion Dip

#### Smoked Salmon Roulade

Dill Cream Cheese, Pickled Cucumber

Ribbon, Rye Crostini

#### Grilled Scallop **GF DF**

Smoked Bacon and Tart Apple Mignonette

#### Beef Carpaccio

Charred Leeks, Green Peppercorn Aioli,

Crostini

### HOT HORS D'OEUVRES

#### Lamb Meatballs **DF**

Spicy Pomegranate Drizzle

#### Crispy Coconut Shrimp **DF**

Red Curry Mayo

#### Smoked Bacon and Chicken Skewers **GF**

Cranberry Aioli

#### French Canadian Tourtière **Baluchon**

Cinnamon Spiced Tomato Chutney



## LATE NIGHT SNACKS

A Minimum of 75 Guests per Selection is Required for This Option

### **All Beef Sliders, Popcorn, Chicken & Fries | \$18 per person**

Beef Sliders on Brioche Buns, Popcorn Chicken, Crisp PEI French Fries, Cheddar Slices, Lettuce, Ketchup, Yellow Mustard, Chipotle Mayo, Malt Vinegar

### **Fresh Baked Pizza & Poutine | \$18 per person**

An Assortment of Freshly Baked Pizzas, Crisp PEI French Fries, Poutine Gravy, St-Alberts Cheese Curds

### **Chicken Shawarma & Poutine | \$18 per person**

Grilled Marinated Chicken, Hummus, Garlic Sauce, Lettuce, Tomato, Onion, Pickled Turnips, Pita Bread, Crisp PEI French Fries, Poutine Gravy, St-Alberts Cheese Curds

### **“Campfire” S’Mores & Chocolate Fondue | \$18 per person**

Dark Dipping Chocolate, Marshmallows, Graham Crackers, Chocolate Chip Cookies, Cake Bites, Milk Chocolate Squares, Cookies & Cream Chocolate Squares, Chocolate Hazelnut Spread, Salted Caramel, Fresh Strawberries, Pineapple Cubes, Maraschino Cherries

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