



INFINITY
CONVENTION CENTRE



PROM MENU 2026



THE PROMPLATE EXPERIENCE

Upon arrival, guests will be greeted with a refreshing pour of sparkling, non-alcoholic fruit punch, served tray-passed to set a celebratory tone.

STARTERS

(select one)

Classic Cream of Tomato **VG GF**

Confit Garlic Oil

Summer Salad **V GF**

Mixed Field Greens, Cherry Tomatoes, Cucumbers, Shaved Carrots, Grilled Apple Vinaigrette

Classic Caesar Salad

Romaine, Parmesan, Herb Croutons, Bacon Bits, House Caesar Dressing

MAIN COURSE (select one)

Main attractions are thoughtfully paired with creamy whipped potatoes and a medley of roasted vegetables.

Maple Brined Chicken Breast **GF**

Thyme Demi-Glace

\$55 per person

Grilled Beef Striploin **GF**

Caramelized Shallot Demi-Glace

\$60 per person

Roasted Salmon Filet **GF**

Lemon Cream Emulsion

\$58 per person

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

DESSERT

(select one)

Vanilla Cheesecake, **VG**

Strawberry Compote, Graham Crumble

OR

Chocolate Truffle Cake **VG**

Raspberry Coulis, Chantilly Cream

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

THE GRAD GALA BUFFET

\$55 per person

Upon arrival, guests will be greeted with a refreshing pour of sparkling, non-alcoholic fruit punch, served tray-passed to set a celebratory tone

SALAD

Mixed Field Greens Salad **V GF**

Cherry Tomatoes, Cucumbers, Shaved Radish, Shredded Carrots, and an Assortment of Freshly Prepared Dressings

MAIN COURSE

Mediterranean Vegetable Baked Cavatappi **VG**

Light Rosé Sauce, and Topped with Mozzarella and Provolone

Cider Brined Chicken **GF DF**

Roasted Breast with Thyme Demi-Glace

ACCOMPANIMENTS

Mixed Seasonal Vegetables **V GF**

Roasted with Fresh Herbs and Olive Oil

Baked Baby Potatoes **V GF**

Mixed with Greek Spices and Garlic Oil

DESSERT

Dessert Station **VG**

Chef's Choice of Assorted Desserts

All menus are thoughtfully accompanied by freshly baked bread rolls with creamery butter, offering a comforting start to your meal. during dinner, guests will also enjoy a refreshing selection of fountain beverages, perfectly complimenting each course and ensuring a satisfying dining experience.