



# DINNER MENUS

HAMILTON  
CONVENTION  
CENTRE  
BY CARMEN'S



# DINNER MENUS

# BUFFET

includes freshly baked rolls with butter and coffee + tea

## SALADS

### classic caesar salad

romaine, smoked bacon bits, shaved asiago cheese, classic caesar dressing, garlic croutons

### mixed greens salad

fresh mix of heritage greens, cherry tomatoes, julienne carrots, diced cucumbers, house balsamic vinaigrette

## ENTRÉE

choice of two, served with seasonal vegetables, and choice of herb rice, roasted potatoes, or garlic mash

### herb crusted chicken dijon

juicy chicken breast encrusted in a herb infused dijon sauce

### atlantic salmon

baked salmon with maple glaze

### chicken milanese

juicy chicken breast, breaded, and seared in butter

### roast pork loin

pork loin with caramelized apple + bourbon demi-glace

### carved beef sirloin

with red wine au jus

### mama yolanda's lasagna

bolognese and spinach + ricotta

ADD A THIRD ENTRÉE FOR \$7.95/PERSON

## DESSERT

choice of one

### seasonal fruit cobbler

### deep dish apple pie

### chef's selection cake

# \$39.95\* / PERSON

Pricing is based on a minimum of 50 guests and subject to 13% HST and 17% facility fee and subject to change without notice. A moderate surcharge will apply for smaller groups. Any dietary restrictions can be accommodated. Your final event associate will be happy to customize the menu to suit your needs.

# DINNER MENUS

# PLATED

includes freshly baked rolls with butter and coffee + tea

## APPETIZER

choice of one

### classic caesar salad

romaine, smoked bacon bits, shaved asiago cheese, classic caesar dressing, garlic croutons

### mixed greens salad

fresh mix of heritage greens, cherry tomatoes, julienne carrots, diced cucumbers, house balsamic vinaigrette

### beet salad

tender greens, crisp romaine, chickpeas, feta, sliced beets, accompanying vinaigrette

### roasted red pepper bisque

roasted peppers with a tomato purée

## ADD A PASTA COURSE FOR \$5.95/PERSON

## ENTRÉE

choice of one, served with seasonal vegetables, and choice of herb rice, roasted potatoes, or garlic mash

### chicken supreme

pan seared chicken breast with garlic + white wine cream sauce

### balsamic salmon

baked salmon filet infused with balsamic vinaigrette in a dill sauce

### pork medallions

stuffed pork tenderloin with a mushroom brandy sauce

### petite tender of beef

with cognac demi-glace

## DESSERT

choice of one

### new york style cheesecake

decadent cheesecake topped with a wild berry compote

### tiramisu

delicate lady fingers soaked in espresso with mascarpone cheese + coffee liqueur

### warm apple blossom

flaky pastry filled with apple slices simmered brown sugar + cinnamon, served with caramel sauce

### three-tier dessert stand

featuring your choice of cannolis and cream horns or a decadent array of gourmet cupcakes

# \$50.95\* / PERSON

Pricing is based on a minimum of 50 guests and subject to 13% HST and 17% facility fee and subject to change without notice. A moderate surcharge will apply for smaller groups. Any dietary restrictions can be accommodated. Your final event associate will be happy to customize the menu to suit your needs.

