



LUNCHEON MENUS

HAMILTON
CONVENTION
CENTRE
BY CARMEN'S



LUNCHEON MENUS

BUFFET



includes coffee, tea, and assorted cookies + dessert squares

ARTISAN SANDWICHES

\$24.50 per person

- chef's selection of assorted sandwiches and wraps
- mixed greens salad with house balsamic vinaigrette
- coleslaw with vinaigrette
- sweet and dill pickles, pickled beets, banana peppers

HEALTHY LIVING

\$24.50 per person

- whole wheat rolls with butter
- vegan shepherd's pie
- lemon dill salmon
- seasonal vegetable medley
- coleslaw with vinaigrette
- mixed greens salad with house balsamic vinaigrette

ASIAN INSPIRED

\$27.50 per person

- sweet chili thai chicken
- beef + broccoli
- stir-fried vegetables
- vegetable fried rice
- spring rolls + plum sauce
- mandarin salad - tender greens, mandarin oranges, carrot, toasted sesame vinaigrette

ITALIANO

\$28.95 per person

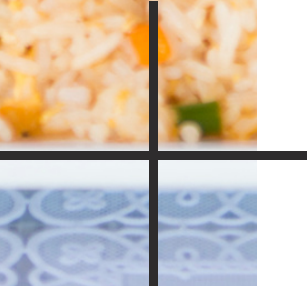
- garlic rolls + butter
- mama yolanda's bolognese and spinach + ricotta lasagnas
- tender chicken cutlets with lemon wedges
- traditional caesar salad
- mixed greens salad + house balsamic vinaigrette

CALIFORNIAN

\$28.95 per person

- whole wheat rolls with butter
- grilled chicken breast seasoned with a ginger + grapefruit marinade
- baked sweet potato fries with cajun dip
- mango salad - california greens, mango, strawberry, goat cheese, raspberry vinaigrette
- quinoa salad - dried cranberries, chopped broccoli, bermuda onion, feta cheese, vinaigrette

*Prices are 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.



LUNCHEON MENUS

BOXED

LUNCHESES

includes bottled water

SANDWICHES + WRAPS

choice of three

- ham + swiss with rosemary honey dijon
- shaved roast beef + cheddar with peppercorn mayo
- roast turkey + harvarti with cranberry tarragon mayo
- hummus + pickled veggies wrap
- tuna salad wrap
- egg salad wrap

WHOLE FRESH FRUIT

seasonal selection

DESSERT

choice of one

- chef's selection dessert
- individual bag of potato chips

\$17.95* / PERSON

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LUNCHEON MENUS PLATED

includes freshly baked rolls with butter and coffee + tea service

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

mango salad

california greens, mango, strawberry, goat cheese, raspberry vinaigrette

ENTRÉE

choice of one, 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 infused with lemon tarragon sauce

roast pork loin

roast pork loin with caramelized apple + rum demi-glace

roast beef

aaa canadian beef, slow roasted to perfection, served in an au jus gravy

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

\$37.95* / PERSON

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