

HAMILTON
CONVENTION
CENTRE
BY CARMEN'S

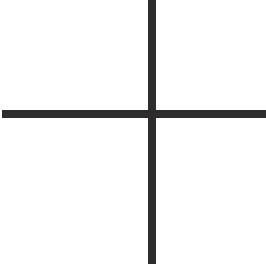
CORPORATE
RECEPTIONS



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Ideal for a standing reception. Choose from a variety of boards, passed canapes and carvery stations to enhance your event.

*Pricing is based on a minimum of 75 guests. All prices subject to 13% HST and 17% facility fee. Prices subject to change without notice. A moderate surcharge will apply for smaller groups.



CANAPE MENU

PASSED CANAPES

\$12.95 / CHOICE OF THREE

- spring rolls
- gyoza dumplings
- mac & cheese bites
- mini quiche
- potato croquettes
- spanakopita
- meatballs
- cauliflower bites
- crab cakes
- mini beef wellingtons
- chicken satays
- tempura shrimp
- brie and pear crostini



BOARD STATION MENU

FLATBREAD STATION

\$18.95 / CHOICE OF THREE

selection of small bites served on baguette crostini, sourdough crostini, flatbreads & pita breads including gluten free options

- smoked salmon with horseradish cream, capers and pickled onion
- sirloin steak with chimichurri sauce
- spicy salami with ricotta and blistered cherry tomato
- hummus with grilled zucchini and pepper
- roasted beets with herbed goat cheese
- sautéed spinach with whipped feta cheese

TACO STATION

\$22.95 / CHOICE OF THREE

selection of soft- and hard-shell tacos served with variety of fillings, salsas and dressings

- barbacoa beef with onion and cilantro salsa
- pork carnitas with cabbage and lime crema
- refried beans with guacamole, queso fresco & lime crema
- black beans, charred corn, cilantro & lime salsa
- nopales and green beans with cabbage & lime crema



GRAZING BOARD MENU

all grazing boards are priced with a guaranteed minimum of 25 guests. cheese, charcuterie and grazing board are served with fresh bread and a selection of crackers. vegetable and fruit board prices will be subject to market availability

FRUIT DISPLAY BOARD

\$11.95 / person

- a colourful medley of freshly cut fruit, including juicy melons, sweet pineapples, tangy berries, and zesty citrus slices

FARM-FRESH VEGETABLE BOARD

\$11.95 / person

- a vibrant assortment of crisp, cut vegetables served with a selection of creamy, flavourful dips

CHARCUTERIE BOARD

\$17.60 / person

- a delectable array of cured and smoked meats, featuring pork, beef, turkey, and chicken



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ARTISAN CHEESE BOARD

\$21.95 / person

- a curated selection of local cheeses, showcasing soft, semi-soft, and hard varieties

GOURMET GRAZING BOARD

\$35.95 / person

- an indulgent spread of cured and smoked meats, artisan cheeses, fresh and pickled vegetables, artisanal breads, and a variety of flavourful spreads and dips

DECADENT DESSERT BAR

\$7.95 / person

- a tempting assortment of bite-sized treats, featuring rich chocolate cake, creamy layered cakes, and indulgent cheesecake truffles



CARVERY STATIONS MENU

all stations are attended to by HCC chefs, cooks & servers

CARVERY

\$40.99/PERSON

includes a selection of artisan breads

- hip of beef - slow roasted aaa beef sirloin served with horseradish and grainy mustard
- roasted turkey served with cranberry sauce
- bbq pulled pork- succulent pork shoulder served with tangy bbq sauce & coleslaw

DELUXE CARVERY

\$42.95/PERSON

includes a selection of artisan breads & dinner rolls

- slow roasted leg of lamb served with couscous & mint salad
- smoked brisket served with house-made whiskey sauce
- juicy roasted pork loin with crackling skin served with prepared mustard

PREMIUM CARVERY

\$50.99/PERSON

includes a selection of artisan breads & dinner rolls freshly baked

- whole roasted salmon served with horseradish crema & dill citrus aioli
- roasted beef tenderloin served with chimichurri & spicy whole grain mustard
- roasted cherry glazed duck served with house-made cherry jam & chili oil

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VEGETARIAN CARVERY

\$20.95/PERSON

includes a selection of artisan breads

- jacket potatoes served with crispy onions, sour cream & chives
- roasted butternut squash marinated with chipotle seasoning, roasted & carved into slices (vegan)
- roasted celeriac root with earthy spices & rich soy sauce (vegan)
- selection of cooked vegetables, served cold (vegan)

