



DINNER MENUS

HAMILTON
CONVENTION
CENTRE
BY CARMEN'S



DINNER MENUS

BUFFET

includes freshly baked rolls with butter

SALADS

italiano salad

grilled calabrese bread slices topped with balsamic-macerated tomatoes and creamy burrata cheese, finished with fresh basil

caesar salad

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

ENTRÉE

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

herb-marinated chicken breast

expertly grilled or seared, infused with our signature HCC spice blend, and served with your choice of zesty lemon watercress pesto or bold three-pepper sauce

slow-roasted sirloin tip

tender, perfectly cooked slices of beef, accompanied by a rich and savoury demi-glace

oven-baked salmon fillet

delicately prepared with a charred lemon garnish and paired with a creamy dill sauce

tri-colour tortellini medley

vibrant pasta pockets filled with rich cheeses, tossed in a silky Mediterranean-inspired cream sauce with hints of fresh herbs and spices

hearty baked bean casserole

comforting blend of beans and spices, crowned with velvety sweet potato mash and topped with crispy, spiced onion straws for a satisfying crunch

DESSERT DISPLAY

choice of one

selection of cheesecakes

selection of petit fours

selection of tarts and pies

\$49.95* / 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.

DINNER MENUS

PLATED

includes freshly baked rolls with butter

SALAD

choice of one

italiano salad

grilled calabrese bread slices topped with balsamic-macerated tomatoes and creamy burrata cheese, finished with fresh basil

mixed greens salad

a fresh medley of spring greens, juicy tomatoes, crisp cucumber, and shredded carrots, lightly tossed in a tangy balsamic vinaigrette

candy stripe salad

a hearty blend of romaine, kale, and arugula, garnished with roasted golden beets, vibrant candy-striped radishes, and creamy goat cheese crumbles, drizzled with a delicate rosé wine vinaigrette

PASTA

ADDITIONAL CHARGE OF \$6.50/PERSON

pasta alla norma

tender pasta tossed in a velvety Mediterranean-inspired sauce, infused with creamy and herbaceous flavours for a delightful classic

penne marinara

perfectly al dente penne pasta coated in a robust, slow-simmered marinara sauce

cheese tortellini al sugo

delicate cheese-filled tortellini bathed in a sweet summer tomato sauce, finished with a vibrant gremolata for a burst of fresh flavour

ENTRÉE

choice of one

lemon-caper chicken supreme

tender chicken supreme drizzled with a delicate lemon and caper sauce, topped with bright gremolata, served alongside rosemary-infused roasted potatoes and a selection of steamed market-fresh vegetables

wild mushroom chicken supreme

juicy chicken supreme finished with a rich wild mushroom sauce, accompanied by creamy mashed potatoes and parsnips, roasted squash, and a drizzle of aromatic arugula oil

DINNER MENUS

PLATED

includes freshly baked rolls with butter

ENTRÉE (CONTINUED)

choice of one

peposo-style braised beef

slow-braised beef infused with a bold red wine, vegetable, and tomato reduction, served with silky mashed potatoes and a medley of roasted Mediterranean vegetables

osso buco with barley risotto

fall-off-the-bone beef shank slow-cooked in a mirepoix and red wine sauce, paired with creamy barley risotto featuring sweet carrots and tender peas

prime rib

perfectly roasted prime rib accompanied by a savoury demi-glace and zesty chimichurri sauce, served with garlic mashed potatoes, steamed heirloom carrots, and a touch of horseradish

baked salmon

flaky salmon fillet encased in a crispy potato crust, paired with grilled squash, tender lima beans, and a fragrant wild rice pilaf

vegan harvest plate

velvety sweet potato mash, a seared king oyster mushroom "steak," hearty green and red lentil succotash, and a rustic trio of roasted carrots, parsnips, and turnips

DESSERT

choice of one

chocolate torte

with raspberry coulis & whipped cream

tiramisu

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

new york cheesecake

with fresh berries & mint sprig

berry yogurt delight

layers of light and airy sponge cake, silky vanilla pastry cream, and whipped yogurt, crowned with fresh strawberries and a dollop of luscious whipped cream

\$54.95* / 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.