

HAMILTON
CONVENTION
CENTRE
BY CARMEN'S

LUNCHEON MENUS

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BUFFET

includes coffee, tea, and assorted cookies & dessert squares

HARVEST TABLE

\$24.95* per person

- garden fresh salad with spring lettuce, sliced radish, cucumber & shredded red cabbage, served with herb vinaigrette
- steamed rice seasoned with fried onions & garlic slivers
- hearty vegetable tajine with heritage carrots, turnips & parsnips in rich tomato sauce
- layers of potatoes, eggplant, zucchini & sweet potatoes wrapped with cabbage leaves
- lentils & beans stewed in rich sauce

FUSION FEAST

\$24.95* per person

- fragrant steamed basmati rice
- golden fried rice with sweet carrots and tender peas
- market fresh vegetable stir-fry: a vibrant medley of bok choy, carrots, broccoli, and peppers
- creamy coconut garbanzo beans
- signature chicken tikka masala: juicy marinated chicken cooked in a spiced tomato-cream sauce
- fiery scallion chili oil

*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.

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SUNDAY ROAST

\$29.95* per person

- garden-fresh salad: a medley of spring greens, juicy tomatoes, crisp cucumbers, and shredded carrots tossed in a tangy house vinaigrette
- roasted garlic mashed potatoes
- tender slices of roast beef drizzled with a rich, savoury demi-glace
- seasonal roasted vegetables: a vibrant mix of zucchini, eggplant, peppers, and onions, roasted to perfection

LAKESIDE LUNCHEON

\$29.95* per person

- signature greens salad: vibrant blend of kale, spinach, and arugula, topped with heirloom carrots, sweet red onion, and crisp cucumber, drizzled with our house-made vinaigrette
- cheese ravioli tossed in a luscious garlic-infused cream sauce
- juicy, golden-roasted chicken complemented by a nut-free arugula pesto
- seasoned roasted potatoes
- fresh selection of steamed market vegetables

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ARTISAN SANDWICHES & SALADS

\$27.95* per person

- choice of three sandwiches: ham & cheese, roast turkey, roast beef & cheddar, roast chicken, mediterranean vegetable sandwich
- choice of one salad: house salad with house vinaigrette, deluxe cabbage slaw with seeds & green onions or potato salad with sweet onions, gherkins & chives

FROM OUR ROOTS

\$28.95* per person

- vibrant garden salad with crisp romaine, peppery arugula, fresh spinach, and radicchio tossed in a light honey-lemon vinaigrette
- ruby red cabbage & kale slaw: blend of red cabbage, kale, and tart cranberries
- herbed rice
- velvety mashed potatoes
- market-fresh roasted root vegetables
- chicken paprikash: tender chicken thighs simmered in a rich paprika sauce with onions, garlic, and sweet peppers

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TO-GO

LUNCH

a lunch best enjoyed on the go - items are served in a paper bag and include the following & napkins:

SANDWICHES

choice of two

- ham & swiss
- shaved roast beef & cheddar
- roast turkey & harvarti
- roast chicken
- mediterranean vegetable sandwich

FRESH APPLE

POTATO CHIPS

BOTTLED WATER

\$18.95* / PERSON

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LUNCHEON MENUS

PLATED

includes freshly baked rolls with butter and coffee & tea service

STARTER

choice of one

mixed greens salad

fresh mix of heritage greens, cherry tomatoes, shredded carrots, diced cucumbers, citrus vinaigrette

mediterranean salad

tender greens, diced tomatoes, cubed cucumber, chopped red onion, herb vinaigrette

chef's choice salad

mixed greens with seasonal vegetable garnish and house made vinaigrette

DESSERT

choice of one

crimson raspberry cream cake

layers of moist vanilla sponge cake filled with luscious raspberry cream

tiramisu

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

selection of petit fours

an assortment of bite-sized confections

ENTRÉE

choice of one

mediterranean chicken with romesco

tender grilled chicken breast topped with smoky, roasted red pepper romesco sauce, paired with golden roasted potatoes and market-fresh seasonal vegetables

pesto-glazed chicken supreme

juicy grilled chicken supreme finished with a vibrant pesto sauce, accompanied by creamy potato gratin and a medley of seasonal vegetables

braised beef in rich espagnole sauce

slow-cooked, melt-in-your-mouth beef served with a savoury espagnole sauce, velvety garlic mashed potatoes, and seasonal vegetables

herb-baked salmon with mustard sauce

flaky baked salmon topped with a tangy grainy mustard sauce, paired with herbed lemon rice and seasonal vegetables for a light yet satisfying dish

harvest vegetable tower

layers of roasted garden vegetables, served with sweet potato mash and drizzled with a creamy green goddess sauce, complemented by fresh seasonal vegetables

\$39.95* / PERSON

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