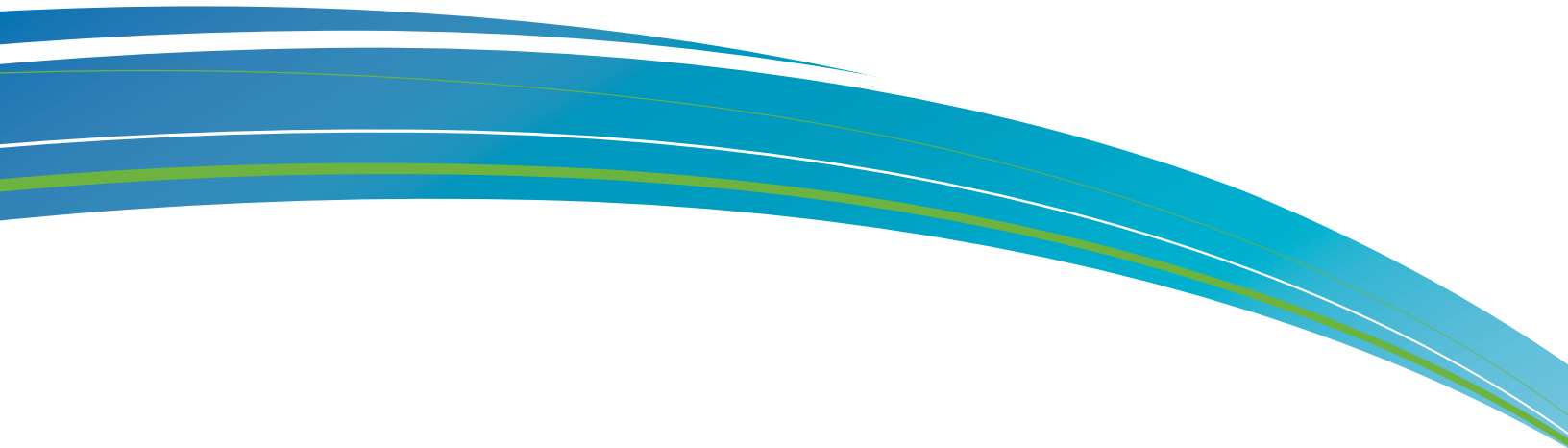


MENU



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EVENT GUIDELINES

Thank you for selecting the Chatham-Kent John D. Bradley Convention Centre to host your event. The Convention Centre has exclusivity providing all food and beverage needs. We offer a wide range of culinary options designed to exceed the standards of our guests. While the facility features beautiful spaces to hold your event, it is our great culinary team, presentation of top quality products and unparalleled customer service that sets us apart. We pride ourselves in providing a level of service and attention to detail that will keep our clientele coming back.

Our informed and experienced staff are here to guide you through the menus, pricing, beverage and wine selection, event policies and all the details to keep your event on schedule.

Food: All food preparation is done in the facility. Our menus are suggestions and may be altered in consultation with our Sales Office. All pricing is subject to applicable service charge and HST. All food prepared is the property of the Chatham-Kent John D. Bradley Convention Centre and must not be removed for any reason. In order to ensure supply of your selected menu, it is highly recommended that **all menus be submitted 30 days prior to your event.**

Liquor: Our facility is governed by Provincial Liquor Laws and all applicable guidelines must be met.

Guarantee: A preliminary estimate of attendance is required when booking your event and selecting a menu. A guaranteed number of guests attending must be provided to the Chatham-Kent John D. Bradley Convention Centre five business days prior to the function. The Client will be invoiced for the guarantee or actual number of people in attendance, whichever is higher. **Increases in guaranteed numbers after 72 hours are subject to approval and may be charged an additional fee.** We will accommodate special dietary requests if given advance notification at the time of your guarantee.

Deposit: A paid deposit is required to confirm the booking on a definite basis, along with a signed contract. All deposits are subject to the terms of the contract.

BREAKFAST MENU

Continental Breakfast Buffets

Plated Breakfasts

Hot Breakfast Buffet

Breakfast Enhancements

Brunch Buffet



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Continental Breakfast Buffets

All breakfast selections include freshly brewed coffee and assorted teas

The Traditional (Min. of 5 guests)

Selection of fruit juices
Fresh fruit tray with seasonal berries
Chef's selection of muffins and mini danishes
Preserves and butter

The Abroad (Min. of 8 guests)

Selection of fruit juices
Fresh fruit tray with seasonal berries
Fresh baked croissants, bagels and scones
Whipped cream cheese
Preserves and butter

The Healthy Start (Min. of 12 guests)

Selection of fruit juices
Assorted flavored & fruit yogurts
Assorted cereals served with side milk
Chef's selection of hearty fruit flavoured and bran breakfast loaves
Fresh fruit tray with seasonal berries

Quick Start (Breakfast in a Box) (Min. of 5 guests)

Fresh baked muffin, whole fruit
Individual yogurt, granola bar
Individual juice

Add breakfast sandwich

Scrambled egg with fine cheddar on a toasted English muffin

Hot Breakfast Buffet: The Morning Scramble (min. of 25 guests)

Buffet menu includes freshly brewed coffee and assorted teas

Selection of fruit juices
Farm fresh scrambled eggs
Crisp bacon, farmer's breakfast sausage
Fresh sliced seasoned potatoes
Buttered toast (white & whole wheat)
Fresh fruit tray with seasonal berries
Assorted yogurts
Basket of preserves & butter

Brunch Buffet (Min. of 40 guests)

Buffet menu includes freshly brewed coffee and assorted teas

Selection of fruit juices
Fresh fruit salad
Assorted breakfast pastries and croissants
Fresh baked bagels and scones
Crisp bacon, and farmer's breakfast sausage
Fresh sliced seasoned potatoes
Farm fresh scrambled eggs
Garden mixed greens with house dressing
Marinated vegetable pasta salad
Vegetable béchamel lasagna
Chef's selection of assorted desserts

Breakfast Plated (Min. of 5 guests)

All breakfast selections include freshly brewed coffee and assorted teas

The Benedict

Eggs Benedict on English muffin (2pc per person)
Crisp bacon or farmer's breakfast sausage
Fresh sliced seasoned potatoes
Fresh sliced fruit

The Choice

Cheese omelet or French toast
Crisp bacon or farmer's breakfast sausage
Fresh sliced seasoned potatoes
Buttered toast (white & whole wheat)
Fresh sliced fruit

Breakfast Enhancements

Upgrade any breakfast package with one or more of the following options, these items need to be ordered with a breakfast menu and cannot be ordered on their own:

Chef's Omelette Station (Min. of 30 guests)

Upgrade any breakfast package with an egg station prepared by a Chef, served with all the condiments to enhance any egg option.

Breakfast accompaniments (Min. of 20 guests)

Upgrade any breakfast package with one or more of the following options:

- Crispy bacon (3 slices)
- Farmer's breakfast link sausages (3 links)
- Carved honey sugar smoked ham
- Smoked salmon with traditional accompaniments
- Fresh sliced seasoned potatoes
- Assorted cold cereal with milk
- Chef's selection of assorted mini danishes
- Chef's selection fruit and bran breakfast loaves
- Cinnamon French toast
- Gourmet pancakes with fruit sauces and whipped butter
- Fresh fruit tray with seasonal berries

Breakfast add-ons (Min. of 8 guests)

Upgrade any breakfast package with one or more of the following options:

- Bagels & whipped cream cheese
- Vanilla yogurt & granola fruit parfait
- Selected seasonal whole fruit
- Fresh baked assorted scones

REFRESHMENT MENU

Hydration

À La Carte Items

Themed Breaks

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Beverages

AQUA FRESCA full bodied infused water - Fresh sweetened water with fresh fruit purée (mango, strawberry, or melon)	(Per 50 glasses)
AQUA FRESCA full bodied fruit water - Sweetened with fresh sliced fruit (citrus, cucumber, or strawberry)	(Per 50 glasses)
Fruit smoothies (blueberry, strawberry, banana)	\$ 3.50 each
Assorted bottled fruit juices/iced tea /lemonade Soft drinks – can Bottled water	
Coffee or Tea	(Per 10 Cups)
Coffee or Tea	(Per 50 Cups)
Hot chocolate	(Per 10 Cups)

À La Carte Items (Min. order of 10 of each)

Chef's selection of hearty fruit flavoured and bran breakfast loaves Chef's selection of fruit, custard danish and cinnamon swirls Assorted glazed donuts Chocolate and vanilla cupcakes Assorted fresh baked granola bars Assorted fresh baked cookies Assorted fresh baked muffins Fresh baked scones Individual fruit yogurt cups Whole fresh fruit bowl Bagel and whipped cream cheese	(20 servings)
Assorted chocolate bars (assorted flavours) Assorted chips (individual bags) Buttered popcorn	
Vegetable crudité platter, served with house dip Fresh fruit tray with seasonal berries and honey dip	
Pita ring with bruschetta Tortilla chips and salsa	

Themed Breaks (Min. of 12 guests)

Breaks include freshly brewed coffee and assorted teas

Simply Cookies

Assorted fresh baked cookies
Assorted regular and diet soft drinks

Chocolate Lovers

Chocolate chip cookies
Double fudge brownies
Assorted chocolate novelties
Assorted regular and diet soft drinks

Healthy Break

Sliced fresh fruit
Individual yogurt
Homemade granola bars
AQUA FRESCA full bodied fruit water

The Coffee Shop

Assorted glazed donuts
Fresh baked cookies
Assorted regular and diet soft drinks

Concession Break

Assorted potato chips
Assorted candies
Fresh popped popcorn
Assorted regular and diet soft drinks

The Dipper

Assorted vegetable crudité platter
Corn tortillas and salsa
Roasted red pepper hummus and pita chips
Assorted regular and diet soft drinks

LUNCH MENU

Building Your Working Lunch

Boxed Lunch

Themed Buffet Lunches

Lunch Enhancers

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Building Your Working Lunch (Min. of 12 guests)

In order to give our valued clients the flexibility to choose their menu based on their group preferences, our Executive Chef has created a selection of menu options that can be mixed to create your perfect selection and provide you flexibility to try different selections for different visits.

Please add a soup and/or salad(s) to the below:

Chef's Gourmet Sandwiches Package

(select three types of hand-crafted sandwiches)

*This package includes: hand-crafted selected dessert squares, freshly brewed coffee, assorted teas, assorted soft drinks.
(The pricing is based on 1.25 sandwiches per person)*

Sandwiches are served on assorted artisan breads and fresh wraps

ROASTED TURKEY

Sliced seasoned turkey with swiss cheese, baby spinach and tomatoes with a house made blue cheese dressing, mustard aioli

ROAST BEEF

Garlic rubbed sliced roast beef with horseradish mayonnaise and julienne red onions

RAGIN CAJUN

Roasted chicken with Cajun mayonnaise, shredded lettuce and jalapeno cheese, and sliced tomatoes

GRAINVILLE

Assorted herb-roasted seasonal vegetables with herbed cream cheese, avocado mayonnaise, julienne red onions and finely shredded lettuce and spiced havarti cheese

MONTEREY BEEF

Roasted red peppers, finely shredded lettuce, sliced tomatoes with seasoned beef jalapenos and shredded cheese

HONEY HAM

Sliced honey ham with artisan mustard aioli, with finely shredded lettuce and hints of fresh honey

SOUTHWEST CHICKEN RANCH

Black bean salsa with crispy chicken, shredded cheese and peppercorn dressing

BEEF TWISTER

Sliced beef with red pepper aioli, finely shredded lettuce and herbed tomatoes

TUNA SALAD

Classic tuna salad served with shredded lettuce

EGG SALAD

Traditional egg salad with shredded lettuce

Above package served with selected accompaniments

Served with house pickles and artisan mustard

Country Classic Package (please choose one)

This package includes: hand-crafted selected dessert squares, freshly brewed coffee, assorted teas, assorted soft drinks.

SHEPHERD'S PIE

Fresh seasoned beef with corn, peas, house gravy and garlic mashed potatoes

CHICKEN POT PIE

Assorted vegetables enrobed in a rich seasoned cream sauce with chunks of chicken, served in a flaky pastry shell topped with a puff pastry top

BEEF STEW

Rich and hearty vegetables with a rich beef gravy and tender pieces of beef, served with rice.

RIGATONI JARDINIÈRE

Fresh julienne vegetables and tender rigatoni tossed in our rich pomodoro sauce, served with fresh parmesan cheese and fresh sliced breads

Soup & Salad Selections

CHEF'S SOUP OF THE DAY

A bountiful hearty freshly made soup

GARDEN SALAD

Mixed lettuces with garden fresh vegetables to include fresh sweet peppers, tomato wedges and garlic croutons with house dressing

TORTELLINI SALAD

Green onions with julienne zucchini with roasted mushrooms and tender cheese tortellini tossed with a sweet basil dressing

CLASSIC CAESAR SALAD

Classic Caesar with garlic croutons, parmesan cheese, chopped bacon and house garlic dressing with crisp romaine lettuce

MINI POTATO SALAD

Mini potatoes tossed with a sweet red pepper mayonnaise with green onions, chopped egg, accented with Dijon mustard

SPINACH SALAD

Fresh baby spinach with chopped egg, crisp bacon and sliced mushrooms served with side creamy poppy seed dressing

VEGETABLE CRUDITÉ

Assorted fresh cut seasonal vegetables decoratively displayed and served with garlic onion dip

Dessert Package Upgrade - substitute your dessert squares with one of the following:

Assorted gourmet tarts

Fresh fruit display with seasonal berries

Assorted French pastries

For groups that are less than 12 people, please talk with one of our event planners and he/she can recommend options to accommodate your lunch needs with tasty menu options created for smaller groups.

Themed Buffet Lunches (Min. of 20 guests)

Includes freshly brewed coffee and assorted teas, assorted regular and diet soft drinks

BBQ Grill

CRIMSON COLESLAW

A fine selection of red and green shredded cabbage with dried cranberries dried apricots tossed in a creamy lemon dressing

ALL BEEF BURGERS

All-beef burgers, grilled and juicy

SAUSAGES

Fire-grilled Debrazzini sausage

CONDIMENTS

Served with traditional condiments and gourmet toppings

BAKERY BUNS

Served with buttered poppy seed sausage buns and buttered warm kaisers

CRISP GOLDEN POTATO WEDGES

House fried, slightly seasoned

DESSERT SELECTION

Assorted dessert squares

The Stir Fry

GARDEN SALAD

Mixed lettuces with garden fresh vegetables and garlic croutons with house dressing

MUSHROOM FRIED RICE

Tender white rice cooked with shredded eggs, sliced white mushrooms, green onions and finely cut carrots

ASIAN STIR FRY (CHOOSE FROM GINGER BEEF OR GARLIC CHICKEN)

Freshly cut vegetables tossed in a house made sesame-ginger glaze with tender sliced beef and garnished with fried noodles

DESSERT SELECTION

Assorted selected tarts and dessert squares

The Italian Lunch

CLASSIC CAESAR SALAD

Classic Caesar with garlic croutons, parmesan cheese, chopped bacon and house garlic dressing with crisp romaine lettuce

GARLIC BREAD

Garlic-buttered fresh baked ciabatta

RICOTTA SPINACH CANNELLONI OR MANICOTTI

Fresh pasta rolled with spinach and ricotta cheese topped with fresh marinara sauce and assorted shredded cheese, or fresh beef manicotti with fresh marinara and shredded cheese.

DESSERT SELECTION

Assorted selected tarts and Sicilian cannoli

The Oven Baker

HOUSE SALAD

Tossed mixed greens with a house vinaigrette

FRESH BAKED BREADS

OVEN BAKED CHICKEN

Herb and garlic rubbed fresh chicken pieces baked with a white wine butter sauce, with Chef's selection of potato and seasonal vegetable

DESSERT SELECTION

Home-baked apple tarts

Boxed Lunch (Min. of 12 guests)

Included with the boxed lunch: chips, whole fruit, fresh baked cookie, soft drink or water

Please select one sandwich from below

Your choice of sliced bread or wrap

ROASTED TURKEY

Sliced seasoned turkey with swiss cheese, baby spinach and tomatoes with a house made blue cheese dressing, mustard aioli

ROAST BEEF

Garlic rubbed sliced roast beef with horseradish mayonnaise and julienne red onions

GRAINVILLE

Assorted herb roasted seasonal vegetables with herbed cream cheese, avocado mayonnaise, julienne red onions and finely shredded lettuce and spiced havarti cheese

SOUTHWEST CHICKEN RANCH

Black bean salsa with crispy chicken, shredded cheese and peppercorn dressing

Enhance your Lunch Box by adding any of the selections below:

House salad

Vegetable crudité and dip in a cup

Fresh fruit cup

DINNER MENU

Plated-Style Service

Buffet-Style Service

Sharing-Style Service

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Plated-Style Service (Min. of 10 guests)

Minimum 3 courses per person

All selections are served with fresh baked rolls and butter.

Freshly brewed coffee and assorted teas.

Soup Selections

TOMATO BISQUE

House crushed tomatoes with fresh herbs and accented with heavy cream, served with an herb crouton

TUSCAN BEAN & VEGETABLE

Bountiful vegetables with tender black beans in a rich vegetable stock, scented with basil pesto

CREAM OF MUSHROOM

This classic has mixed mushrooms with fresh herbs and white wine with heavy cream, served with an herb crouton

VEGETABLE BARLEY

Seasonal vegetables with seasoned barley enrobed in a rich flavourful beef stock with hints of red wine

Salad Selections

GAZPACHO SALAD

Roasted red peppers, julienne cucumbers, cherry tomatoes and cilantro with freshly chopped romaine lettuce, with a charred tomato and cucumber vinaigrette

HOUSE SALAD

Mixed lettuces with slivered onions, shaved carrot, pacific rimmed cucumbers and tomato wedges tossed in our house vinaigrette

CAESAR SALAD

Herb croutons with bacon and parmesan cheese tossed in our house Caesar dressing and served with fresh lemon

APRICOT, RED ONION & CHERRY SALAD

Arugula with baby lettuce, julienne apricots, grape tomatoes, slivered red onions and dried cherries, with a sweet berry vinaigrette

POACHED PEAR & BLUE CHEESE SALAD

Mixed baby lettuces with candied walnuts, poached pears and crumbled blue cheese with a maple balsamic vinaigrette

Appetizer Selections

CRAB CAKES

Fresh crab with roasted red peppers, green onions served with malt vinegar aioli

SMOKED SALMON

Thinly sliced salmon with garlic crostini, fresh dill and lemon crème fraiche

GOAT CHEESE & PROSCIUTTO

Roasted tomato filled with prosciutto ribbons with garlic and garden herbs, drizzled with a thyme emulsion, served with melba toast

ARTISAN VEGETABLE ANTIPASTO

Seasonal grilled vegetables with garlic crostini and marinated bocconcini

Entree Selections

BEEF FILET

House trimmed beef tenderloin, garlic rubbed and grilled with a mushroom and red pepper ragout

PRIME RIB

Slow roasted with herbs and garlic, served with Yorkshire pudding and natural reduction

STRIPLOIN CHASSEUR

Garlic and fresh herb seasoned striploin served with a classic chasseur sauce

SLOW BRAISED BEEF SHORT RIBS

Wine braised short ribs with cherry onion compote

CAPICOLA CHICKEN

Herb marinated chicken breast baked with a capicola ham and sweet pepper raiado, served with a peppercorn cream

RICOTTA CHICKEN

A rich white wine, garlic and ricotta-stuffed chicken with an herb marination, served with a garden herbed butter and tomato coulis

HUNTER CHICKEN

Chicken supreme pan seared with fresh herbs, red wine mushroom ragout

TURKEY ROULADE

Crusted with fresh herbs and rolled with baby spinach, sweet peppers, cut medallion style. Served with a garlic tomato veloute

ONTARIO PORK TENDERLOIN

Black sesame crusted tenderloin with sundried tomato sage demi-glace

ROASTED SALMON

Lemon seasoned house roasted salmon filet served with a tarragon red pepper chutney

ROAST VEGETABLE FETA STRUDEL

Seasonal roasted vegetables scented with garlic and herbs, feta cheese in a buttery crust and drizzled with a tomato coulis

All entrees accompanied by choice starch

- Yukon gold mashed potatoes with caramelized onion and sweet garlic
- Dill roasted potatoes dusted with cracked pepper & sea salt
- Vegetable rice pilaf

And Chef selection seasonal vegetables

Dessert Selections

SOUR CHERRY CHEESECAKE

Dense and delicious cheesecake in a shortbread crust topped with a housemade sour cherry compote, crowned with a fluffy meringue

FRENCH LEMON TART

Classically tart lemon curd baked in a buttery crust, served with crème Chantilly

STRAWBERRY VANILLA SLICE

Layers of light classic sponge cake, sweet strawberry mousse, strawberry purée, iced with white butter cream, drizzled with strawberry coulis

RASPBERRY VANILLA CHARLOTTE

Vanilla bean mousse surrounded by classic lady fingers and covered with juicy whole raspberries

CARAMELITA

Chocolate sponge cake with a caramel mousse with toasted almond meringue and house made caramel

APPLE CRUMBLE

Fresh apple slices with hints of cinnamon, nutmeg and baked in a rich crust. Topped with buttery golden crumble

DOUBLE CHOCOLATE PECAN FLAN

Dark chocolate crust peaked with rich chocolate pecan filling, drizzled with bitter sweet chocolate

Buffet-Style Service (Min. of 25 guests)

All selections are served with fresh baked rolls and butter.

Freshly brewed coffee and assorted teas.

Salad Selections (Choice of three)

HOUSE SALAD

Mixed lettuces with garden fresh vegetables tossed in our house vinaigrette with grated parmesan

CAESAR SALAD

Herb croutons with bacon and parmesan cheese, tossed in our house Caesar dressing and served with fresh lemon

BARLEY SALAD

Fresh seasoned barley with assorted roasted vegetables, tossed with hints of citrus lemon vinaigrette

VEGETABLE CRUDITÉ

Fresh Chef selected vegetables served with house made ranch dressing

RED SKIN MUSTARD POTATO SALAD

Baby red potatoes with green onions and red peppers tossed in a mustard aioli dressing

TRI COLOUR PASTA SALAD

Field fresh vegetables tossed with lemon oregano vinaigrette

BERRY ORANGE SALAD

Sweet berries and fresh orange slices, pickled red onions and cherry tomatoes with pacific rim cut cucumbers and mixed lettuces, served with a white wine orange vinaigrette

ARUGULA & ALMOND SALAD

Fresh seasoned arugula, slivered roasted almonds and radicchio, with tomato wedges, slivered red onions and julienne cucumbers served with a light peppercorn balsamic cream dressing

Entree Selections (Choice of two)

ROAST ONTARIO BEEF

Slow roasted herb crusted beef with horseradish sauce and garlic gravy

ROAST CHICKEN

Herb and garlic sautéed chicken pieces with lemon and thyme veloute

CHICKEN PROVENÇALE

Roasted chicken with seared tomatoes, garlic in a rich tomato herb veloute

APPLE BRINED PORKLOIN

Apple and maple brined porkloin with cider, granny tarragon apple

BACON RUBBED TURKEY

Fresh sliced turkey scented with bacon and fresh herbs, gently poached and seared with pickled red onions and herb roast turkey gravy

HONEY GLAZED SALMON

Baked salmon filet encrusted with a honey mustard glaze, with squeezed lemon and green onions

SAUSAGE PRIMAVERA

Italian grilled sausage with sweet peppers and onions tossed in a tomato coulis, topped with finely shredded mozzarella and cheddar cheese

TRADITIONAL LASAGNA

Layers of fresh pasta with seasoned beef, herbed cottage cheese and mixed shredded cheese with homemade tomato sauce

ALFREDO'S FETUCCINI

Tender fettuccini pasta with mushrooms and green onions perfectly enrobed with our house made Alfredo sauce

VEGETABLE SHEPHERD'S PIE

Assorted seasonal roasted vegetables with a rich vegetable white wine veloute topped with a cheddar mashed potato

All entrees accompanied by choice of the following starch:

Yukon gold mashed with caramelized onion and sweet garlic

Classic scallop potatoes with bechamel sauce

Vegetable rice pilaf

And Chef selection seasonal vegetables

Dessert Selections

A fresh assortment of cakes, flans, fruit pies and cream pies
Fresh sliced fruit tray

Buffet Enhancements

GOURMET CHEESE PLATTER

A fine selection of assorted cheese with a variety of stone ground crackers

VEGETABLE ANTIPASTO PLATTER

Seasonal roasted herb-seasoned vegetables with marinated bocconcini cheese

DELI PLATTER

Assorted house sliced selected meats, marinated olives, sweet peppers and gherkins served with stone ground crackers and melba toast

VEGETABLE CRUDITÉ

Assorted fresh cut seasonal vegetables decoratively displayed and served with garlic onion dip

ADDITIONAL SALADS

ADDITIONAL ENTRÉES

Sharing Style Service

*All selections are served with fresh baked breads and butter
Freshly brewed coffee and assorted teas.*

Menu Choice

Salads (Choose One Salad)

SIGNATURE HOUSE SALAD

Tossed with garden fresh vegetables and our house vinaigrette with
grated parmesan cheese

APRICOT, RED ONION & CHERRY SALAD

Arugula with baby lettuce, julienne apricots, grape tomatoes, slivered
red onions and dried cherries with a sweet berry vinaigrette

Upgrade your salad (Replace with one salad)

TRADITIONAL CAESAR SALAD

Herb croutons and crispy bacon pieces with chopped crisp romaine lettuce
tossed in our house made Caesar dressing with fresh lemon and
grated parmesan cheese

POACHED PEAR & ALMOND SALAD

Mixed baby lettuces with candied almonds, poached pears and fresh
seasonal julienne vegetables with a maple balsamic vinaigrette

Pasta Course

PENNE JARDINIÈRE

Selected julienne vegetables tossed in house made tomato sauce with
grated parmesan cheese

Entree Courses

ROAST GARLIC CHICKEN

Roasted chicken breast tossed with herbs and garlic, with stewed tomatoes
and green onions, topped with a white wine onion ragout

ROAST SIRLOIN

Garlic crusted slow roasted sirloin, served with peppercorn cream sauce
and a bouquet of roasted mushroom and sweet peppers

Upgrade your Entrée selection

LEMON HERB TURKEY

Lemon marinated turkey breast rubbed with herbs

VEAL BRAJOLE

Herb and garlic crusted veal rolled with caponata vegetables and glazed with a red wine butter veloute with hints of fresh thyme

Vegetables

Fresh seasonal buttered vegetables

Potatoes & Rice (Choose One)

Yukon gold mashed with caramelized onion and sweet garlic

Dill roasted potatoes dusted with cracked pepper and sea salt

Garden harvest rice pilaf

Dessert (Choose One)

SOUR CHERRY CHEESECAKE

Dense and delicious cheesecake in a shortbread crust topped with sour cherry compote, crowned with fluffy meringue

FRENCH LEMON TART

Classically tart lemon curd baked in a buttery crust, served with crème Chantilly

STRAWBERRY VANILLA SLICE

Layers of light classic sponge cake, sweet strawberry mousse, strawberry purée, iced with white butter cream, drizzled with strawberry coulis

RASPBERRY VANILLA CHARLOTTE

Vanilla bean mousse surrounded by classic lady fingers and covered with juicy whole raspberries

CARAMELITA

Chocolate sponge cake with caramel mousse and toasted almond meringue, with caramel

APPLE CRUMBLE

Fresh apple slices with hints of cinnamon and nutmeg baked in a rich crust, topped with buttery golden crumble

DOUBLE CHOCOLATE PECAN FLAN

Dark chocolate crust peaked with rich chocolate pecan filling, drizzled with bitter sweet chocolate

APPETIZER MENU

Cold & Hot Hors D'oeuvres

Reception Action Stations

Display Platters



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Cold Hors D'oeuvres (Min. order is 3 dozen of each item)

Selection #1

BELGIUM ENDIVE SPEARS

Seasoned endive with chicken Caesar and glazed walnuts

CRUMBLLED FETA BRUSCHETTA

Marinated tomatoes and onions with garlic crostini and crumbled feta

GRILLED ASPARAGUS & CHEESE CROSTINI

Garlic crostini with grilled asparagus, cheese and squeezed lemon

SOUTHWEST AVOCADO PINWHEELS

Spiced turkey with avocado aioli and roasted red pepper

Selection #2

MINI CRAB CAKE

Crab cake seasoned with garlic and red pepper, served with a lime cilantro crème fraiche

ITALIAN MUFFALETTA WEDGE

Mini wedge sandwiches with selected sliced meats, cheese and roasted peppers in puff pastry

PROSCIUTTO MELBA

Paper thin prosciutto with a peach jelly and green onion marmalade

Selection #3

PEPPERED GARLIC BEEF

Shaved peppered beef with garlic on pastry cracker

GOAT CHEESE TRUFFLE CROSTINI

Creamed goat cheese with pepper confetti on garlic crostini

Hot Hors D'oeuvres Selections (Min. order is 3 dozen of each item)

Selection #1

SAUSAGE QUESADILLA

Cheese, sausage, tomatoes and green onions

ZUCCHINI PEPPERONI PAKORA

Julienne zucchini, pepperoni, house made pakora batter, fried crisp, tomato coulis

FLATBREAD

Roasted vegetable with shaved bocconcini

ROAST VEGETABLE BROCHETTE

Assorted marinated and grilled vegetables served with a balsamic aioli

Selection #2

ASSORTED MINI QUICHE

Florentine, forestiere, lorraine

ROAST CHICKEN PAPAYA TART

Roast cubed chicken enrobed in a papaya salsa in a buttery pastry cup

BEEF RACIADO SATAY

Tender seasoned beef with a sweet pepper raciado topping

CRISPY SPRING ROLLS

Assorted vegetables, plum sauce

Selection #3

CRANBERRY & BRIE

Juicy cranberries with brie cheese enrobed in phyllo pastry

MINI BEEF WELLINGTON

Tender beef with a delicate mushroom duxelle

TEMPURA HADDOCK SATAY

Light and crispy batter with a malt vinegar aioli

Reception Action Stations

Price based per person. These items cannot be substituted for a meal.

Chef Action Stations

CARVED SIRLOIN

Slow roasted sirloin of beef, served with fresh baked buns, horseradish sauce and mushroom red pepper ragout

ITALIAN PASTA BAR

Served with a selection of Alfredo sauce, Bolognese sauce and an array of selected fresh seasonal vegetables

STIR FRY STATION

An array of selected fresh seasonal vegetables, julienne roasted chicken and julienne grilled beef. Served with fried rice and accompanied by soy sauce

MINI BURGER BAR

Accompanied by mini beef burgers, artisan mini buns and served with traditional condiments and sautéed mushrooms and onions.
Chipotle mayonnaise

BANANA FOSTERS

Fresh sliced bananas flambéed with rum and brown sugar with whipped butter, served over rich vanilla ice cream

Reception Display Platters

These items cannot be substituted for a meal.

DELUXE CHEESE PLATTER

Selection of assorted deluxe cheeses with stone ground crackers

Small Platter (8-10 people)
Medium Platter (20-25 people)

DELUXE FRUIT TRAY

A display of seasonal fresh fruit decoratively displayed and served with a honey yogurt dip

Small Platter (8-10 people)
Medium Platter (20-25 people)

FRESH CRUDITÉ PLATTER

A fresh selection of assorted vegetables, served with house made ranch

Small Platter (8-10 people)
Medium Platter (20-25 people)

ANTIPASTO PLATTER

Assorted grilled vegetables with marinated cheese and assorted sliced and grilled meats, served with stone ground crackers

Small Platter (8-10 people)
Medium Platter (20-25 people)

MEDITERRANEAN TRIO

Marinated olives and feta cheese, assorted fresh cut vegetables. Tzatziki sauce, roasted red pepper hummus, garlic hummus with pita triangles

Small Platter (8-10 people)
Medium Platter (20-25 people)

CLASSIC SANDWICH PLATTER

Classic made deli sandwiches includes roast beef, sliced turkey, salami, ham, egg salad and tuna salad. All served with lettuce, cheese and tomatoes. Served on assorted breads and wraps

Small Platter (8-10 people)
Medium Platter (20-25 people)

DESSERT SQUARE TRAY

Assorted fresh baked squares

Small Platter (8-10 people)
Medium Platter (20-25 people)

FRENCH PASTRY PLATTER

Assorted fresh baked mini French pastries

Small Platter (8-10 people)
Medium Platter (20-25 people)

COOKIES TRAY

Assorted fresh baked cookies

Small Platter (8-10 people)
Medium Platter (20-25 people)

Late Night Menu

MAKE YOUR OWN POUTINE

Seasoned golden fries served with side house gravy and shredded cheese

SLIDERS (2 pieces per person)

Artisan buns with mini burgers, served with ketchup, mustard and relish

KETTLE CHIPS

Fresh house made kettle chips, fried and seasoned, served with dill sour cream

CHICKEN WINGS (3 pieces per person)

Crispy seasoned chicken with your choice of the following: bbq, honey garlic, lemon pepper

MINI WRAPS (2 pieces per person)

Assorted sliced meats and vegetarian wraps with lettuce, cheese and ranch dressing

NACHO CHIPS AND ASSORTED DIPS

Fresh house made salsa trio served with crisp corn tortilla chips

PIZZA (2 pieces per person)

Our signature square pan pizza, choice of pepperoni and cheese or vegetarian

QUESADILLA (2 pieces per person)

Fresh baked quesadilla stuffed with shredded cheese, green onions, julienne pepperoni and diced tomatoes. Served with salsa and sour cream

BEVERAGES

BEVERAGE GUIDELINES

BAR PRICING

WINE LIST

Business...Social...Connect!



BEVERAGE GUIDELINES

The Chatham-Kent Convention Centre is governed by Provincial Liquor Laws and all applicable guidelines must be met. Ontario Liquor Laws will not permit any service of alcoholic beverages after 2:00 A.M.

All of our staff is certified in accordance with the Smart Serve Training requirements.

CASH BAR SERVICE: The Chatham-Kent Convention Centre will provide all liquor, beer, wine and liqueur products available as well as bar staff, bartenders, glasses, ice, mix, bar equipment, and all the related condiments. 13% HST will be applicable to all pricing.

HOST BAR SERVICE: The Client will be responsible for payment for all alcoholic and non-alcoholic beverages consumed. The Chatham-Kent Convention Centre will provide all liquor, beer, wine and liqueur products available as well as bar staff, bartenders, glasses, ice, mix, bar equipment, and all related condiments. 13% HST and 15% Service Charge will be applied to the total amount, based on consumption.

OTHER BAR SERVICE: Ticket service, or a mixture of bar service can be accommodated. Please ask our sales and event planning team.

BARTENDER FEES: A per hour labour charge per bartender (minimum 3 hour shift increments) will apply if bar sales are less than \$300.00 per dedicated bar staff (excluding tax and service charges)

STANDARD BAR – CASH

(Prices include HST)

Beer bottle, Domestic (Canadian, Budweiser, Bud Light, Coors Light)

Beer bottle, Import (Stella, Corona)

Coolers (Smirnoff Ice)

Bar, Selection of Liquor (Scotch, Gin, Rum, Rye, Vodka)

Cocktails - Liquor mixed with Juice (Scotch, Gin, Rum, Rye, Vodka)

House Wine - Domestic, Glass (6oz)

House Wine - International, Glass (6oz)

Soft Drink/Juice (Glass)

Bottled Water

STANDARD BAR – HOST

(Prices subject to HST and service charge)

Beer bottle, Domestic (Canadian, Budweiser, Bud Light, Coors Light)

Beer bottle, Import (Stella, Corona)

Coolers (Smirnoff Ice)

Bar, Selection of Liquor (Scotch, Gin, Rum, Rye, Vodka)

Cocktails - Liquor mixed with Juice (Scotch, Gin, Rum, Rye, Vodka)

House Wine - Domestic, Glass (6oz)

House Wine - International, Glass (6oz)

Soft Drink/Juice (Glass)

Bottled Water

*Specialty Liquor, Liqueur and Wine may be ordered upon request (depending on availability/cost).
Please inquire.*

PUNCHES

Fruit Punch (non-alcoholic) (64 oz)

(serves 10)

Rum Punch (64 oz)

(serves 10)

Sparkling Wine Punch (64 oz)

(serves 10)

WINE MENU

RED WINES

House Wine Selection

SMITH & WILSON "OUR HOUSE" RED, Ontario, Canada

Medium bodied with bright cherry and spice with earthy undertones.
It has beautiful acidity and light tannic structure.

International Wine Selection

TWO OCEANS CABERNET SAUVIGNON/MERLOT, South Africa

Deep ruby colour; smoky, cherry and candied fruit aromas with notes of leather, oak and cassis; dry, medium bodied, with soft tannin, smooth; approachable, easy drinking style.

LINDEMANS BIN 50 SHIRAZ, Australia

Deep ruby/purple colour; floral, blackberry and eucalyptus on the nose with rich spicy berry fruit flavours; dry, medium to full-bodied, with a spicy sweet fruit centre and good length.

MONTGRAS CARMENERE RESERVA, Chile

Deep ruby red colour; spicy and cassis aromas; dry, medium body; ripe fruit sweetness with balanced acidity

DUBOEUF BEAUJOLAIS, France

Dark ruby garnet colour; young berry fruit, cherry and licorice aromas; soft fruit flavours with hints of dried cranberry; well balanced acidity; crafted in an easy drinking style.

MASI CAMPOFIORIN, Italy

Ruby red colour; dry with a complex nose of plums, prunes, leather, cinnamon spice and violets; medium-to full-bodied with generous fruit on the palate; well balanced with a nice backbone of spice and tannins.

Vintage Wine Selection

TRIUS RED VQA, Ontario, Canada (Vintage wine)

A blend of Cabernet Franc, Merlot, and Cabernet Sauvignon, aged in small oak barrels for one year and blended together in this distinctive wine called Trius. These three noble varieties create a rich, round and full-bodied wine with aromas reminiscent of black currants and red berries. A clean spiciness combined with a long finish results in an elegant and balanced red wine.

WINE MENU

WHITE WINES

House Wine Selection

SMITH & WILSON "OUR HOUSE" WHITE, Ontario, Canada

Our House White is made from Vidal grapes. It has clean aromas of summer ripe melons and pears. It is a medium bodied white wine with crisp clean acidity and a refreshing finish.

International Wine Selection

TWO OCEANS SAUVIGNON BLANC, South Africa

Pale straw colour; gooseberry, herbaceous, grassy, pink grapefruit & fresh lemon aromas; dry, light-medium bodied, easy drinking with soft lingering citrus & gooseberry flavours

FOLONARI PINOT GRIGIO, Italy

Light lemon straw colour; dry and light bodied with citrus apple and light spicy floral notes

WOLF BLASS YELLOW LABEL CHARDONNAY, Australia

Bright yellow gold; tropical fruit and citrus with toasty, buttery oak aromas; full-bodied with intense flavours; smooth, warm spice and a long finish.

Vintage Wine Selection

OYSTER BAY SAUVIGNON BLANC (Vintage wine), New Zealand

This classic New Zealand Sauvignon Blanc shows exuberant aromas of gooseberry, grass, cream of asparagus, jalapeno peppers and melon. It's intense and lively with crisp acidity and a lingering, slightly minerally finish.

Rosé Wine Selection

BERINGER WHITE ZINFANDEL, USA

Pale rosé colour; strawberry & rhubarb aroma; touch of fruit sweetness in flavour; delicate, soft finish.

WINE MENU

SPARKLING WINE

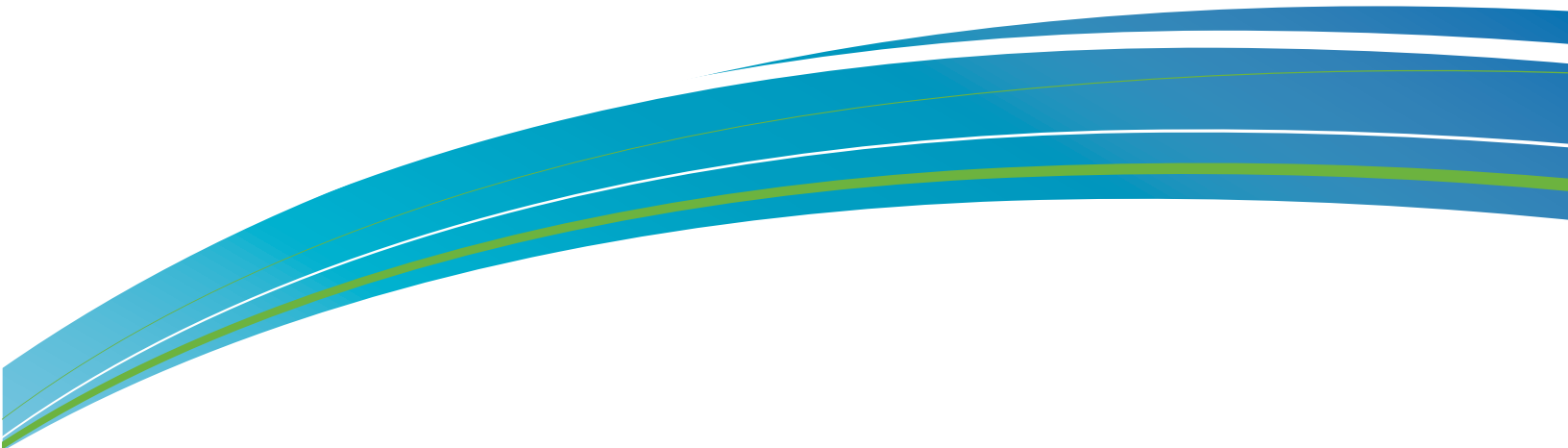
SEGURA VIUDAS BRUT RESERVA CAVA SPARKLING, Spain

Elegant and persistent mousse. The aromas are of white fruits, citrus and tropical fruits, and light floral notes. The palate is exquisite, complex and full of flavor, with good acidity and notes of lime and pineapple. It is dry and long on the finish.

CHAMPAGNE

MOET & CHANDON BRUT IMPERIAL, France

Straw/gold colour with a greenish tinge and a fine mousse; forward floral, mineral, toasty, brioche, and yeasty aromas; dry with citrus, delicate bread dough and apple flavours; light creamy mouth feel with crisp citrus acidity and a clean finish.




JOHN D BRADLEY
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