

PEARSON
CONVENTION CENTER

Tel: 905 494-0444
www.pearsonconvention.com

CORPORATE
PACKAGES

BREAKFAST MENU

THE CONTINENTAL

Selection of Fruit Juices
Assortment of Croissant, Danishes & Muffins
Preserves, Marmalade & Dairy Butter
Freshly Brewed Coffee, Tea & Selection of Herbal Teas

$10.95

THE CONTINENTAL AND MORE…

Selection of Fruit Juices
Assortment of Croissant, Danishes & Muffins
Toasted "Whole Wheat" Bagel Served with Natural & Flavored Cream Cheese
Sliced Seasonal Fruits and & Berries
Preserves, Marmalade & Dairy Butter
Freshly Brewed Coffee, Tea & Selection of Herbal Teas

$12.95

THE PEARSON'S DELUXE HOT BREAKFAST

Selection of Fruit Juices
Assortment of Croissant, Danishes & Muffins
Toasted "Whole Wheat" Bagel Served with Natural & Flavored Cream Cheese
Sliced Seasonal Fruits and & Berries
Assorted Cold Cereals & Granola
Scrambled Eggs, Bacon, Sausages & Home Fried Potatoes
Preserves, Marmalade & Dairy Butter
Freshly Brewed Coffee, Tea & Selection of Herbal Teas

$18.95

PLUS TAXES AND 15% GRATUITY

Tel: 905 494-0444
www.pearsonconvention.com

PEARSON
CONVENTION CENTER

BREAKFAST MENU

THE CALIFORNIA BREAKFAST

Selection of Fruit Juices
Low Fat Yogurt
Sliced Papaya, Cantaloupe, Mango, Citrus Fruit & Berries
Assorted cold cereal & Granola
Carrot, Zucchini & Cranberry Muffins
Preserves, Marmalade & Dairy Butter
Freshly Brewed Coffee, Tea & Selection of Herbal Teas
Skim Milk & 2% Milk

$14.95

ADD ON ITEMS TO BREAKFAST MENU

Traditional Egg Benedict served on an English muffin
Canadian Peal Meal Bacon and Hollandaise Sauce

$6.50

Buttermilk Pancakes and Maple Syrup

$5.00

Cinnamon Spiced French toast
Served with a Fruit Chutney and Maple Syrup

$5.50

Sliced Seasonal Fresh Fruit and Berries

$3.00

PLUS TAXES AND 15% GRATUITY

Tel: 905 494-0444
www.pearsonconvention.com

PEARSON
CONVENTION CENTER

FOOD AND REFRESHMENTS

MORNING OR AFTERNOON COFFEE BREAK

Freshly Brewed Coffee,
Tea & Selection of Herbal Teas

Selection of Fruit Juices

Mineral Water

Assorted Gourmet Cookies
Or
Assorted Miniature French Pastries
Or
Assorted Fruit Breads

$7.25

REFRESHMENT "A LA CARTE"

Thermos of Coffee, Hot Chocolate,
Tea or Herbal Tea, Serve 10 Cups

$17.50 each

Urn of Coffee, Serve 50 Cups

$80.00 each

60 Oz. Apple, Cranberry or Tomato Juice

$16.00

60 Oz. Freshly Squeezed Orange or Grapefruit Juice

$19.75

60 Oz. Fruit Punch, Iced Tea or Lemonade

$16.00

60 Oz. Fresh Fruit and Yogurt Smoothies,
Strawberry, Mango or Blueberry

$30.00

Soft Drink or Bottled Water

$2.00

PLUS TAXES AND 15% GRATUITY

Tel: 905 494-0444
www.pearsonconvention.com

PEARSON
CONVENTION CENTER

SNACKS AND MUCH MORE

SNACKS AND MUCH MORE

Assorted Gourmet Cookies
Oatmeal Raisin, Chocolate Macadamia, Chocolate Overdose, Chocolate Chunk
$18.00 per Dozen

Fresh Strawberry Dipped in Swiss Chocolate
$21.00 per Dozen

Chocolate Truffles
$24.00 per Dozen

Assorted French Pastries
$30.00 per Dozen

Freshly Baked Low Fat Muffins
$24.00 per Dozen

Freshly Baked Cinnamon Raisin Danish
$24.00 per Dozen

Sliced Fruit Breads
$24.00 per Dozen

Whole Fresh Fruit
$1.50 Each

Sliced Fresh Fruit Platter and Yogurt Dip (Serves 40 Guest)
$120.00

Ice Cream or Frozen Fruit Bars
$4.50 Each

Assorted Chocolate Bars
$2.00 Each

PLUS TAXES AND 15% GRATUITY

LUNCH MENUS

LUNCHEON BUFFET #1

Mixed Green Salad with Balsamic Vinaigrette
Assortment of Quartered Sandwiches, 6 Pieces per Person
Egg Salad, Tuna Salad, Ham & Cheese
Roast Beef and Turkey
California Greens, House Dressing
German Style Potato Salad
Fresh Fruit Cocktail
Coffee and Tea

$18.50

LUNCHEON BUFFET #2

Mixed Green Salad with Balsamic Vinaigrette
Chef's Selection of Sandwiches and Wraps
(One and Half Sandwich/Wrap per Person)
Tuna Salad and Sprouts
Grilled Vegetables with Pesto, Asiago Cheese and Guacamole
Egg Salad with Celery and Green Onions
Black Forest Ham, Swiss cheese and Steak Tomatoes
English Cut Beef Pastrami
Smoked Breast of Turkey, Sweet Mustard
and English Cucumber
Assorted Miniature French Pastries
Sliced Fresh Fruits
Coffee and Tea

$23.95

(Add $1.75 for Soft Drinks)
1 Extra Sandwich to Your Selection for Only $3.50 per Person

PLUS TAXES AND 15% GRATUITY

Tel: 905 494-0444
www.pearsonconvention.com

PEARSON
CONVENTION CENTER

LUNCH MENUS

LUNCHEON BUFFET #3
(MINIMUM 40 GUESTS)

Greek Salad
Chickpeas in a Lemon Dressing
California Greens in Herb Vinaigrette
Tzatziki and Pita Bread
Chicken **or** *Beef Souvlaki*
Potatoes Roasted with Oregano and Olive Oil
Spanakopita
Grilled Vegetables
Fresh Fruit Salad
Baklava
Dark Chocolate Pecan Flan
Dairy Butter, Crusty Italian Rolls
Coffee and Tea

$33.00 per person

LUNCHEON BUFFET #4

Salad and Deli
Traditional Caesar Salad, California Greens, House Dressing
Tabouleh with Fresh Coriander
Vine Ripened Tomato, Red Onion and Greek Feta
Sliced Breast of Smoked Turkey, Black Forest Ham
Pastrami and Assorted Deli Cold Cuts, Appropriate Condiments

Hot Dishes
Roasted Chicken, Lemon Thyme Sauce
Farfalle Pasta with a Fresh Tomato and Basil Sauce
Garlic Mashed Potato
Seasonal Vegetables

Dessert
Canadian and Imported Cheeses
Assortment of Pastry Squares, Sliced Fresh Fruit and Berries
Coffee and Tea
Dairy Butter, Crusty Italian Rolls

$35.50

PLUS TAXES AND 15% GRATUITY

LUNCH MENUS

LUNCHEON BUFFET #5
(MINIMUM 40 GUESTS)

Selection of Gourmet Salad

Butter Lettuce Leafs, Balsamic Dressing
Roma Tomato Salad in a Basil Vinaigrette Dressing
Potato Salad
Fusilli, Matane Shrimp in a Spanish Saffron Dressing

Hot and Delightful Dishes

Seared Filet of Salmon
"Green Pepper, Corn Beurre Blanc"
Supreme of Corn Fed Chicken Picata
Diced Tomato and Herb Sauce
Fresh vegetable Medley
Roasted Nugget Potatoes

Dessert

Chocolate "Viennese" Sacher Tort
Alsacien Apple Tarte
Display of Miniature French pastry
Sliced Fresh Fruit and Berries
Dairy Butter, Crusty Italian Rolls
Coffee and Tea

$38.50

As Well As...

Freshly Home Made Soup

$2.95

PLUS TAXES AND 15% GRATUITY

Tel: 905 494-0444
www.pearsonconvention.com

LUNCH MENUS

LUNCHEON BUFFET #6
(MINIMUM 40 GUESTS)

Traditional Caesar Salad
California Greens
Vine Ripened Tomato, Basil, Asagio and Calamata Olives

Pizza
Pepperoni and Cheese
Forest Mushroom, Spinach, Artichokes and Goat Cheese

Pasta
Ricotta Tortellini in Alfredo Sauce
Penne Pasta in a Fresh Tomato and Basil sauce

Dessert
Cheese Cake Squares
Chocolate Brownies
Dairy Butter, Crusty Italian Rolls
Coffee and Tea

$28.75

PLUS TAXES AND 15% GRATUITY

LUNCH MENUS

SIT DOWN PLATED LUNCH #1

Roasted Butter Nut Squash and Chive Soup
Chicken Breast Marinated with Cilantro
Serve with a Coulis of Roasted Red Pepper
Seasonal Vegetables, Roasted Potatoes
Chocolate Grand Marnier Cake, Crème Chantilly
Assorted Italian and French bread
Dairy Butter
Tea and Coffee

$29.95 per Person

SIT DOWN PLATED LUNCH #2

Traditional Caesar Salad
Cannelloni Stuffed with Ricotta and Spinach
In a Rosé Alfredo Sauce
Seasonal Vegetables
Strawberries Tartufo
Assorted Italian and French bread
Dairy Butter
Tea and Coffee

$26.00

SIT DOWN PLATED LUNCH #3

Bisque of Wild Mushrooms
Grilled New York Strip Steak
Tomato and Tarragon Demi-Glace
Creamy Mashed Potato
Jump Fried Fresh Asparagus and Rapini
Strawberry Sherbet and Wafer
Dairy Butter, Crusty Italian Rolls
Coffee and Tea

$38.95

PLUS TAXES AND 15% GRATUITY

Tel: 905 494-0444
www.pearsonconvention.com

PEARSON
CONVENTION CENTER

FOOD MENUS

SELECTION OF HOT HORS D'OEUVRES

Minimum Order: 4 Dozen Per Item

Skewers of Seared Salmon, Beurre Maître d'hôtel
Thai Spiced Monsoon Rolls
Emmenthal and Onion Quiche
Spinach and Feta Spanakopita
Grilled Tiger Shrimps with a Coriander Pesto Sauce
Indonesian Chicken or Beef Satays, Sesame and Fresh Ginger
Digby Scallops wrapped in Cured Bacon
Panko Crusted Calamari, Chipotle Aioli
Chicken Drumettes, Black Bean sauce
Vegetable Samosas
Dim Sum Selection in Bamboo Steamer basket
Skewers of Tandoori Chicken halal

$27.00 per Dozen

SELECTION OF COLD CANAPÉS

Minimum Order: 4 Dozen Per Item

Soft Flour Tortilla Roll with Crab, Avocado and black Beans
Smoked Salmon, Cream Cheese on English Cucumber
Canapé's of Quebec Goat Cheese and Tapenade
French Pate Crostini and Tiny Cornichons
Toasted Baguette with Pearson's Bruschetta
Pan Seared Spicy Prawns on Herbed Baguette
Roasted Red Pepper Hummus, on Toasted Pita Bread
Smoked Chicken and Papaya Salsa on Bagel Chips
Bocconcini and Cherry Tomato Caprese
Prosciutto Wrapped Grissini and Melon

$27.00 per Dozen

PLUS TAXES AND 15% GRATUITY

RECEPTION

COCKTAIL RECEPTION

One Hundred Tiger Prawns, Remy Martin Marie Rose Cocktail Sauce

$225.00

Assorted Sushi and California Rolls, Fresh Ginger and Soya

100 Pieces, $275.00

Malpeque Oysters on the Half Shell, Appropriate Condiments
Side of Scottish Smoked Salmon
Rye Bread, Bermuda Onions & Capers

Serves 40, $160.00

Individually Carved Prime Sirloin of Beef
Miniature Crusty Rolls
Horseradish, Dijon Mustard and Hot Pepper

Serves 40, $240.00

Canadian and Imported Cheeses
Seedless Grapes, Biscuits and French Baguette

Serves 40, $175.00

Raw Garden Vegetables Crudite
Smoked Salmon Dip

Serves 40, $110.00

Assorted Platter of Prosciutto and Melon
Cornichons Mixed Pickles
Flat Bread and French Baguette

Serves 40, $140.00

Spicy Hummus, Spinach Dip, Goat Cheese Dip
Served with Flat Bread, Pita Chips and Tortilla

Serves 40 People, $80.00

PLUS TAXES AND 15% GRATUITY

RECEPTION

ANTIPASTO BAR

Ideal Before Dinner or as Part of Your Cocktail Reception

Prosciutto and Melon
Smoked Atlantic Salmon, Bermuda Onions, Capers, Lemon
Pumpernickel Bread
Chilled Tiger Shrimps
Cocktail Sauce
Mussels Mariniere Steamed in a Chardonnay Cream Sauce
Diced Tomato and Roasted Garlic
Beefsteak Tomatoes and Bocconcini Virgin Olive Oil and Balsamic Dressing
Roasted Bell Pepper, Zucchini, Eggplant
Oyster Mushrooms and Marinated Artichokes
Tomato Bruschetta French Baguette
Spicy Hummus, Spinach Dip, Goat Cheese Dip
Served with Flatbread, Pita Chips, and Tortilla
Spiced Black and Green Olives
Assortment of Capicollo and Salami,
Asiago Cheese and Provolone
Grilled Italian Sausages
Focaccia and Grissini

$23.95 per Person

Without Seafood, $18.95 per Person

PLUS TAXES AND 15% GRATUITY

SOUPS

Creamless Tomato and Basil Vodka Soup
$4.75

Garlic and Potato Soup with a Basil Bruschetta
$5.25

Bisque of Broccoli and Ontario Cheddar Cheese
$4.75

Italian Pasta and Fagioli Soup
$4.75

Potage St-Germaine, Toasted Almond Cream
$4.50

Carrot and Beluga Lentil Soup
$4.25

Black Bean Soup with Sour Cream and Chives
$4.75

Traditional Portuguese Caldo Verde
$4.75

Minestrone Soup
$4.50

Bisque of Four Mushrooms & Maple Roasted Bermuda Onions
$5.75

New England Seafood Chowder
$7.25

Roasted Banana Squash Soup with Chipotle Cream
$4.75

Chicken Lime and Tortilla Soup
$4.85

Dungeness crab Bisque with Cilantro Cream
$5.95

PLUS TAXES AND 15% GRATUITY

SALADS AND STARTERS

Multi Colored Tomatoes and Goat Cheese
Drizzle of Extra Virgin Olive Oil and Basil

$8.25

California Mixed Greens and Crisp Garden Vegetables
Honey, Lemon and Sesame Dressing

$5.50

Organic Mesclun Salad
Roasted Garlic and Balsamic Dressing

$4.50

Traditional Caesar
Homemade Croutons and Parmigiano

$5.75

Salad of Young Spinach, Grilled Red Onions
Asiago and Buttermilk Bacon Dressing

$5.25

Romaine and Apple Salad, Blue Cheese, Spiced Roasted
Walnuts Vintage Port Wine Dressing

$5.25

Red Leaf, Arugula and Boston Rib Lettuce
Grainy Mustard Dressing

$4.50

Crisp Romaine and Young Spinach Leaves Salad
Grapefruit Dressing

$4.50

Watermelon and Micro Greens, Feta, Tomato and Chives
Balsamic Glaze Dressing

$5.75

Pan Seared Prawns, Garden Greens and a Fresh Mango Salsa
Ontario Cider Dressing

$8.75

PLUS TAXES AND 15% GRATUITY

SALADS AND STARTERS

Warm Ontario Goat Cheese Strudel, Mesclun Greens and CuCumber Slaw

$8.95

Chilled Smoked Scottish Salmon, Draped over Micro Greens
Fresh Dill Dressing

$9.95

Roasted Vegetable Tart and Peppery Greens
Cilantro Chive Dressing

$8.95

ANTIPASTO PLATE

Prosciutto, Capicollo, Genoa Salami
Oven Roasted Red Peppers, Black Olives,
Melon, Provolone, Bocconcini and Grissini

$8.95

PLUS TAXES AND 15% GRATUITY

Tel: 905 494-0444
www.pearsonconvention.com

PEARSON
CONVENTION CENTER

PASTA DISHES

YOUR CHOICE OF ONE PASTA

Penne, Fusilli, Rigatoni or Farfalle

$6.95

Agnolotti, Tortellini, Meat or Cheese Ravioli
Bauletti, Cannelloni or Rotolo

$8.95

Or Any Combination of Two Pastas

$10.95

SAUCES

Bolognaise, Ala Vodka, Arabiata

Primavera, Tomato and Basil

Pesto, White Wine and Mushrooms

Roasted Red Pepper

Sundried Tomato and Basil

Rose

Traditional Alfredo Sauce

PLUS TAXES AND 15% GRATUITY

Tel: 905 494-0444
www.pearsonconvention.com

DISHES FROM THE SEA

Mustard Crusted Filet of Atlantic Salmon
Tropical Salsa
Citrus Beurre Blanc Sauce

$24.50

Grilled Medallion of Tuna
Parmesan Rapini Sauce

$28.95

Halibut and Grilled Prawns
Basil Pesto and Tomato Ragout

$29.95

Grilled Filet of Pacific Salmon
Thai Red Curry Sauce
Coconut Basmati Rice

$25.00

Pacific Sable Fish Filet
Saffron sauce
Butternut Squash Risotto Cake

$30.95

PLUS TAXES AND 15% GRATUITY

MEAT DISHES

Triple "A" Black Angus
10 oz. Grilled New York Strip Loin Steak
Bordelaise Pepper Corn Sauce

$28.50

Slow Roasted Prime Rib "au Jus"
Yorkshire Pudding

$26.95

Medallion of Beef Tenderloin
Medley of Mushrooms
Barolo Reduction

$30.95
Add 2 Tiger Shrimps: $34.95

8 oz. Grilled Fillet Mignon
Bernaise Sauce

$30.95

Surf and Turf
Grilled Filet of Beef, Shitake Sauce
Lobster Tail Thermidor

$42.92

French Short Ribs
Braised in Merlot
Vegetable Mirepoix Sauce

$24.95

PLUS TAXES AND 15% GRATUITY

Tel: 905 494-0444
www.pearsonconvention.com

PEARSON
CONVENTION CENTER

CHICKEN DISHES

Proscuitto Wrapped Chicken Breast and Rapini
Roasted Root Vegetable
Guava and Anise Reduction

$25.25

Grilled Chicken Supreme
Shitake Mushrooms
Sautéed Pearl Onions
Roasted Garlic Jus

$24.50

Roast Chicken Supreme
Spinach and Ricotta Filling

$25.95

Roast Chicken Breast
Ragout of Yukon Gold Potatoes and Leaks
Essence of Chive and Sundried Tomatoes

$24.95

Pan Roast Chicken Supreme and Fresh Herbs
Potato Gnocchi
Grainy Mustard Sauce

$24.95

Free Range Chicken Breast
Spinach, Pine Nuts and Parmesan Filling

$25.95

PLUS TAXES AND 15% GRATUITY

VEAL DISHES

Seared 10oz. French Veal Chop
Crab Meat and Roast Pepper Filling
Dijon Mustard Sauce

$34.95

Veal Saltimbocca with Sage and Proscuitto

$24.95

Veal Scaloppini with the choice of:
Lemon, Mushroom or Marsala Sauce

$24.50

Veal Milanese, Lightly Breaded
Served with Lemon

$28.95

Grilled Veal New Yorker and Artichoke
Caramelized Onions and Chanterelles

$34.95

Veal Parmigianino

$23.50

Braised Veal Osso Buco
Citrus Cremolata
Roasted Gnocchi a la Romana

$23.75

PLUS TAXES AND 15% GRATUITY

PORK, LAMB AND VENISON

Pecan Crusted Rack of Lamb
Zinfandel Jus

$34.95

Roast Loin of Venison
Glazed Granny Smith
Parsnip and Roasted Potatoes

$36.95

Roasted Cured Loin of Pork
Honey and Chipotle
Fried Leeks
Cider Sauce

$22.95

Persil lade of Loin of Lamb
Yukon Gold Gratin Cake
Port Demi-Glace Sauce

$32.95

Sweet and Sour Vermicelli Noodles
With Stir Fried Vegetables and Shanghai Bok-Choy

$23.95

PLUS TAXES AND 15% GRATUITY

VEGETARIAN GOURMET DISHES

Vegetarian Mousaka:
Layers of Tofu Carbonara, Eggplant
Red Kidney Beans and Mashed Potatoes

$23.95

Roast Vegetables Filo Strudel
Coulis of Red Pepper

$23.95

Thai Vegetable Curry with Coconut Rice
and Fried Tofu

$23.95

Roast Portabello Mushroom and Ontario Goat Cheese
Ratatouille Provencale

$23.95

PLUS TAXES AND 15% GRATUITY

COMBINATIONS ENTREES

Sauteed Medallion of Veal
Ragout of Wild Mushrooms and Grilled Chicken Supreme
Corn, Black Bean and Cilantro Salsa

$31.45

Grilled Fillet Mignon with a Blue Cheese Crust
Herb Roasted Breast of Chicken
Red Pepper Coulis

$33.95

Beef Tenderloin
Marinated Salmon with Shallots and Red Wine Sauce
Wasabi Potatoes

$33.95

All our Main Courses are served with your Choice of:

Medley of Fresh Seasonal Vegetables
Herbed Oven Roasted Red Jacket Potatoes
Gratin Dauphinois
Lyonaise Potatoes
Roasted Garlic Mashed Potatoes
Rice Pilaf

PLUS TAXES AND 15% GRATUITY

DINNER "DELUXE" BUFFET

SALADS

Heart of Romaine Caesar Salad
Red Potatoes with a Yogurt and Dill Dressing
Tortellini in a Creamy Pesto Dressing
Greek Style Salad

SLICED ASSORTED MEATS

Black Forest Turkey, Pepper Roast Beef
Cappicolo and Prosciutto Salami
Grilled Vegetable Platter, Cherry Bocconcini

HOT ITEMS

Roast Sirloin of Beef, Pepper Crusted
Thyme Roasted Chicken, Dried Cranberry Sauce
Atlantic Salmon in Herb Crusted Lemon Sauce
Penne Tomato and Basil Sauce
Roasted Yukon Gold Nugget Potatoes
Medley of Seasonal Vegetables

DESSERTS

Sliced Fresh Fruits
Fine Selection of Cakes
Tarts and French Pastries
Assorted Italian and French bread
Focaccia Bread
Dairy Butter
Tea and Coffee

$55.00 per person

PLUS TAXES AND 15% GRATUITY

Tel: 905 494-0444
www.pearsonconvention.com

PEARSON
CONVENTION CENTER

CAKES AND PASTRIES

Black and White Chocolate Truffle Cake
$5.95

Mango Charlotte on a Rainbow of Fruit Coulis
$6.25

Individual Baked Cheese Cake with Grand Marnier
and Macerated Strawberries
$6.95

Tahitian Vanilla Crème Brule
Served with Fresh Berries & Biscotti
$6.95

Phyllo Tulip with a White Chocolate Mousse and Berries
$6.50

Alsatian Apple Galette white a Minted Crème Anglais
$7.95

Hazelnut and Frangelico Chocolate Dome
With a Fruit Coulis Mirror
$7.25

Chocolate Fudge Sundae and French Vanilla Ice Cream
Topped with a Fudge Brownie
Warm Fudge and Crème Chantilly
$6.25

Tiramisu
Creamy Mascarpone with Espresso Soaked Lady Fingers
And Fresh Fruit
$7.25

Apple and Cinnamon Pie and Vanilla Custard Sauce
$4.25

Raspberry, Caramel or Limoncello Dark Chocolate Tartufo
Fruit Coulis and Berries
$6.25

Crème Brule Served Plated with Fruit Coulis
and Crème Chantilly
$5.25

PLUS TAXES AND 15% GRATUITY

SWEET TABLE

A Selection of Cakes, Tortes, Flan, Strudels & French Pastries.
The Buffet Will Have a Chef's Selection of Up to 8 Different Cakes

Black Forest Cake
Banana Chocolate Dome
Fresh Fruit Flan
Raspberry Brulee Tart
Chocolate Truffle Cake
Apple Strudel
New York Cheese Cake
Lemon Meringue Tart
Crunchy Caramel Tart
Old Fashion Carrot Cake with a Cream Cheese Icing
Strawberry Short Cake
Raspberry and Mango Charlotte
Mocha Tort
Fruit Mousse Cake
Hazelnut Pie
Black and White Chocolate Mousse Cake
Baked Almond Fruit Flan
French Pastries
Tea and Coffee
Include Ice Sculpture

$9.95

A Display of Sliced Seasonal Fruit and Berries

$3.00

Selection of Canadian and Imported Cheeses
Served with Crackers, English Biscuits and Baguette

$3.25

Lindt Chocolate Fountain
Fresh fruits, Marshmallows, Biscotti

$ 500.00

PLUS TAXES AND 15% GRATUITY

ALL PRICES ARE PER PERSON
OR AS INDICATED

Tel: 905 494-0444
www.pearsonconvention.com