



OAKVILLE
CONFERENCE CENTER

SOCIALS

All Occasion



FIRST COURSE

Choose 1

ROASTED CAULIFLOWER SOUP | Truffle Oil | Arugula Pesto
BUTTERNUT SQUASH & PEAR BISQUE | Chive Cream | Crispy Leeks
ITALIAN WEDDING SOUP | Meat Balls | Spinach | Orzo | Chicken Broth
WILD MUSHROOM BISQUE | Roquefort Croute | Truffle Oil

PENNE | Asiago Blush Sauce
PENNE "PUTANESCA" | Anchovy | Capers | Infornata Olives | Pepperoncini | Shaved Asiago
FARFALLE "A LA VODKA" | Sweet Peas | Prosciutto | Tomato Cream

MAIN COURSE

Choose 1

PANCETTA WRAPPED PORK TENDERLOIN | Thyme Jus
STRIPLOIN ROAST | Red Wine Jus
CHICKEN SUPREME | Sundried Tomato & Brie | Thyme Jus
CHICKEN PARMESAN | Classic Preparation

GRILLED SALMON | Beurre Blanc
POACHED SOLE | Vegetables | Ciopinno

Choice of Potato & Seasonal Vegetables

DESSERT

Choose 1

ICE CREAM CREPES | Fruit Coulis
TARTUFO | Choice of Flavours
CRÈME BRULÉ | Biscotti | Berries
CHOCOLATE PATE | Dark Chocolate | Macerated Berries | Ginger Crème Anglaise
CHEESECAKE | Choice of Flavours
CHOCOLATE TRUFFLE CAKE | Ginger Crème Anglaise

CHOICE OF SERVICE

PLATTER SERVICE
INDIVIDUAL SERVICE