



OAKVILLE
CONFERENCE CENTER
A LA CARTE



SALADS | APPETIZERS

- BOWLS OF SALAD** | Caesar or Field Mix Greens | \$3
KALE CAESAR | Pancetta | Crouton Crumble | Shaved Asiago | \$8
FIELD MIX GREENS | Baby Greens | Shaved Fennel | Maple Balsamic Vinaigrette | \$8
WALDORF SALAD | Deconstructed | Classic | \$8
HIERLOOM BEET SALAD | Beets 3 Ways | Orange Aioli | Frisee | Candied Walnuts | Goatcheese | Micro Greens | \$8
GREEK COMPOSITION | Feta | Tomato | Tapenade | Cucumber | Red Pepper | Frisee | Kalamata Drizzle | \$12
HIERLOOM TOMATO & FIORE DI LATTE CHEESE NAPOLEON | Aged Balsamic | Pesto Drizzle | \$12
SPICE-CRUSTED BEEF TENDERLOIN CARPACCIO | Baby Arugula | Grana Padano | Pesto | Truffle Oil | \$12
VODKA-CURED SALMON GRAVADLAX | Beef Puree | Dill | Horseradish Cream | \$12
AHI TUNA TATAKI | Crispy Leeks | Fried Vermicelli | Fennel & Asian Slaw | Sesame Seed & Orange Vinaigrette | \$14

SOUPS

- ROASTED CAULIFLOWER SOUP** | Truffle Oil | Arugula Pesto | \$6
BUTTERNUT SQUASH & PEAR BISQUE | Chive Cream | Crispy Leeks | \$6
ITALIAN WEDDING SOUP | Meat Balls | Spinach | Orzo | Chicken Broth | \$6
WILD MUSHROOM BISQUE | Roquefort Croute | Truffle Oil | \$8
CRAB & ASPARAGUS BISQUE DUO | Chive Crème Fraiche | Brioche Toast | \$10

PASTA | RISOTTO

- PENNE** | Asiago Blush Sauce | \$8
PENNE "PUTTANESCA" | Anchovy | Capers | Infornata Olives | Pepperoncini | Shaved Asiago | \$12
ORECCHIETTI & SAUSAGE | Basil | Braised Garlic | Oven Dried Tomatoes | Broccoli Rabe | Grana Padano | \$12
TORTELLINI "CARBONARA" | Pancetta | Sweet Peas | Pepperoncini | Cream | Parmesan | \$12
FARFALLE "A LA VODKA" | Sweet Peas | Prosciutto | Tomato Cream | \$12
FAZOLETTI | Handkerchief Pasta | Ricotta & Spinach | Asiago Blush Sauce | \$14
PORCINI MUSHROOM RISOTTO | Pancetta Crisp | Pesto Oil | Asparagus | Goat Cheese Cream | \$12
SEAFOOD RISOTTO | Arborio | Scallop | Shrimp | Mussels | Cioppino Broth | Crispy Leeks | \$16

ENTREES

- STRIPLOIN ROAST** | Red Wine Jus | \$24
CALIFORNIA CUT STRIPLOIN STEAK | Boursin Mash | Crispy Onions | Grilled Asparagus | \$26
BEEF TENDERLOIN CHATEAUBRIAND | Tarragon Reduction | \$28
PRIME RIB ROAST | Crispy Onions | Red Wine Jus | \$28
HERB CRUSTED TENDERLOIN | King Mushrooms | Brussels Sprout Slaw | Potato Galette | Red Wine Reduction | \$30
SURF & TURF | Bacon Wrapped Angus Filet | Rock Lobster | Asparagus Slaw | Potato Cake | Béarnaise | \$36
PANCETTA WRAPPED PORK TENDERLOIN | Thyme Jus | \$22
PAN-SEARED VEAL MEDALLIONS | Caramelized Fennel Jus | \$26
VEAL STEAKETTE | Roasted Fingerlings | Caramelized Fennel | Marsala Mushroom Jus | \$26
VEAL CHOP | 10-12oz Grain-Fed | Garlic Mash | Porcini Jus | \$36
HERB-CRUSTED RACK OF LAMB | Ontario Lamb | Scalloped Potatoes | Root Vegetables | Mint Jus | \$40
CHICKEN SUPREME | Sundried Tomato & Brie | Thyme Jus | \$22
SESAME-CRUSTED CHICKEN | Shitake Mushrooms | Potato-Scallion Cake | Miso | \$24
POACHED SOLE | Vegetables | Cioppino | \$22
GRILLED SALMON | Mustard Foam | \$24

FRENCH-SERVED 2nd ENTREES

VEAL MARSALA | Marsala Mushroom Jus | \$8

STUFFED LEG OF LAMB | Herb Jus | \$8

HERB CRUSTED LAMB CHOPS | Mint Jus | \$10

ROTISERIE CHICKEN | Cajun Spices | \$4

CHICKEN PICCATA | Lemon Caper Sauce | \$6

CHICKEN PARMESAN | Classic Preparation | \$6

CHICKEN FLORENTINE | Spinach | Ricotta | \$6

CHICKEN ROULADE | Brie | Sundried Tomato | Thyme Jus | \$6

CRAB & BRIE STUFFED CHICKEN SUPREME | Smoked Paprika Reduction | \$8

PAN-SEARED SALMON | Pesto | Beurre Blanc | \$6

POACHED SOLE | Vegetables | Cioppino | \$6

SALMON TOURNEDOS | Herbs de Provence | Riesling Beurre Blanc | \$8

GARLIC SHRIMP | Butter Sauce | \$10

ROCK LOBSTER TAILS | Garlic Butter Sauce | \$12

DESSERTS

Ice Cream

ICE CREAM CREPES | Fruit Coulis | \$6

TARTUFO | Choice of Flavours | \$6

Signature & Cakes

CRÈME BRULE | Biscotti | Berries | \$8

MASON JAR TIRAMISU | Coffee Liquor | Mascarpone | Lady Fingers | \$8

CHOCOLATE PATE | Dark Chocolate | Macerated Berries | Ginger Crème Anglaise | \$8

CHEESECAKE | Choice of Flavours | \$10

CHOCOLATE TRUFFLE | Ginger Crème Anglaise | \$10

WHITE CHOCOLATE LEMON | Fruit Coulis | \$10

Individuals

DULCE DI LECHE CHEESECAKE | Caramel | Berries | \$12

WARM APPLE FLAN | Butter Crumble | Pecan Brittle | Rum Raisin Gelato | \$12

FLOWERLESS DARK CHOCOLATE MOUSSE PYRAMID | Ginger Crème Anglaise | \$12

CHOCOLATE HAZELNUT MOUSSE LATTICE TOWER | Vanilla Crème Anglaise | \$16

Room Rentals Applicable

Taxes & Service Charges Applicable