



OAKVILLE
CONFERENCE CENTER
Dinner Menus



DINNER BUFFETS

MEXICAN FIESTA BUFFET

Tortilla salad with fresh corn | Tomato, cucumber and artichoke salad | Hard & soft taco bar featuring seasoned beef, refried beans, pico de gallo, chipotle pepper salsa, sour cream, tomatoes, lettuce, jalapeno peppers | Chicken & vegetable quesadillas with Spanish rice | Beef fajita wraps with Spanish rice & corn chips | Caramel custard flan | Freshly brewed coffee, decaffeinated coffee & tea

\$22.95 per person- Minimum 50 people

THE MILANO DINNER BUFFET

Freshly baked rolls & butter | Trio of salads | Antipasto vegetables & crudités | Penne primavera or/ Bowtie a la vodka | Choose 2: Chicken Parmigiana or/ Chicken cutlet with pesto cream or/ Carved roast veal with Chianti wine jus | Oven-roasted potatoes | Roma vegetables (zucchini, squash & red peppers sautéed with roasted garlic) | Dessert of the day | Freshly brewed coffee, decaffeinated coffee & tea

\$26.95 per person- Minimum 50 people

THE HARVEST GARDEN BUFFET

Assorted rolls & butter | Mixed green salad with balsamic vinaigrette | Caesar salad with garlic croutons | Marinated mixed vegetable salad | Traditional potato salad with fresh chives | Fresh vegetable crudités platter with herb dip | Tri-colour fusilli pasta with sundried tomato & olives | Slow roasted striploin of beef au jus | Grilled boneless breast of chicken with basil pesto cream sauce | Seasonal vegetables & oven roasted potatoes | Fresh carved seasonal fruit | Vanilla English Trifle | Freshly brewed coffee, decaffeinated coffee & tea

\$34.95 per person- Minimum 50 people

MARDI GRAS BUFFET

Fresh French Baguettes | Black eyed pea salad, southern coleslaw | Tossed salad with Mandarin orange segments | Crab cakes with garlic aioli | Pork Barbeque with zydeco sauce | Blackened Cajun chicken breast | Bayou jambalaya with Chorizo sausage | Chocolate Bourbon pecan pie | Freshly brewed coffee, decaffeinated coffee & tea

\$34.95 per person- Minimum 50 people

ITALIAN FESTA BUFFET

Assorted Calabrese rolls & flatbreads | Mixed green salad, Caesar salad | Our signature "Antipasto Bar" | "Pasta Bar" action station | Veal Marsala or/ Parmigiana or/ Roast Veal or Pork Cutlet w/ Parma ham | Pinwheels of Chicken Florentine or/ Rosemary-roasted chicken | Roma vegetables & roasted rosemary potatoes | Tiramisu & assorted Italian pastries | Freshly brewed coffee, decaffeinated coffee, tea & espresso

\$39.95 per person – Minimum 50 people

THE BISTRO DINNER BUFFET

Freshly baked Parisian bread | Spinach salad with Roquefort dressing | Les Moules with Pernod cream (Blue point mussels) w/ frites & mayonnaise | Choose 3: Beef Burgundy stew or/ Sole Paulpiettes or/Chicken Fricasse or/ Grilled chicken de Provence or/ Sea-food au Gratin w/ mushrooms | Garlic mashed potatoes | Green beans almondine | Chocolate mousse | Fruit Platter | Petit Fours | Freshly brewed coffee, decaffeinated coffee & tea

\$39.95 per person – Minimum 50 people

****Less than the minimum, additional charges apply | Applicable taxes and service charges are extra**

DINNER BUFFETS

THE OPULENCE BUFFET

Assorted European rolls & butter | Greek salad with lemon & oregano | Spinach salad with Mandarin oranges | Fresh vegetable crudité platter with herb dip | Cold poached salmon | Tortellini or/ Penne a la Vodka | Hand-Carved Peppered Beef Striploin or/ Thai Roasted Porkloin at carvery station | Choose 2: Medallions of Veal or/ Grilled Chicken or/ Chicken pinwheels or/Salmon or/ Sole Paulpiettes | Seasonal Vegetables & Oven-roasted potatoes | Carved & decorated fresh fruit display | Petite European Pastries, squares & tartlettes | Selection of tortes & cheesecakes | Domestic & international cheese presentation | Freshly brewed coffee, decaffeinated coffee & tea

\$49.95 per person – Minimum 50 people

**** Less than minimum, additional charges apply | Applicable taxes & service charges are extra**