

BREAKFAST MENU
REFRESHMENT MENU
LUNCH MENU
DINNER MENU
APPETIZER MENU
RECEPTION MENU



565 Richmond Street | Chatham, ON | ckcc.ca





With over 25 years of culinary experience, he brings a dynamic and innovative energy to the John D. Bradley Convention Centre's diverse culinary scene.

Professionally trained Chef de Cuisine Richard Nurse has been with the Chatham Convention Centre since opening in 2012. His passion to continuously learn and perfect his craft has resulted in a rewarding career within Southwestern Ontario where he has held leadership positions in restaurants, hotels, golf clubs, and entertainment venues. Chef Richard has been the lead on multiple openings of new facilities throughout Canada and United States. In 2002 he opened the Budweiser Gardens in London, Ontario where he was responsible for overseeing and managing all culinary operations including the on-site restaurant, 38 luxury boxes, 5 meeting rooms and backstage catering. Chef Richard has cooked for a numerous amount of distinguished personalities such as famous artists like Shania Twain, Tom Petty, Gwen Stefani, Billy Joel, Jann Arden and world-renowned bands like Metallica, Our Lady Peace, Pearl Jam, Guns N Roses and the list goes on and on.

The thirst and drive of the culinary world that sparked Chef Richard's passion in the beginning years has only increased and he proves to show that dedication and creativity through his cooking. Chef Richard is motivated to share his wealth of knowledge to inspire and create a dynamic team to develop a delicious, tasteful experience for your next event.

CONTENTS

Event Guidelines	4
BREAKFAST Continental Breakfast Buffets. Hot Breakfast Buffet Breakfast Enhancements. Plated Breakfast Brunch Buffet	7 7
REFRESHMENTS Hydration Á La Carte Items Themed Breaks	10
LUNCH Chef's Artisan Sandwich Package Salad Selections Themed Buffet Lunches Boxed Lunch Alternative Healthy Lunch Options	14 15 16
DINNER Plated Service Buffet Service Sharing Style Service	22
APPETIZER Cold Hors D'Oeuvres Hot Hors D'Oeuvres Party Packages Reception Action Stations. Reception Display & Dessert Platters. Late Night Menu	29 30 31
BEVERAGES Bar Services Bar Pricing Wine List	35



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 (5) five business days prior to the event.

Changes to guaranteed numbers 72 hours or less prior to your event are subject to approval and may be subject to additional costs.

We can accommodate most dietary requests if given advance notification of your quarantee.

The Client will be invoiced for the guarantee or actual number of people in attendance, whichever is higher.

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 Continental Breakfast Buffet's Breakfast Buffet's **Brunch Buffet Buffet Enhancers**



CONTINENTAL BREAKFAST BUFFETS I (MINIMUM 5 GUESTS)

All breakfast selections include regular coffee, assorted teas and selection of fruit juices

The Tradition		-	-	ы.	150	e l	-	Ги	-	-	ь	_
	и	ш	m	ш	ш	П	и	ır	_	Р	ш	
IIIO II UUIUUII	ш		v	ы.	ш	w	ч	ш		v	ш	

Fresh fruit platter V GF VG

Chef's selection of assorted muffins | butter

All Natural (GLUTEN FREE)

Assorted dried fruit V GF VG

Individual fruit yogurt VG GF

Fresh baked muffins | butter vs GF

The Healthy Start

Fresh fruit salad with mint infusion V GF VG

Granola bars VG

Chef's selection of hearty breakfast loaves | butter | v6

The Classic

Fresh fruit platter V GF VG

Chef's selection of assorted pastries (muffins, croissant, danish) I butter

Ouick Start

Fresh baked muffin I butter VG

Whole fruit V VG

Individual fruit yogurt VG GF

Granola bars VG

The Bakery

Fresh fruit platter V GF VG

Fresh baked assorted croissants and danishes I butter vo

Assorted mini donut holes VG

Add-On Breakfast Sandwich (MINIMUM 5 GUESTS)

Scrambled egg with fine cheddar on a toasted English muffin VG

HST and a 18% service charge will apply to all menu items | Prices subject to change

VG VEGETARIAN V VEGAN GF GLUTEN FREE



BREAKFAST BUFFET | (MINIMUM 20 GUESTS)

All breakfast selections include regular coffee, assorted teas and selection of fruit juices

The Morning Riser

Farm fresh scrambled eggs VG GF

Crisp bacon **OR** farmer's breakfast sausage (only bacon **GF**)

Fresh seasoned home fried potatoes VVG GF

Buttered toast (white & whole wheat) VG

Fresh fruit platter V GF VG

Individual fruit yogurt VG GF

Basket of preserves & butter

Breakfast Enhancements (MINIMUM 5 GUESTS)

Chef's selection of assorted mini danishes

Boiled Eggs VG GF

Selected seasonal whole fruit V GF VG

Assorted donut holes VG

Fresh sliced seasoned potatoes V VG GF

Bagels & whipped cream cheese VG

Farmer's breakfast link sausages

Crispy bacon @F

Vanilla yogurt & granola fruit parfait VG

Gourmet pancakes with maple syrup and whipped butter VG

Fresh fruit platter V GF VG

Carved honey sugar smoked ham @

Banana fosters French toast VG

Omelette station served with traditional accompaniments GF VG





BREAKFAST PLATED I (MINIMUM 5 GUESTS)

All breakfast selections include regular coffee, assorted teas and selection of fruit juices

The Great Start

Scrambled eggs **OR** vegetable frittata VG GF

Crisp bacon **OR** Farmer's breakfast sausage (only bacon **G**)

Fresh seasoned home fried potatoes V GF VG

Buttered toast (white & whole wheat) VG

Fresh sliced fruit V GF VG

Preserves and butter

The Easy Start

Peach melba french toast VG

Crisp bacon OR Farmer's breakfast sausage (only bacon 6F)

Fresh seasoned home fried potatoes V GF VG

Buttered toast (white & whole wheat) VG

Fresh sliced fruit V GF VG

Preserves and butter

BRUNCH BUFFET (MINIMUM 40 GUESTS)

All breakfast selections include regular coffee, assorted teas and selection of fruit juices

Brunch Buffet

Fresh fruit salad V GF VG

Assorted breakfast pastries VG

Fresh baked croissants and donut holes VG

Fresh assorted vegetables with house ranch dip VG GF

Garden mixed greens with house vinaigrette V GF VG

Mediterranean pasta salad VG

Farm fresh scrambled eggs VG GF

Crisp bacon and Farmer's breakfast sausage (only bacon ©)

Fresh seasoned home fried potatoes V GF VG

Sugar baked ham @

Chef's selection of assorted desserts VG

HST and a 18% service charge will apply to all menu items | Prices subject to change

VG VEGETARIAN V VEGAN GF GLUTEN FREE

Refreshment Hydration À La Carte Items Themed Breaks



HYDRATION

Assorted bottled fruit juices and iced tea

Handmade fruit smoothies (strawberry OR banana)

Coffee/Tea (decaf available by request)

Coffee/Tea (decaf available by request)

Hot chocolate

Soft drinks- can (regular and diet)

Bottled water

À LA CARTE ITEMS (MINIMUM ORDER OF 10 ITEMS EACH)

Assorted fresh baked cookies VG

Assorted house baked muffins VG

Buttered popcorn VG GF

Chef's selection of assorted mini danish's VG

Granola bars VG

Assorted chips (individual bags) VG GF

Assorted chocolate bars VG GF

House made kettle chips with jalapeño ranch dip VG GF

Boiled egg VG GF

Individual fruit yogurt VG GF

Bagels & whipped cream cheese VG

Assorted donut holes VG

Seasonal whole fresh fruit bowl (LOCAL) GF V VG

Corn tortilla chips and salsa GF V VG

Vegetable crudité platter, served with house made ranch dip 65

Fresh fruit platter GF V VG

Assorted cheese & cracker platter VG GF (crackers are not GF)

Chef's selection of hearty flavoured breakfast loaves

HST and a 18% service charge will apply to all menu items | Prices subject to change

VG VEGETARIAN V VEGAN GF GLUTEN FREE



BREAKS I (MINIMUM 12 GUESTS)

Breaks include regular coffee, assorted teas and assorted regular and diet soft drinks and bottled juices

Old Faithful

Assorted fresh baked cookies VG

Vegetable crudité platter, served with house made ranch dip VG GE

Half-Time

Assorted flavoured potato chips VG GF

Fresh buttered popcorn VG GF

Assorted chocolate bars VG GF

Refresh

Whole fresh fruit V GF VG

Layered dip with crisp corn tortillas VG GF

Chocolate brownies VG

Donut Time

Assorted mini cupcakes VG

Assorted donut holes VG

Vegan Lovers

Assorted vegetable crudité platter V GF VG

Assorted flavoured hummus V GF VG

Corn tortilla crisps V GF VG

Healthy Break

Sliced fresh fruit salad V GF VG

Build your own trail mix bar V VG

Handmade fruit smoothies (strawberry **OR** banana) VG

Gluten Free Heaven

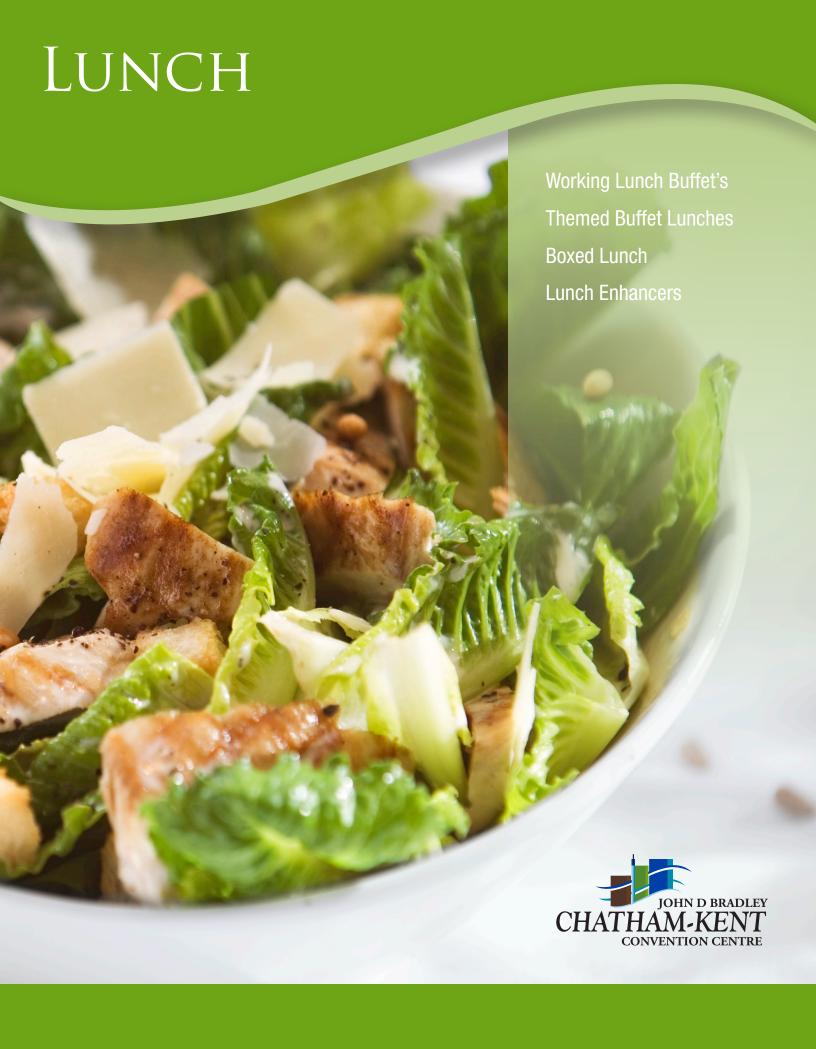
Rosemary roasted mixed nuts V GF VG

Chocolate brownies VG GF

Fresh sliced fruit V GF VG

HST and a 18% service charge will apply to all menu items | Prices subject to change

VG VEGETARIAN V VEGAN GF GLUTEN FREE





ARTISAN SANDWICH SELECTION I (MINIMUM 12 GUESTS)

Includes regular coffee, assorted teas, soft drinks/bottled juices and dessert squares Select three handcrafted sandwiches- 1.25 sandwiches per guest, served with dill pickles (Gluten free, multigrain, whole wheat bread available upon request)

Tuscan Vegetables (Vegan option available upon request)

Roasted tomatoes, braised spinach, pickled onions with herbed mayonnaise, sliced cheese and sweet roasted peppers served on a fresh tortilla wrap

Southern Chopped Chicken

Spiced cheese with herbed tomatoes, lettuce, seasoned chopped chicken with tomato aioli, served on a fresh soft ciabatta

Sicilian Beef

Sliced beef with balsamic mayonnaise, lettuce with parmesan crusted onions and mozzarella cheese, roma tomatoes served on a Vienna loaf

Cuban Chicken

Pepper jack cheese with sliced chicken, roma tomatoes with pickled cabbage and dijon roast garlic aioli, served on a potato scallion bun

California Turkey

Sliced avocado with roasted red pepper mayonnaise and sliced turkey, swiss cheese, lettuce and peppered tomatoes served on a rosemary focaccia

Border Ham

Pesto aioli with sharp cheddar and sliced ham, mustard and red onions relish with lettuce, served on a Vienna loaf

Countryside Beef

Balsamic roasted tomatoes with sliced beef, green onion mayonnaise and wine braised onions with sliced cheese and lettuce served on a rosemary focaccia

(All sandwiches below are served on tortilla wrap or panini bread)

Ham Salad Cubed smoked ham with sweet onion mayonnaise and lettuce Chicken Salad Cubed roasted chicken with roast pepper mayonnaise Tuna Salad Classic tuna salad served with shredded lettuce Egg Salad Traditional egg salad with shredded lettuce

PLEASE SELECT SALAD OR SOUP - LISTED ON PAGE 14





SALAD SELECTIONS | (MINIMUM 12 GUESTS)

Add salad and/or soup Priced per person

Garden House Salad V GF VG

Mixed greens with garden fresh vegetables to include tomatoes, cucumbers, carrot and onions, tossed in our house vinaigrette

Mini Potato Salad 66 GF

Sweet roasted red peppers, baby red potatoes tossed in our signature green onion mayonnaise with chopped egg and cilantro

Classic Caesar Salad

Garlic croutons with parmesan cheese, bacon bits and crisp romaine lettuce tossed in our signature Caesar dressing

Italian Bistro Salad 🕫 😘

Fresh tomatoes, avocado and julienne vegetables tossed with mixed greens and green goddess dressing

Meditteranean Pasta Salad 🐠

Fresh tri colour fusilli pasta tossed with cucumbers, chopped tomatoes, sweet peppers, red onions enrobed in a red wine vinaigrette

Fresh Crudité Platter VG GF

Assorted fresh cut seasonal vegetables decoratively displayed and served with house made ranch dip

Chef's Soup of the Day





THEMED BUFFET LUNCHES | (MINIMUM 15 GUESTS)

Includes regular coffee, assorted teas, assorted regular & diet soft drinks/bottled juices and dessert squares

TACO BAR I BUILD YOUR OWN

Served with Soft Flour Tortillas

Fresh seasoned ground beef, shredded lettuce, diced tomatoes, shredded cheese, diced onions Served with sour cream, fresh house made salsa

Mexican Salad V GF VG

Romaine lettuce with chopped tomatoes, cucumbers, red onions and avocado, tossed in a lime cilantro vinaigrette

BBQ CHICKEN

Texas Garden Salad vg GF

Mixed greens with roasted corn, chopped tomatoes, julienne carrot and shredded cheese, served with a side of peppercorn ranch dressing

Grilled BBO Chicken @

Herb marinated chicken breast grilled and brushed with barbeque sauce, garnished with sautéed sweet peppers and onions

Crisp Golden Potato Wedges V GF VG

House fried, lightly seasoned

Corn Bread vo

Fresh baked corn bread with scallion honey butter

SQUARE PAN PIZZA

Classic Caesar Salad

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

Garlic Fingers vs

Garlic buttered fresh bread

Hand Stretched Pizza - 2 pieces per person (Please Select from Below, Choose Two Types)

Pepperoni – fresh pepperoni with mozzarella cheese

Vegetarian – mozzarella cheese with assorted fresh vegetables

Deluxe – mozzarella cheese with assorted fresh vegetables and fresh pepperoni





THEMED BUFFET LUNCHES - CONTINUED | (MINIMUM 15 GUESTS)

Includes regular coffee, assorted teas, assorted regular & diet soft drinks/bottled juices and dessert squares

CHOPPED BBO BEEF

House Salad V GF VG

Mixed greens with garden fresh vegetables to include tomatoes, cucumbers, carrots and onions, tossed in our house vinaigrette

Fresh Baked Buns VG

Chopped BBQ Beef

Tender chopped beef, simmered in zesty barbeque sauce

Crisp Golden Fried Onion Rings

Lightly seasoned

GOURMET MAC & CHEESE

House Salad V GF VG

Mixed greens with garden fresh vegetables to include tomatoes, cucumbers, carrot and onions, tossed in our house vinaigrette

Garlic Fingers vs

Fresh garlic bread brushed and baked with a light sprinkle of parmesan

Mac & Cheese Gratin vo

Tender macaroni pasta tossed in a rich cheese sauce with a bread crumb cheese crust

BOXED LUNCH

Includes chips, whole fruit, fresh baked cookies, soft drink, **OR** bottled water.

(Please select one sandwich from our sandwich selections listed on Page 13)





ALTERNATIVE HEALTHY LUNCH OPTIONS I (PRICED PER PERSON) (MINIMUM 5 GUESTS)

SALADS

Roasted Vegetable Salad V GF VG

Fresh roasted seasoned vegetables and mixed greens tossed in an herb vinaigrette

Spiced Carrot and Ginger Salad V @ VG

Lightly spiced blanched carrots with hints of ginger, leek and mixed greens tossed in an orange vinaigrette

Cilantro Braised Mushroom Salad 🖤 @ 🐠

Chopped cilantro with cherry tomatoes with braised mushrooms and mixed greens in a white wine vinaigrette

ENTRÉE SELECTIONS

Ratatouille V GF VG

Fresh roasted vegetables tossed in a rich tomato sauce with green onion basmati rice

Roasted Beet & Kale Stirfry V @ WG

Fresh roasted beets sautéed with green kale, onions and cut carrots with an orange glaze and served with basmati rice

Vegetable Strudel V W

Fresh seasoned vegetables enrobed in a flaky pastry

DESSERT

Fresh cut fruit V GF VG







DINNER PLATED SERVICE | (MINIMUM 10 GUESTS)

All selections are served with fresh baked bread and butter and includes regular coffee and assorted teas Minimum 3 courses per person

SOUP SELECTIONS

(Ask us for our gluten free options)

Tomato Bisque 46

House crushed tomatoes with fresh herbs and accented with heavy cream, sweet basil oil, served with a rustic crouton

Roasted Potato ©

Herb and garlic roasted potatoes pureed in a rich vegetable cream stock and gently seasoned with a green onion crème fraiche, served with a rustic crouton

Spinach & White Bean 🖤 🐠

Rich vegetable stock with baby spinach, white bean with hints of fresh basil and garlic, served with parmesan crisp and a rustic crouton

SALAD SELECTIONS

Arugula & Roma Salad 🐠 🐠

Seasoned baby arugula with chopped roma tomatoes with garlic marinated mozzarella and vegetable julienne shreds, tossed with a balsamic emulsified vinaigrette

House Salad V GF VG

Mixed greens with slivered onions, shaved carrot, pacific rimmed cucumbers and tomatoes tossed in our house vinaigrette

Roasted Pear Salad V @ VG

Roasted pear fans and fresh cut garden greens tossed with a balsamic vinaigrette, garnished with a bouquet garni of house cut vegetables

Caesar Salad

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

Spinach & Kale Salad 🕡 @ 🥦

Baby spinach with frisee, cherry tomatoes, caramelized walnuts, roasted herbed beets with a sherry & cider vinaigrette





DINNER PLATED SERVICE - CONTINUED I (MINIMUM 10 GUESTS)

All selections are served with fresh baked bread and butter and includes regular coffee and assorted teas Minimum 3 courses per person

APPETIZER SELECTIONS

Baked Brie Phyllo ¹⁶

Double cream brie wrapped in flaky phyllo pastry with mushroom ragout and leek marmalade with focaccia croutons

Roma Bocconcini 🐠 🐠

Fresh peppered sliced roma tomatoes with rosemary garlic bocconcini cheese with a balsamic glaze

ENTRÉE SELECTIONS

(All entrées accompanied with seasonal vegetables V G vand choice of ONE starch: G G)

Honey Roasted Spaghetti Squash V @ VG

Honey roasted spaghetti squash with ribbons of fresh vegetables, quinoa cakes and tomato broth

Ontario Pork Tenderloin @

Herb crusted 7oz. tenderloin with a tomato demi glaze

Chicken Ballotine @

Fresh seasoned 7oz. chicken supreme filled with brie cheese and baby spinach, served with a roasted tomato ragout

Supreme of Chicken Chardonnay @

Fresh 7oz. supreme rubbed with green onion marinade with a parmesan crust, gently roasted with tomato mushroom relish

Turkey Steak @

Herbed and garlic marinated 7oz. turkey filet with creamed butter pesto and fire roasted cherry tomatoes

Garlic Crusted Veal Tenderloin

Garlic crusted 7oz. veal tenderloin with fine herbs, gently roasted with peppercorn sauce

Roasted Salmon Tournedos ©

Fresh 7oz. Atlantic salmon with fresh rosemary and rubbed garlic, roasted with lemon strings and served with a sweet onion jam





DINNER PLATED SERVICE - CONTINUED | (MINIMUM 10 GUESTS)

All selections are served with fresh baked bread and butter and includes regular coffee and assorted teas Minimum 3 courses per person

ENTRÉE SELECTIONS

(All entrées accompanied by choice of ONE starch: roast onion & garlic mashed potato | potato dauphinoise | cracked pepper risotto cakes) Seasonal vegetables included

Beef Striploin ©

Fresh seasoned and grilled 7oz. striploin, served with a horseradish peppercorn sauce

House trimmed 6oz. beef tenderloin, garlic rubbed and grilled with a caramelized onion and blue cheese compound butter

Prime Rib

Slow roasted with herbs and garlic, served with Yorkshire pudding and natural reduction, suggested serving size 8oz.

DESSERT SELECTIONS

Cheesecake VG

Smooth and rich New York style cheesecake set on a graham cracker crust, seasonal fruit compote

Fresh apples and gooey caramel baked in a euro tart style dough crust, topped with a golden buttery crumble, garnished with sweet caramel sauce

Chocolate Raspberry Mousse §

Chocolate mousse with a heart of raspberry mousse, finished with a red glaze

Salted Caramel WG

Salted caramel and creamy milk chocolate ganache inside a dark chocolate crust, garnished with whipped cream





DINNER BUFFET SERVICE | (MINIMUM 25 GUESTS)

All selections are served with fresh baked bread and butter and includes regular coffee and assorted teas

SALAD SELECTIONS

(Please select three salads)

House Salad V GF VG

Mixed greens 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

Brussel Sprout Salad 66 GF

Shaved brussel sprouts with butternut squash, dried cherries and candied walnuts with a sherry honey vinaigrette

Red Skin Mustard Potato Salad @ @

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

Tri Colour Pasta Salad V VG

Field fresh vegetables tossed with lemon oregano vinaigrette

Baby Spinach Salad 66 66

Fresh baby spinach with roasted almonds, pickled onions and herbed goat cheese with dried apricots and honey vinaigrette

Baby Greens & Dried Fruit V @ VG

Mixed baby greens with assorted dried fruits to include cherries, apricots and cranberries with slices of red onions, tossed in sweet onion mustard vinaigrette

ENTRÉE SELECTIONS

(Please select two entrées)

Roast Ontario Beef @

Slow roasted herb crusted beef with horseradish sauce and garlic gravy

Balsamic Tomato Chicken @

Wine infused balsamic vinegar marinated roasted chicken with fire roasted cherry tomatoes in a peppercorn glaze

Chicken Provençale @

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



DINNER BUFFET SERVICE - CONTINUED | (MINIMUM 25 GUESTS)

All selections are served with fresh baked bread and butter and includes regular coffee and assorted teas

ENTRÉE SELECTIONS CONT.

(Please select two entrées)

Shrimp & Andouille Cassoulet

Seasoned shrimp and roasted andouille sausage slow braised with beans and root vegetables in a rich wine scented sauce

Apple Brined Porkloin ©

Apple and maple brined pork loin with house made apple cider glaze, garnished with roasted red pepper

Ratatouille Braised Turkey ©

Traditional ratatouille roasted vegetables with tomato braised turkey pieces scented with rosemary and garlic

Lime Cilantro Salmon @

Lime cilantro marinated salmon with roasted sweet pepper and lime veloute

Oven Baked Cheese Pasta VG

Tender pasta baked tossed in our cheese sauce with a crispy bread crumb cheese crust

Vegetable Lasagna 6

Lasagna noodles with spinach, carrots and broccoli with ricotta, mozzarella and cheddar cheese

Portobello Layer V GF VG

Layers of portobello mushrooms and eggplant with roasted tender carrot and sweet pepper coulis with seasoned baby spinach leaves

All entrées accompanied by seasonal vegetables and choice of ONE starch:

Yukon gold mashed with caramelized onion & sweet garlic @

Dill roasted potato with cracked pepper & sea salt V GF VG

Vegetable rice pilaf VG GF

DESSERT SELECTIONS

A fresh assortment of cakes, flans and pies





DINNER BUFFET SERVICE (MINIMUM 25 GUESTS)

BUFFET ENHANCEMENTS (ADD ON)

Vegetable Crudité Platter 🐠 🕮

Fresh chef selected vegetables served with house made ranch dip

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

Vegetable Antipasto Platter 6 G

Seasonal roasted herb seasoned vegetables with marinated bocconcini cheese

Charcuterie Platter

Assorted house sliced selected meats, marinated olives and sweet peppers, marinated roasted vegetables, served with stone ground crackers

Fresh Fruit Platter V GF VG

A fresh selection of seasonal fresh fruit decoratively displayed

Additional Salads

Additional Starch

Additional Entrée







DINNER SHARING STYLE SERVICE | (PERSON | MINIMUM 25 GUESTS)

All selections are served with fresh baked bread and butter and includes regular coffee and assorted teas

SALAD (Choose one)

Signature House Salad W @ WG

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

Caesar Salad

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

PASTA COURSE (Choose one)

Penne Jardinière 6

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

Bowtie Forestier § G

Tender bowtie pasta with fresh herbs, mushrooms, and glazed with pesto marinara and parmesan cheese

ENTRÉE COURSES

Tuscany Chicken @

Roasted chicken, Italian herbs, fresh parmesan garnished with baby spinach and roma tomatoes, white wine beurre blanc

AND

Pepper Crusted Sirloin ©

Garlic crusted slow roasted sirloin served with pearl onion peppercorn ragout

AND

Vegetables V G V G

Fresh seasoned vegetables

POTATOES & RICE (Choose one)

Mashed potato with caramelized onion & sweet garlic @

Dill roasted potato with cracked pepper & sea salt V GF VG

Garden harvest rice pilaf VG GE







DINNER SHARING STYLE SERVICE

All selections are served with fresh baked bread and butter and includes regular coffee and assorted teas

DESSERT SELECTIONS (Choose one)

Cheesecake VG

Smooth and rich New York style cheesecake set on a graham cracker crust, seasonal fruit compote

Apple Caramel Crumble

Fresh apples and gooey caramel baked in a euro tart style dough crust, topped with a golden buttery crumble, garnished with sweet caramel sauce

Chocolate Raspberry Mousse

Chocolate mousse with a heart of raspberry mousse, finished with a red glaze

Strawberry Rhubarb Tart 6

Sweet juicy strawberries and tart rhubarb baked in our Euro style sweet dough crust; topped with a buttery golden crust

Salted Caramel VG

Salted caramel and creamy milk chocolate ganache inside a dark chocolate crust, garnished with whipped cream



APPETIZERS



Cold & Hot Hors D'oeuvres
Reception Action Stations
Display Platters





COLD HORS D'OEUVRES

(Minimum order of 3 dozen of each item)

Baked Pretzel Bite W W

Baked and salted, served with beer mustard

Southwest Cheese Bread

Flatbread with baked jalapeño cheese and whipped guacamole with black been salsa

Vegetable Crudite G GF

Individual cut crisp vegetables with buttermilk ranch

Bruschetta & Rosemary Mozzarella 🐠

Marinated tomatoes with fresh rosemary mozzarella

Cheese Ball Pops 6 6

Mixed cheese with dried cranberries crusted with roasted pecans

Mini Crab Roll

Crab seasoned with garlic, red pepper and green onion

Served on mini buttered grilled roll

Mini Rueben Sandwich

Two bite sandwich with sauerkraut, swiss cheese, corned beef and Russian dressing

Brie & Onion Confit

Sliced brie cheese on garlic crostini with onion confit

Layered Dip VG GF

Layered with sour cream, guacamole, cheese, tomato and green onion with crisp corn tortillas

Antipasto Cup

Crisp salami with marinated bocconcini, olive and tortellini pasta with roasted red pepper





HOT HORS D'OEUVRES

(Minimum order of 3 dozen of each item)

Sausage Quesadilla

Cheese, sausage, tomatoes, green onions (Ask us for our vegetarian option)

Mini Baked Potato 🐠 🐠

Fresh seasoned and roasted mini potatoes with chives and sour cream

Chorizo Hand Pie

Ground chorizo sausage with white gravy baked in a buttery puff pastry

Assorted Mini Quiche W

Florentine, forestiere, loraine

Mini Fish & Chips

Crispy cod with golden potato chip with a malt vinegar aioli

Mac & Cheese Croquette VG

Fried till crisp, served with spicy ketchup

Meatball Parmesan

Soft Italian meatball with tomato and mozzarella baked in a pizza crust

Breaded Brie Crostini

Fried brie with a cranberry relish and walnuts on a garlic crostini

Mini Crab Cake VG

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

Mozarella Angolotti w

Fresh pasta filled with mozzarella, breaded and fried crisp with roasted tomato aioli

Pepperoni Pizza

Two bite pizza with pepperoni and peppercorn ranch dressing (Vegetarian available upon request)





PARTY PACKAGES

(All will be priced as per package price)

Party Package One | 500PC

Package includes an assortment of hot & cold hors d'oeuvres

Sausage Quesadilla Meatball Parmesan Vegetarian Pizza ^(G) Mini Crab Roll Mini Baked Potato ^(G)

Party Package Two | 500PC

Package includes an assortment of hot & cold hors d'oeuvres

Bruschetta & Rosemary Mozzarella
Brie & Onion Confit
Baked Pretzel Bite
Mozzarella Agnolotti
Assorted Mini Quiche





RECEPTION ACTION STATIONS (MINIMUM 40 GUESTS)

(These items cannot be substituted for a meal)

CHEF ACTION STATIONS

Italian Pasta Bar 🐠

Served with alfredo sauce and pomodoro sauce. An array of selected fresh seasonal vegetables (v & GF options available by request)

Mini Burger Bar

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

Chopped BBQ

Whole mustard braised beef and rings of country sausage, sliced and chopped on site served with mini baked rolls, BBQ sauce, onions and pickles

Stirfry Station

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

(or options available by request)

VG VEGETARIAN V VEGAN GF GLUTEN FREE



RECEPTION DISPLAY & DESSERT PLATTERS

(Platters must only be ordered in increments of 10)

Selection of assorted fresh baked cookies

Dessert Square Platter 16

Assorted fresh baked squares

Cheesecake Platter vs

Mini cheesecake squares

Fresh Crudite Platter vg GF

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

Deluxe Cheese Platter <a>©

Selection of assorted deluxe cheese with stone ground crackers

Deluxe Fruit Platter V GF VG

A display of seasonal fresh fruit decoratively displayed

Classic Sandwich Platter

Classic made deli sandwiches include roast beef, sliced turkey, salami and ham All served with lettuce and cheese with tomatoes Served on assorted breads and wraps

Vegetable Antipasto Platter W GF

Seasonal roasted herb seasoned vegetables with marinated bocconcini cheese

Assorted Creamed Cheese Board §

Assorted creamed cheeses, roasted vegetables, served with crostini's and crackers

Charcuterie Platter

Assorted house sliced selected meats, marinated olives and sweet peppers, marinated roasted vegetables, served with stone ground crackers





LATE NIGHT MENU (MINIMUM ORDER OF 20)

Quesadilla | (2 pieces per person)

Fresh baked quesadilla stuffed with shredded cheese, green onions, and julienne pepperoni and diced tomatoes Served with salsa and sour cream (Ask us for our vegetarian options)

Pizza | (2 pieces per person)

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

Sliders | (2 pieces per person)

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

Chicken Wings | (3 pieces per person)

Crispy seasoned chicken with your choice of the following BBQ OR honey garlic

Make Your Own Poutine | (6oz. per person)

Seasoned golden fries served with side house gravy and shredded cheese

LATE NIGHT MUNCHIE BOWLS (BASKETS FOR 10 GUESTS)

Traditional Pretzels W 6 | (40 oz.)

Salted pretzels

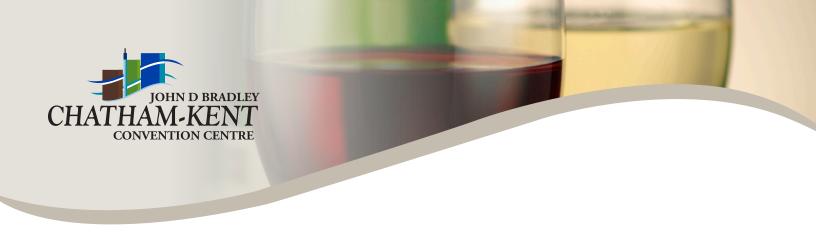
Classic Potato Chips (40 oz.)

Classic salted potato chips

Salsa & Tortilla Chips 66 1 (40 oz. of chips and 20oz. of salsa)

Fresh house made salsa and queso, served with crisp corn tortilla chips





BAR SERVICES

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 1:00 a.m.

All 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 18% 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 \$25.00 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)

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

Beer Bottle, Import (Stella, Corona)

Local Craft Beer (473 ml)

Coolers (White Claw, Somersby)

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

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

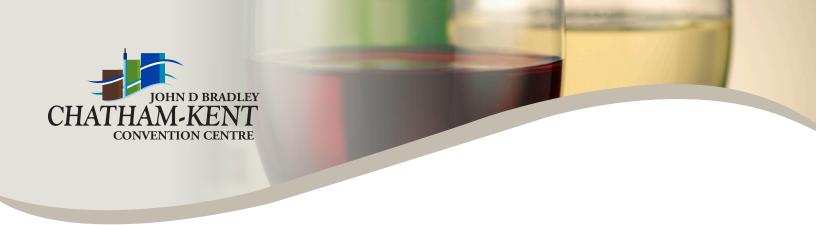
House Wine - Domestic, Glass (5 oz.)

House Wine - International, Glass (5 oz.)

Soft Drink/Juice (Glass)

Bottled Water

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



PUNCH RECEPTION

Fruit Punch (non-alcoholic) (64 oz.) (serves 10) Rum Punch (64 oz.) (serves 10) Sparkling Wine Punch (64 oz.) (serves 10)

REGIONAL WINES I WHITE (750 ML BOTTLES)

LOCAL: EARLY ACRES WINERY Selection & prices may vary by season and availability **Vidal, Pinot Gris or Gewurtztraminer**

Pelee Island Pinot Grigio, Ontario, Canada

Pale gold in colour. Light floral notes. Ripe pears and apricots on the palate with a nutty finish. Medium bodied and low to medium acidity with plenty of extract, giving this wine its signature silky, rich mouth feel.

Pelee Island Chardonnay, Ontario, Canada

Pale straw yellow colour; fig, stony, golden raisins, vanilla and yellow pear aromas and flavours; extra dry palate with intense and round flavours.

REGIONAL WINES | RED (750 ML BOTTLES)

LOCAL: EARLY ACRES WINERY

Selection & prices may vary by season and availability Merlot/Cabertnet Franc, Cabernet Franc/Baco Noir, Baco Noir

Pelee Island Cabernet Sauvignon, Ontario, Canada

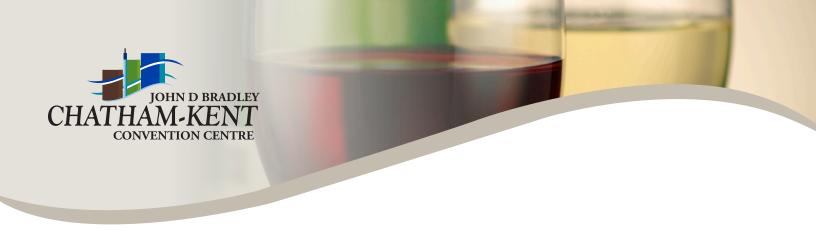
Garnet colour; plum and blackberry aromas with a smoky note.

Dry medium bodied; dark fruit flavours with a hint of vanilla; soft tannins in a good finish.

Pelee Island Merlot, Ontario, Canada

This wine is dry, medium-bodied with medium acidity and noticeable tannins.

Toasted oak, nuts, and ripe berry flavours with a hint of herbs and cedar on a smooth finish.



INTERNATIONAL WINES I WHITE (750 ML BOTTLES)

Two Oceans Sauvignon Blanc, South Africa

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

Yellow Tail Pinot Grigio, Australia

Delightfully fresh, zesty and elegant with lots of super-ripe concentrated fruit.

This wine has fragrant aromas of citrus fruits with delicate notes of green apples and pears.

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.

INTERNATIONAL WINES | RED (750 ML BOTTLES)

Two Oceans Cabernet Sauvingnon/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.

Yellow Tail Shiraz, Australia

Berry and vanilla aromas subdued with earthy soft ripe sweetness in perfect harmony with fine tannins.

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 Bonacosta Valpolicella Classico, Italy

Friendly notes of coffee, licorice, prune, clove and violet pull you in; flavours of coffee, spice and plum embrace you and end in a silky finish.



ROSÉ

Pelee Island Pink Rosé, Pelee Island, Ontario

The versatility of chambourcin shines in this appealing rose.

The vibrant strawberry colour is followed by lifted aromas of cherry jam, red currant and lemon peel.

Beringer White Zinfandel, USA

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

CHAMPAGNE & SPARKLING

Pelee Island Lola Sparkling Blush, Pelee Island, Ontario

This flavourful frizzante is layered with aromas and flavours of watermelon, fruit candy with a hint of spice. Soft yet extra dry creating along with the aroma replays a compelling profile.

Blu Giovello Prosecco, Italy

The prosecco in the distinctive blue bottle. In the glass, it has bright aromas and flavours of white fruit - quince, starfruit, with a touch of nuts, honey and fresh pear. The palate is dry and refreshing with lively bubbles and Asian pear and tangy quince notes on the finish. Great on its own or paired with appetizers.

Henry of Pelham Estate Winery, Cuvée Catharine Rosé Brut, Niagara, Canada

Pale salmon colour with fine beads; enticing aromas of red fruit, nuts, red berries, citrus and brioche toast; extra dry, light to medium bodied, with flavours of strawberry rhubarb pie and nuts and a creamy textured mousse.

Moet & Chandon Brut Imperial, France w

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.