



JOHN D. BRADLEY CONVENTION CENTRE
CATERING MENU | 2024

BREAKFAST MENU

REFRESHMENT MENU

LUNCH MENU

DINNER MENU

APPETIZER MENU

RECEPTION MENU



565 Richmond Street | Chatham, ON | ckcc.ca



CONTENTS

Event Guidelines	4
------------------------	---

BREAKFAST

Continental Breakfast Buffets.....	6
Hot Breakfast Buffet	7
Breakfast Enhancements	7
Plated Breakfast	8
Brunch Buffet	8

REFRESHMENTS

Hydration.....	10
À La Carte Items	10
Themed Breaks	11

LUNCH

Chef's Artisan Sandwich Package	13
Salad Selections	14
Themed Buffet Lunches	15
Boxed Lunch	16
Alternative Healthy Lunch Options	17

DINNER

Plated Service.....	19
Buffet Service	22
Sharing Style Service	25

APPETIZER

Cold Hors D'Oeuvres	28
Hot Hors D'Oeuvres.....	29
Party Packages.....	30
Reception Action Stations	31
Reception Display & Dessert Platters.....	32
Late Night Menu	33

BEVERAGES

Bar Services	35
Bar Pricing	35
Wine List.....	36



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 guarantee.

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 | (MINIMUM 5 GUESTS)

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

The Traditional | \$10.95 Per Person

Fresh fruit platter V GF VG

Chef's selection of assorted muffins | butter

All Natural (GLUTEN FREE) | \$10.95 Per Person

Assorted dried fruit V GF VG

Individual fruit yogurt VG GF

Fresh baked muffins | butter VG GF

The Healthy Start | \$11.95 Per Person

Fresh fruit salad with mint infusion V GF VG

Granola bars VG

Chef's selection of hearty breakfast loaves | butter VG

The Classic | \$12.45 Per Person

Fresh fruit platter V GF VG

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

Quick Start | \$12.75 Per Person

Fresh baked muffin | butter VG

Whole fruit V VG

Individual fruit yogurt VG GF

Granola bars VG

The Bakery | \$12.95 Per Person

Fresh fruit platter V GF VG

Fresh baked assorted croissants and danishes | butter VG

Assorted mini donut holes VG

\$3.90 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 I (MINIMUM 20 GUESTS)

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

The Morning Riser | \$20.95 Per Person

- Farm fresh scrambled eggs VG GF
- Crisp bacon **OR** farmer's breakfast sausage (only bacon GF)
- Fresh seasoned home fried potatoes V VG GF
- Buttered toast (white & whole wheat) VG
- Fresh fruit platter V GF VG
- Individual fruit yogurt VG GF
- Basket of preserves & butter

Breakfast Enhancements | \$/Person (MINIMUM 5 GUESTS)

- Chef's selection of assorted mini danishes VG\$2.25 each
- Boiled Eggs VG GF\$2.45 each
- Selected seasonal whole fruit V GF VG\$2.95 each
- Assorted donut holes VG\$2.95 / 2 pieces
- Fresh sliced seasoned potatoes V VG GF\$2.95 / person
- Bagels & whipped cream cheese VG\$2.95 each
- Farmer's breakfast link sausages\$3.50 / 3 pieces
- Crispy bacon GF\$3.50 / 3 pieces
- Vanilla yogurt & granola fruit parfait VG\$5.50 each
- Gourmet pancakes with maple syrup and whipped butter VG\$5.50 / person
- Carved honey sugar smoked ham GF\$5.75 / person
- Fresh fruit platter V GF VG\$5.95 / person
- Banana fosters French toast VG\$6.50 / person
- Omelette station served with traditional accompaniments GF VG ...\$6.75 / person

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

VG VEGETARIAN V VEGAN GF GLUTEN FREE



BREAKFAST PLATED I (MINIMUM 5 GUESTS)

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

The Great Start | \$19.95 Per Person

- Scrambled eggs **OR** vegetable frittata VG GF
- Crisp bacon **OR** Farmer's breakfast sausage (only bacon GF)
- 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 | \$19.95 Per Person

- Peach melba french toast VG
- Crisp bacon **OR** Farmer's breakfast sausage (only bacon GF)
- 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 | \$33.50 PER PERSON (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 GF)
- Fresh seasoned home fried potatoes V GF VG
- Sugar baked ham GF
- 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	\$2.95 / person
Handmade fruit smoothies (strawberry OR banana)	\$4.25 / person
Coffee/Tea (decaf available by request).....	\$20.95 (per 10 cups)
Coffee/Tea (decaf available by request).....	\$98.15 (per 50 cups)
Hot chocolate	\$20.95 (per 10 cups)
Soft drinks- can (regular and diet)	\$2.65 each
Bottled water	\$2.95 each

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

Assorted fresh baked cookies VG	\$1.95 each
Assorted house baked muffins VG	\$1.95 each
Buttered popcorn VG GF	\$2.25 / person
Chef's selection of assorted mini danish's VG	\$2.35 each
Granola bars VG	\$2.35 each
Assorted chips (individual bags) VG GF	\$2.35 each
Assorted chocolate bars VG GF	\$2.35 each
House made kettle chips with jalapeño ranch dip VG GF	\$2.60 / person
Boiled egg VG GF	\$2.60 each
Individual fruit yogurt VG GF	\$2.95 each
Bagels & whipped cream cheese VG	\$2.95 each
Assorted donut holes VG	\$2.95 / 2 pieces
Seasonal whole fresh fruit bowl (LOCAL) GF V VG	\$2.95 each
Corn tortilla chips and salsa GF V VG	\$3.65 / person
Vegetable crudité platter, served with house made ranch dip VG GF	\$5.95 / person
Fresh fruit platter GF V VG	\$5.95 / person
Assorted cheese & cracker platter VG GF (crackers are not GF).....	\$6.25 / person
Chef's selection of hearty flavoured breakfast loaves VG	\$27.50 / 20 pieces

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

VG VEGETARIAN **V** VEGAN **GF** GLUTEN FREE

BREAKS | (MINIMUM 12 GUESTS)

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

Old Faithful | \$8.30 Per Person

Assorted fresh baked cookies **VG**

Vegetable crudité platter, served with house made ranch dip **VG GF**

Half-Time | \$8.75 Per Person

Assorted flavoured potato chips **VG GF**

Fresh buttered popcorn **VG GF**

Assorted chocolate bars **VG GF**

Refresh | \$8.95 Per Person

Whole fresh fruit **V GF VG**

Layered dip with crisp corn tortillas **VG GF**

Chocolate brownies **VG**

Donut Time | \$9.45 Per Person

Assorted mini cupcakes **VG**

Assorted donut holes **VG**

Vegan Lovers | \$9.45 Per Person

Assorted vegetable crudité platter **V GF VG**

Assorted flavoured hummus **V GF VG**

Corn tortilla crisps **V GF VG**

Healthy Break | \$11.25 Per Person

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 | \$11.50 Per Person

Rosemary roasted mixed nuts **V GF VG**

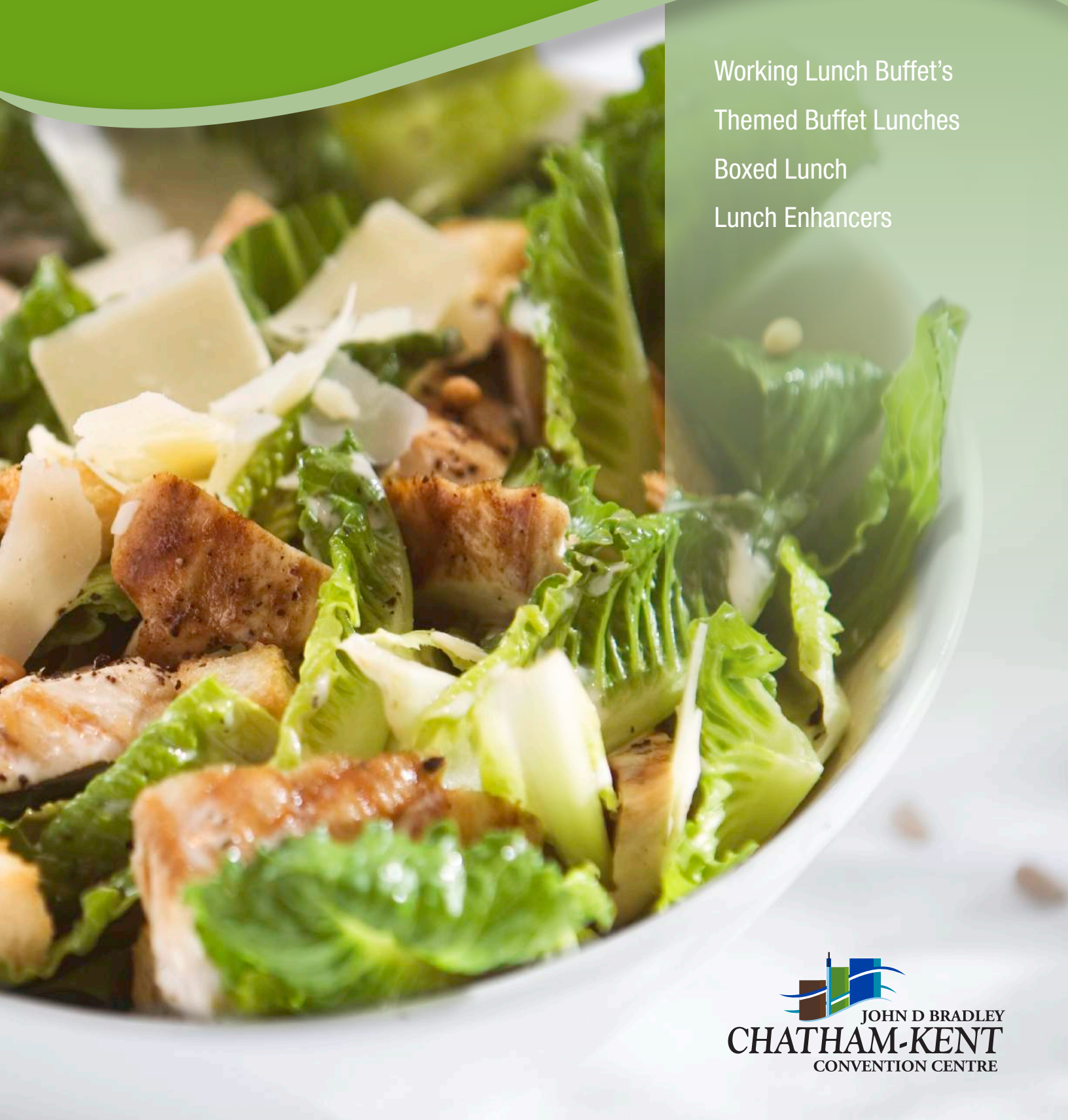
Chocolate brownies **VG GF**

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

LUNCH



Working Lunch Buffet's
Themed Buffet Lunches
Boxed Lunch
Lunch Enhancers

ARTISAN SANDWICH SELECTION | (\$12.85 / PERSON | MINIMUM 12 GUESTS | CHOOSE 3)

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

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

 VEGETARIAN  VEGAN  GLUTEN FREE

SALAD SELECTIONS | (MINIMUM 12 GUESTS)

Add salad and/or soup

Priced per person

Garden House Salad V GF VG | \$3.95

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

Mini Potato Salad VG GF | \$3.95

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

Classic Caesar Salad | \$4.25

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

Italian Bistro Salad VG GF | \$4.25

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

Mediterranean Pasta Salad VG | \$4.25

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 | \$5.95

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

Chef's Soup of the Day | \$4.95

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

VG VEGETARIAN V VEGAN GF GLUTEN FREE



THEMED BUFFET LUNCHESES | (MINIMUM 15 GUESTS)

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

TACO BAR | BUILD YOUR OWN | \$17.95 Per Person

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 | \$25.95 Per Person

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 BBQ Chicken GF

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 VG

Fresh baked corn bread with scallion honey butter

SQUARE PAN PIZZA | \$19.95 Per Person

Classic Caesar Salad

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

Garlic Fingers VG

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

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

VG VEGETARIAN V VEGAN GF GLUTEN FREE

THEMED BUFFET LUNCHES - CONTINUED I (MINIMUM 15 GUESTS)

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

CHOPPED BBQ BEEF | \$19.95 Per Person

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 VG

Lightly seasoned

GOURMET MAC & CHEESE | \$19.95 Per Person

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 VG

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

Mac & Cheese Gratin VG

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

BOXED LUNCH | \$16.95 Per Person

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 | (PRICED PER PERSON) (MINIMUM 5 GUESTS)

SALADS

Roasted Vegetable Salad | \$4.25 V GF VG

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

Spiced Carrot and Ginger Salad | \$4.25 V GF VG

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

Cilantro Braised Mushroom Salad | \$5.25 V GF VG

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

ENTRÉE SELECTIONS

Ratatouille V GF VG | **\$7.95**

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

Roasted Beet & Kale Stirfry V GF VG | **\$7.95**

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

Vegetable Strudel V VG | **\$8.25**

Fresh seasoned vegetables enrobed in a flaky pastry

DESSERT

Mini chocolate brownies with butter frosting GF | **\$3.85**

Fresh cut fruit V GF VG | **\$5.95**

DINNER



Plated Service

Buffet Service

Family Style Service

DINNER PLATED SERVICE 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

SOUP SELECTIONS

(Ask us for our gluten free options)

Tomato Bisque | \$5.25 / Person

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

Roasted Potato | \$5.25 / Person

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 | \$5.25 / Person

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 | \$5.75 / Person

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

House Salad | \$5.75 / Person

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

Roasted Pear Salad | \$5.75 / Person

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

Caesar Salad | \$6.25 / Person

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

Spinach & Kale Salad | \$6.25 / Person

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

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

APPETIZER SELECTIONS

Baked Brie Phyllo | \$8.35 / Person

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

Roma Bocconcini | \$9.40 / Person

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

ENTRÉE SELECTIONS

(All entrées accompanied with seasonal vegetables    and choice of ONE starch:  )

Honey Roasted Spaghetti Squash | \$22.95 / Person

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

Ontario Pork Tenderloin | \$27.25 / Person

Herb crusted 7oz. tenderloin with a tomato demi glaze

Chicken Ballotine | \$28.30 / Person

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

Supreme of Chicken Chardonnay | \$29.35 / Person

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

Turkey Steak | \$29.35 / Person

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

Garlic Crusted Veal Tenderloin | \$30.45 / Person

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

Roasted Salmon Tournedos | \$30.95 / Person

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 | \$ Market Price / Person

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

Beef Filet | \$ Market Price / Person

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

Prime Rib | \$ Market Price / Person

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

DESSERT SELECTIONS | \$6.75 / Person

Cheesecake

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

Salted Caramel

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

DINNER BUFFET SERVICE I (\$36.70 / PERSON | 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 VG GF

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

Red Skin Mustard Potato Salad VG GF

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 VG GF

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

Baby Greens & Dried Fruit V GF 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 GF

Slow roasted herb crusted beef with horseradish sauce and garlic gravy

Balsamic Tomato Chicken GF

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

Chicken Provençale GF

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

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

VG VEGETARIAN V VEGAN GF GLUTEN FREE

DINNER BUFFET SERVICE - CONTINUED | (\$36.70 / PERSON | 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 GF

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

Ratatouille Braised Turkey GF

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

Lime Cilantro Salmon GF

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 VG

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 GF

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   | \$5.95 / Person

Fresh chef selected vegetables served with house made ranch dip

Gourmet Cheese Platter  | \$6.25 / Person

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

Vegetable Antipasto Platter   | \$5.95 / Person

Seasonal roasted herb seasoned vegetables with marinated bocconcini cheese

Charcuterie Platter | \$6.95 / Person

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

Fresh Fruit Platter    | \$5.95 / Person

A fresh selection of seasonal fresh fruit decoratively displayed

Additional Salads | \$3.95

Additional Starch | \$4.50

Additional Entrée | \$9.95

DINNER SHARING STYLE SERVICE I (\$39.95 / 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 V GF VG

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 VG

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

Bowtie Forestier VG

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

ENTRÉE COURSES

Tuscany Chicken GF

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

AND

Pepper Crusted Sirloin GF

Garlic crusted slow roasted sirloin served with pearl onion peppercorn ragout

AND

Vegetables V GF VG

Fresh seasoned vegetables

POTATOES & RICE (Choose one)

Mashed potato with caramelized onion & sweet garlic GF

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

Garden harvest rice pilaf VG GF

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

VG VEGETARIAN V VEGAN GF GLUTEN FREE

DINNER SHARING STYLE SERVICE I (\$39.95 / PERSON)

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 VG

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 VG

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

Strawberry Rhubarb Tart VG

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 | \$21.00 / Dozen

Baked and salted, served with beer mustard

Southwest Cheese Bread | \$21.00 / Dozen

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

Vegetable Crudite | \$21.00 / Dozen

Individual cut crisp vegetables with buttermilk ranch

Bruschetta & Rosemary Mozzarella | \$26.25 / Dozen

Marinated tomatoes with fresh rosemary mozzarella

Cheese Ball Pops | \$26.25 / Dozen

Mixed cheese with dried cranberries crusted with roasted pecans

Mini Crab Roll | \$26.25 / Dozen

Crab seasoned with garlic, red pepper and green onion

Served on mini buttered grilled roll

Mini Ryebein Sandwich | \$31.50 / Dozen

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

Brie & Onion Confit | \$31.50 / Dozen

Sliced brie cheese on garlic crostini with onion confit

Layered Dip | \$31.50 / Dozen

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

Antipasto Cup | \$31.50 / Dozen

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

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

 VEGETARIAN  VEGAN  GLUTEN FREE

HOT HORS D'OEUVRES

(Minimum order of 3 dozen of each item)

Sausage Quesadilla | \$21.00 / Dozen

Cheese, sausage, tomatoes, green onions

(Ask us for our vegetarian option)

Mini Baked Potato VG GF | \$21.00 / Dozen

Fresh seasoned and roasted mini potatoes with chives and sour cream

Chorizo Hand Pie | \$21.00 / Dozen

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

Assorted Mini Quiche VG | \$26.25 / Dozen

Florentine, forestiere, lorraine

Mini Fish & Chips | \$26.25 / Dozen

Crispy cod with golden potato chip with a malt vinegar aioli

Mac & Cheese Croquette VG | \$26.25 / Dozen

Fried till crisp, served with spicy ketchup

Meatball Parmesan | \$26.25 / Dozen

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

Breaded Brie Crostini VG | \$31.50 / Dozen

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

Mini Crab Cake VG | \$31.50 / Dozen

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

Mozarella Angolotti VG | \$31.50 / Dozen

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

Pepperoni Pizza | \$31.50 / Dozen

Two bite pizza with pepperoni and peppercorn ranch dressing

(Vegetarian available upon request)

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

VG VEGETARIAN V VEGAN GF GLUTEN FREE

PARTY PACKAGES

(All will be priced as per package price)

Party Package One | 500PC | \$865.00

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

Sausage Quesadilla

Meatball Parmesan

Vegetarian Pizza VG

Mini Crab Roll

Mini Baked Potato VG GF

Party Package Two | 500PC | \$895.00

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

Bruschetta & Rosemary Mozzarella VG

Brie & Onion Confit VG

Baked Pretzel Bite V VG

Mozzarella Agnolotti VG

Assorted Mini Quiche VG

RECEPTION ACTION STATIONS (MINIMUM 40 GUESTS)

(These items cannot be substituted for a meal)

CHEF ACTION STATIONS

Italian Pasta Bar | \$7.95 / Person

Served with alfredo sauce and pomodoro sauce. An array of selected fresh seasonal vegetables

( &  options available by request)

Mini Burger Bar | \$8.25 / Person

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

Chopped BBQ | \$11.95 / Person

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 | \$11.95 / Person

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

( options available by request)

RECEPTION DISPLAY & DESSERT PLATTERS

(Platters must only be ordered in increments of 10)

Cookie Platter | \$3.25 / Person

Selection of assorted fresh baked cookies

Dessert Square Platter | \$3.95 / Person

Assorted fresh baked squares

Cheesecake Platter | \$4.50 / Person

Mini cheesecake squares

Classic Sandwich Platter | \$5.95 / Person

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 | \$5.95 / Person

Seasonal roasted herb seasoned vegetables with marinated bocconcini cheese

Fresh Crudite Platter | \$5.95 / Person

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

Deluxe Cheese Platter | \$6.25 / Person

Selection of assorted deluxe cheese with stone ground crackers

Deluxe Fruit Platter | \$5.95 / Person

A display of seasonal fresh fruit decoratively displayed

Assorted Creamed Cheese Board | \$6.25 / Person

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

Charcuterie Platter | \$6.95 / Person

Assorted house sliced selected meats, marinated olives and sweet peppers,

marinated roasted vegetables, served with stone ground crackers

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

 VEGETARIAN  VEGAN  GLUTEN FREE

LATE NIGHT MENU (MINIMUM ORDER OF 20)

Quesadilla | (2 pieces per person) | \$4.95 / 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) | \$5.50 / Person

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

Sliders | (2 pieces per person) | \$5.95 / Person

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

Chicken Wings | (3 pieces per person) | \$6.25 / Person

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

Make Your Own Poutine | (6oz. per person) | \$6.50 / Person

Seasoned golden fries served with side house gravy and shredded cheese

LATE NIGHT MUNCHIE BOWLS (BASKETS FOR 10 GUESTS)

Traditional Pretzels V VG | (40 oz.) | \$30.00 / 10 Guests)

Salted pretzels

Classic Potato Chips V VG | (40 oz.) | \$30.00 / 10 Guests)

Classic salted potato chips

Salsa & Tortilla Chips VG GF | (40 oz. of chips and 20oz. of salsa) | \$35.00 / 10 Guests)

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

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

BEVERAGES

Bar Services

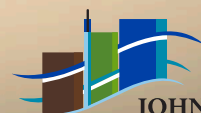
Punch Reception

Regional Wines

International Wines

Rosé

Champagne & Sparkling



JOHN D BRADLEY
CHATHAM-KENT
CONVENTION CENTRE

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)	\$5.09
Beer Bottle, Import (Stella, Corona)	\$5.97
Local Craft Beer (473 ml)	\$7.08
Coolers (White Claw, Somersby)	\$7.08
Bar, Selection of Liquor (Scotch, Gin, Rum, Rye, Vodka)	\$5.09
Cocktails - Liquor mixed with Juice (Scotch, Gin, Rum, Rye, Vodka)	\$5.75
House Wine - Domestic, Glass (5 oz.)	\$6.19
Soft Drink/Juice (Glass)	\$1.77
Bottled Water	\$1.99

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

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

PUNCH RECEPTION

Fruit Punch (non-alcoholic) (64 oz.)	\$24.95 (serves 10)
Rum Punch (64 oz.)	\$34.95 (serves 10)
Sparkling Wine Punch (64 oz.)	\$34.95 (serves 10)

REGIONAL WINES | 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 | \$29.00

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 | \$29.00

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/Cabernet Franc, Cabernet Franc/Baco Noir, Baco Noir

Pelee Island Cabernet Sauvignon, Ontario, Canada | \$29.00

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 | \$29.00

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.

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

INTERNATIONAL WINES | WHITE (750 ML BOTTLES)

Two Oceans Sauvignon Blanc, South Africa | \$31.00

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

Yellow Tail Pinot Grigio, Australia | \$35.00

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 | \$39.00 (By Bottle Only)

Light lemon straw colour; dry and light bodied with citrus apple and light spicy floral notes

Wolf Blass Yellow Label Chardonnay, Australia | \$45.00 (By Bottle Only)

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 Sauvignon/Merlot, South Africa | \$31.00

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 | \$33.00

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 | \$35.00

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

Duboeuf Beaujolais, France | \$40.00 (By Bottle Only)

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 | \$45.00 (By Bottle Only)

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.

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

ROSÉ

Pelee Island Pink Rosé, Pelee Island, Ontario | \$29.00

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 | \$29.00

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 | \$32.00

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 | \$42.00

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 | \$79.00

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.

Moët & Chandon Brut Imperial, France | \$179.00

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.

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