

# LONDON CLUB GALA BUFFET

Please respect our minimum requirement  
of 35 persons or more for the London Club Gala Buffet.

**Custom Prepared Items are available upon request.  
Please inquire with the Chef for availability and pricing.**

\$45 per person

## House-Made Soups

*Choice of One*

### *Smoked Tomato Bisque*

*Delicate Tomato Puree with a smoky Finish, Goat  
Cheese,  
Club Pancetta*

### *Butternut Squash*

*Scented with Orange and Cinnamon,  
and garnished with Chive Crème Fraîche*

### *Mushroom*

*A Rich Mushroom Cream  
With chunks of Field Mushrooms  
and garnished with Fried Leeks*

### *Vegetarian Chili Soup*

*Fresh Vegetables and herbs, mildly  
spiced tomato broth*

### *Roasted Beet*

*Puréed Roasted Purple Beets  
scented with Red Wine, Orange, and Vanilla;  
topped with Herbed Cream*

### *Fire-Roasted Red Pepper*

*A rich and velvety soup  
enriched with Mascarpone Cheese*

### *Loaded Potato Soup*

*Creamy Potato, Roasted Garlic, Cheddar Cheese,  
Bacon Bits, Chives and Sour Cream*

### *New England Clam Chowder*

*A rich and creamy Potato and Baby Clam Soup  
with White Wine, Bacon, Onion, Celery,  
and Fresh Herbs*

## Salads

*Choice of Three*

### *Baby Greens Salad*

*Assorted Baby Lettuces, Sliced English Cucumber, Cherry  
Tomato, Sliced Radish, and Julienne of Carrot served with  
Roasted Red Pepper Vinaigrette*

### *Baby Spinach Salad*

*with Sliced Strawberries, Roasted Red Pepper, Toasted  
Almond Slivers, and Goat Cheese  
served with Tangy Orange Vinaigrette*

### *London Club Caesar Salad*

*Chopped Hearts of Romaine Lettuce tossed in our House-  
Made Caesar Dressing and topped with Parmesan  
Reggiano Cheese, Metzger's  
Award Winning Bacon, Croutons*

### *Panzanella Salad*

*Tomatoes, Agurgula and Toasted Bread with Red Onions,  
Basil, Fresh Mozzarella, Drizzled with Red Wine  
Vinaigrette*

### *Thai Vegetable Salad*

*Crisp Vegetables Marinated in Sour Lime Vinaigrette,  
Topped with Garlic Chips, Peanuts and Aromatic Herbs*

### *Caprese Salad*

*Sliced Hot-House Tomatoes, Fresh Mozzarella Cheese,  
Belgian Endive, Shaved Red Onion, and Kalamata Olives  
drizzled with Basil Vinaigrette*

### *Cobb Salad*

*Mixed Baby Greens Topped with Grilled Chicken, Cherry  
Tomatoes, Avocado, Boiled Egg, Benedictine Blue Cheese  
Dressing*

*(Please add \$ 2.00 per person)*

## **Entrées**

Choice of Two

### *Baked Atlantic Salmon*

*served over orange and vanilla roasted fennel*

### *Roasted Chicken Breast*

*served in with a herb roasted Mushrooms and pearl onions*

### *Beef Striploin Carvery*

*Slow Roasted to Medium-Rare and served with a Creamy Green Peppercorn Sauce*

### *Prime Rib Carvery*

*Liberal Seasoned with Salt and Pepper, Slow Roasted to Medium-Rare  
served with Horseradish and Jus on the side.*

### *Roasted Pork Loin Carvery*

*Slow Roasted and served with a Pineapple, Sundried Tomato, and Dijon Cream Sauce*

### *Baked Lake Perch*

*served in a Provençale Style Tomato Sauce with Chopped Parsley*

### *Chicken Cacciatore*

*Braised Chicken Legs and Thighs in a traditional Tomato Base with Fresh Basil and Oregano, Onion, Sweet  
Garlic, Capers, Olives, and Bell Peppers*

## **Pastas**

Choice of One

### *Penne Pasta*

*in an Arrabiata Sauce with Grilled Sweet Chorizo Sausage,  
Roasted Corn Kernels, Cilantro, Bell Peppers, and Parmesan Cheese*

### *Cannelloni*

*stuffed with Ricotta Cheese and Spinach, baked in Tuscan Style Tomato Sauce topped with Mozzarella and  
Parmesan Cheeses*

### *Traditional Lasagna*

*Layers of Pasta, Meat and Tomato Sauce, and Cheese  
baked until bubbling around the edges and crusty on top*

### *Vegetarian Lasagna*

*Layers of Pasta, Cream Sauce, Cheese, and Vegetables  
topped with a Golden Breadcrumb Crust*

## **Desserts**

Choice of Three  
and includes Pastries and Cookies

### *Fresh Fruit Presentation*

*A visually appetizing display of Fresh Melon, Pineapple, Berries,  
and other Seasonal Offerings when available*

### *Apple Crumble Tart*

*Baked Apple Tart with a Golden Streusel Topping*

### *New York Cheesecake*

*Baked Vanilla Cheesecake with Sour Cream Whipped Cream  
and Chocolate Garnish*

### *Chocolate Heaven*

*Dense Chocolate Brownie Cake with Rich Chocolate Ganache, Raspberry Preserves, and Fresh Raspberries*

### *Boston Cream Cake Slice*

*Delicate White Cake and Vanilla Cream with a Dark Chocolate Glaze*

### *Triple Chocolate Mousse Cake*

*Layers of Dark-, Milk-, and White-Chocolate Mousses over Decadent Chocolate Cake*

### *Cappuccino Cake*

*Flavoured in the traditional Tiramisu Style*

### **All Dinner Buffets are accompanied by:**

**Fresh Baked Rolls, Roasted Fingerling Potatoes, a Medley of Seasonal Vegetables and  
Freshly Brewed London Club Blend Coffee and Tea Presentation**

***All prices are guaranteed for 90 days, are per person unless otherwise stated,  
and are subject to applicable taxes and a service charge***