



Commonwealth Hall
and Conference Centre

2010 GRADUATION MENU

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www.commonwealthhall.ca

Graduation Plated Menu

Dinner comes with fresh in house baked rolls and butter, Chef's selection of seasonal vegetables, appropriate potato or rice, and the following:

Salad Course

- Variety of handpicked Greens served with Herbed Vinaigrette dressing.

Choice of entree:

Grilled Supreme of Chicken: **39.00**

Grilled to perfection and served with your choice of sauce. (Lemon Butter, Mushroom, Blueberry or Tomato)

Prime Rib of Beef: **42.00**

Slow roasted Alberta prime rib with Yorkshire pudding and laced with peppercorn jus. Whipped cheese potatoes and root vegetables.

Vegetarian: **Option Available on Request**

An array of vegetables wrapped in a philo pastry and served with a light tomato confit.

Choice of one dessert:

- In house made apple strudel with vanilla bean ice cream
- Cheesecake with berry compote
- Triple chocolate torte
- Mango Mousse Cake

Upgrades

Tea & Coffee stations - **Included**

Pop and Juice at bar stations - **2.00**

Chocolate fountain added to desserts - **4.00**

Chef attended crepe station with two different sauces - **6.00**

Prices include Hall Rental and Basic Utilities.

Does not include Gratuity for Food and Beverage.

Graduation Buffet Menu

Our graduation buffet was designed to let the students enjoy our exceptional culinary skills and supreme service. It encompasses all meal varieties and options for all different tastes.

41.00 per Guest

Salads (Choice of 3):

- Pasta Salad, Caesar Salad, Tossed Salad, Potato Salad

Main Course - Non-Vegetarian (Both included):

- Sliced Roast Beef with Horse Radish / Grilled Chicken Breast with mushroom sauce

Main Course – Vegetarian (All included):

- Herb roasted Potatoes / Cheese Tortellini in tomato basil sauce / Fresh Seasonal Vegetables

Desserts:

- A variety of Cakes, Pies, Squares

Dinner comes with fresh in house baked rolls and butter.

Upgrades (Per Person)

Tea & Coffee stations - **Included**

Pop and Juice at bar stations - **2.00**

Chef attended beef carving stations - **3.00**

Chocolate fountain added to desserts - **4.00**

Chef attended crepe station with two different sauces - **6.00**

Prices include Hall Rental and Basic Utilities.

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