



BLU LEGACY
CONVENTION CENTRE

FOOD MENU



BUFFET BREAKFAST

Minimum 50 guests

Early Riser \$20/person

Premium Coffee and Tea
Chilled Orange Juice & Milk
Freshly Baked Butter Croissants
Freshly Baked Chocolate Muffins
Seasonal Fruit Platter
Greek Yogurt Fruits Parfait

The Original \$25/person

Premium Coffee and Tea
Chilled Orange Juice & Milk
Freshly Baked Butter Croissants
Freshly Baked Chocolate Muffins
Seasonal Fruit Platter
Greek Yogurt Fruits Parfait
Scrambled Eggs
Smoked Bacon
Blu Potatoes
Breakfast Sausage

Full Breakfast \$30/person

Premium Coffee and Tea
Chilled Orange Juice & Milk
Freshly Baked Butter Croissants
Freshly Baked Chocolate Muffins
Seasonal Fruit Platter
Greek Yogurt Fruits Parfait
Scrambled Eggs
Boiled Eggs
Smoked Bacon
Blu Potatoes
Breakfast Sausage
Avocado Toast
Belgian Waffles with Maple Syrup
Fèves au lard
Ham



BLU LEGACY
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PLATED LUNCH

Minimum 50 guests

Three-Course Menu

Please select a starter, entrée, and a dessert

All plated lunch include; Dinner rolls & butter &

Freshly brewed coffee and tea

STARTER (select one)

Lentil

Creamy Roasted Tomato
Mozzarella, crouton

Butternut Squash
Chives, Toasted Pepitas

Mixed Green Salad
*Mixed green, Cucumber ribbons,
Cherry Tomato, Shaved Carrot,
Creamy Mustard Dressing*

Blu Caesar
*Crips inner romaine, Finely
Grated Parmesan Cheese,
Smoked Bacon Bits, Crispy
Garlic Crouton, Lemon,
Caesar Dressing*

Fattoush Salad +2
*Romain Lettuce, Tomatoes,
Cucumbers, Reddish, Shaved
Red onions, Green onions,
Thyme, Zaatar, Sumac,
fried Crunchy Pita Bread,
Pomegranate Molasses,
House Dressing*

ENTRÉE (select one)

Maple Salmon Filet
*Maple Syrup, Spice-Roasted
Baby Potatoes*
\$45/person

Peppercorn Top Sirloin
Peppercorn sauce, Portobello Rice
\$54/person

Tandoori Chicken
*Boneless Chicken Thigh, Pulao Basmati
Rice, Caramelized Onions & Red Peppers*
\$45/person

Chicken Alfredo
*Steamed Vegetables, Spice-Roasted Baby
Potatoes*
\$45

Ricotta Chicken
*Stuffed with spinach, Parma Ham,
ricotta cheese, white wine sauce*
\$47

Seafood Linguini
*Shrimps, Scallops, Bell Peppers,
Creamy Rosé Sauce*
\$52

Eggplant Parmesan
*Deep-Fried Eggplant, Pomodoro,
Parmesan & Mozzarella Cheese*
\$43

DESSERT (select one)

Chocolate Cake

Lemon Cake

Creme bruler

New york Cheesecake

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Please inform us if there are any dietary restrictions. Not all ingredients are listed.
Prices added next to items are subject to additional charge per person.

LUNCH BUFFET

Minimum 50 guests

2 Mains \$44 | 3 Mains \$49 | 4 Mains \$54

All buffet lunch include; Dinner rolls & butter &
Freshly brewed coffee and tea

SOUP (select one)

Lentil

Creamy Roasted Tomato
Mozzarella, crouton

Butternut Squash
Chives, Toasted Pepitas

Chicken Noodle
crouton

SALAD (select one)

Mixed Green Salad
*Mixed green, Cucumber ribbons,
Cherry Tomato, Shaved Carrot,
Creamy Mustard Dressing*

Pasta Salad
*Fusili pasta, Celery, Carrots, Green
Peas, Corn, Mayonnaise, Relish*

Blu Caesar
*Romaine lettuce, Finely
Grated Parmesan Cheese, Smoked
Bacon Bits, Crispy Garlic Crouton,
Caesar Dressing*

Fattoush Salad +2
*Romaine Lettuce, Tomatoes, Cucumbers, Reddish,
Shaved Red onions, Green onions, Thyme, Zaatar,
Sumac, fried Crunchy Pita Bread,
Pomegranate Molasses, House Dressing*

MAIN COURSE

Chicken Alfredo
White Sauce

Beef Stroganoff
Mushroom Sauce

Butter Chicken

Bolognese
Ground beef, Penne

Daoud Basha
Kafta Kabab, potatoes

Tilapia
Lemon & Herbs

Roast Beef
gravy

Jambalaya
Chorizo, bell peppers

Shepherds Pie
Ground beef, corn

ACCOMPANIMENTS

(select two)

Basmati Rice

Vegetable Rice

Chicken Fried Rice

Mashed Potatoes

Steamed Vegetables

Spiced-Wedge Potatoes

French Fries

Poutine +5

DESSERT

Mini Cakes

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MEXICAN LUNCH BUFFET

Minimum 50 guests

2 Mains \$46 | 3 Mains \$51 | 4 Mains \$56

*Buffet include; Tortilla chips + salsa &
Freshly brewed coffee and tea*

SOUP *(select one)*

Chicken Tortilla

Sopita

Black Bean

SALAD *(select one)*

Romaine Ensalada

*Romaine Lettuce, red beans,
tomatoes, mozzarella cheese,
avocado, grilled red peppers,
red onions, cilantro, garlic sauce*

Mango Ensalada

*Mixed green, boiled eggs, mango,
avocado, cherry tomatoes, corn,
red bean, cucumber, mango sauce*

MAIN COURSE

Ground Beed Enchiladas

*Tortilla, guajillo sauce, sour cream,
pico de gallo, mozzarella & cheddar
cheese*

Chicken Enchiladas

*Tortilla, guajillo sauce, sour cream,
pico de gallo, mozzarella & cheddar
cheese*

Chicken Fajitas

*Tortilla, Grilled onions & peppers, sour
cream, pico de gallo, lettuce, cheddar
cheese*

Beef Fajitas

*Tortilla, Grilled onions & peppers, sour
cream, pico de gallo, lettuce, cheddar
cheese*

Chicken Quesadillas

*Grilled onions & peppers, sour cream,
mozzarella & cheddar cheese*

Steak Quesadillas

*Grilled onions & peppers, sour cream,
mozzarella & cheddar cheese*

ACCOMPANIMENTS

(select two)

Queso

Guacamole

Mexican Rice

Nachos

Mexican Spiced Vegetables

Pico De Gallo

DESSERT

Churros

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MIDDLE EASTERN DINNER BUFFET

Minimum 100 guests

2 Mains \$75 | 3 Mains \$85 | 4 Mains \$95

*Buffet include; Pita bread &
Freshly brewed coffee and tea*

Mezza *(select six)*

Hummus
 Baba Ghanouj
 Grape Leaves
 Labne
 Muhamara
 Shankleesh
 Kibbeh Balls
 Sambousik Cheese
 Sambousik Meat
 Rakakat Cheese
 Rakakat Sejouk & Cheese
 Fatayer Spinach
 Batata hara
 Tajin Djej
 Tajin Samak
 Rosto **+\$2**
 Sejouk **+\$2**
 Makanek **+2**
 Bastourma **+\$2**
 Beef & Mushroom **+\$2**

SALAD *(select one) +\$5 for both*

Tabouli
*Parsley, Tomatoes, Onions,
Olive Oil, Lemon,*
 Fattoush Salad
*Romain Lettuce, Tomatoes,
Cucumbers, Reddish,
Shaved Red onions, Green onions,
Thyme, Sesame, Sumac,
fried Crunchy Pita Bread,
Pomegranate Molasses,
House Dressing*

MAIN COURSE

Chicken Kabab
 Kafta Kabab
 Shish Kabab
 Rice & Chicken
 Kabse
 Daoud Basha
 Rice & Lamb **+\$5**
 Siyadiye **+\$8**

DESSERT

Asmaliye

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SOUTH ASIAN DINNER BUFFET

Minimum 100 guests

2 Mains \$65 | 3 Mains \$75 | 4 Mains \$85

*Buffet include; Butter Naan bread &
Freshly brewed coffee and tea*

Appetizers *(select two)*

Vegetables Spring Rolls
Samosas
Fish Fry
Shrimp Tempura

SALAD *(select one)*

Mixed Green Salad
*Mixed green, Cucumber ribbons,
Cherry Tomato, Shaved Carrot,
Creamy Mustard Dressing*

Blu Caesar

*Crips inner romaine, Finely
Grated Parmesan Cheese,
Smoked Bacon Bits, Crispy
Garlic Crouton, Lemon,
Caesar Dressing*

MAIN COURSE

Butter Chicken
Pulao with Peas
Beef Biryani
Tandoori Chicken
Bihari Kabab
Chicken Jalfrezi
Matar Paneer
Chicken Biryani

ACCOMPANIMENTS

(select two)

Stir Fry Vegetables
Basmati Rice

DESSERT *(select one)*

Gulab Jamun
Coconut Barfi
Mixed Fruit Custard

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PLATED DINNER

Minimum 100 guests

Four-Course Menu

Please select a soup, salad, one entrée, and a dessert

All plated dinners include; Dinner rolls & butter &

Freshly brewed coffee and tea

SOUP (select one)

Cream of Wild Mushroom **v**
Parmesan, crouton

Creamy Roasted Tomato **v**
Mozzarella, crouton

Butternut Squash **v**
Chives, Toasted Pepitas

Mulligatawny **v**

Chicken Noodle
crouton

ADD A STARTER? MAKE IT A 5 COURSE MEAL

Salmon Tartare **+12**
câpre, cucumber, lime juice, pineapple soya

Steak Tartare **+14**
*Soya, green onion, lime,
moutarde a l'ancienne, walnut*

Ceviche **+12**
*Shrimp, Scallop, Lime, Jalapeno zest,
Green onion*

Porto Shrimp **+ 14**
Shrimp, Cream, Porto, Dijon Mustard

Seared Scallops **+14**
Pear Purée & Garlic Butter

Lobster Bourignion **+14**
Mozzarella Cheese, Garlic Buter

SALAD (select one)

Mixed Green Salad
*Mixed green, Cucumber ribbons, Cherry
Tomato, Shaved Carrot, Creamy Mustard Dressing*

Portobello Salad
*Baby Spinach, Portobello Mushroom, Fried Onion,
Walnut, Fresh Cranberry, Feta Cheese, Balsamic
Dressing*

Fruit Kale Salad
*Kale, Arugula, Quinoa, Strawberry, Grapefruit,
Walnut, Pomegranate Seeds, Sweet Mustard Dressing*

Blu Caesar
*Crips inner romaine, Finely Grated Parmesan Cheese,
Smoked Bacon Bits, Crispy Garlic Crouton, Lemon,
Caesar Dressing*

Beef Carpaccio Salad **+3**
*Arugula, Shaved Raw Meat, Shaved Red onions,
Chives, Capers, Parmesan Flake, Palmito*

Fattoush Salad **+2**
*Romain Lettuce, Tomatoes, Cucumbers, Reddish,
Shaved Red onions, Green onions, Thyme, Sesame,
Sumac, fried Crunchy Pita Bread,
Pomegranate Molasses, House Dressing*

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ENTRÉE *(select one)*

Roasted Filet mignon

Peppercorn Au jus, Creamy Baked Mashed Potatoes

\$85/person

Maple Salmon Filet

Maple Syrup, Spice-Roasted Baby Potatoes

\$75/person

Montreal Steak Spice Top Sirloin

Creamy Porto Sauce, Portobello Rice

\$77/person

Braised Lamb Shank

*Rich and Flavorful Red Wine Sauce,
Creamy Mashed Potatoes*

\$85/person

Braised Beef Short Ribs

*Rich and Flavorful Red Wine Sauce,
Creamy Mashed Potatoes*

\$80/person

Tandoori Chicken

*Boneless Chicken Thigh, Pulao Basmati Rice,
Caramelized Onions & Red Peppers*

\$75/person

Chicken Escalope Alfredo

Roasted Asparagus, Spice-Roasted Baby Potatoes

\$75/person

UPGRADE YOUR GUESTS EXPERIENCE

Jumbo Shrimp **14**

Garlic butter

Lobster Tail **25**

Scallop **12**

Risotto aux Saint-Jacques

*Risotto Rice Flamed with White Wine, Scallops, Vegetables
Replace Scallop with Mushrooms for Vegetarian

\$78/person

Ricotta Chicken

*Stuffed with spinach, Parma Ham, ricotta cheese,
white wine sauce*

\$77/person

Sushi & Steak

Roasted Top Sirloin, Rainbow Roll

\$92/person

Seafood Linguini

Shrimps, Scallops, Bell Peppers, Creamy Rosé Sauce

\$80/person

Halibut

Spice-Roasted Baby Potatoes, Leek, Leek sauce

\$85/person

Eggplant Parmesan

*Deep-Fried Eggplant, Pomodoro, Parmesan & Mozzarella
Cheese*

\$70/person

DESSERT *(select one)*

Insane Cheesecake with Oreo

*A fudgy chocolate base filled with cheese made with
real Oreo Chunks*

Over-the-Top Flourless Chocolate Truffle

Chocolate Truffle made with rich caramel and loads of walnuts

Carrot Caramel Cheesecake

Luscious Cheesecake filled with chunks of signature carrot cake

Crazy Brownie (vegan)

*The most decadent fudge topped with a generous drizzle of
delicious chocolate ganache*

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