



COLD WORKING LUNCHES

EXECUTIVE CHEF · MARC LYONS

This menu is **included in the Conference Package**

Non-Package Guests - \$27.00 per person

**** In order to receive the Cold Working Lunch menu you must have a minimum of 15 people
Should your numbers fall below 15 people, you will still be charged for the minimum required.

SOUP

Daily Created Soup

SALADS (Please select Three)

Baby Greens with Cherry Tomatoes and House Vinaigrette

Country Mini New Potato Salad with Grainy Mustard and Fresh Italian Parsley

Roma Tomato, Red Onions, Basil and Mini Bocconcini Cheese

House Caesar Salad with Roast Garlic Dressing, Crisp Bacon and Parmesan Cheese

Moroccan Couscous Salad with Toasted Almonds, Dried Apricots and Honey Cumin Dressing

Penne Pasta Salad with Grilled Vegetables

SANDWICHES ON ARTISAN LOAVES (Please select Three)

Maple Honey Baked Ham and Cheese

Tender Lettuces and Grainy Mustard Mayonnaise

White Meadows Maple Roasted Chicken

Cured Tomato and Thyme Aioli

Rosemary Roast Beef

Sweet Horseradish Aioli, Peppery Lettuces

Smoked Turkey

With Brie and Pear Butter

Tuna Salad

With Parsley and Celery

Egg Salad

With Arugula

Grilled Vegetables

With Whipped Ontario Goats Cheese

All working lunches include Continuous Beverages and Pastry Chef's Selection of Desserts

ADDITIONAL ITEMS

Canadian Cheeses with Seasonal Fruits, and Bread Crisp - \$8.50 per person

Hot Quiche at \$4.00 piece

Choice of: Ham/Cheese or Grilled Chicken/Mushrooms or Grilled Vegetables/Goat Cheese

All prices subject to taxes and gratuities.

Prices in effect from April 1, 2017 until April 30, 2018.