



# CONFERENCE MENU



## Conference Breakfasts

### **Continental Breakfast \$18.00 - Buffet**

Assortment of chilled juices including our premium orange and apple juices, freshly baked breakfast pastries including: Buttermilk scones, danishes and fruit sticks. Assorted baked bagels, fresh fruit tray, assorted yogurts along with house made granola Cereals. Hot beverages include coffee and an assortment of teas.

### **Stampede Breakfast \$23.00 – Hot Buffet**

Assorted chilled juices including our premium orange and apple juices, multi grain pancakes with real warm maple syrup, fresh scrambled eggs, crisp bacon, pork or beef sausage, hash brown potatoes and coffee with herbal tea selections.

### **Heart Smart Breakfast \$22.00 – Hot Buffet**

Our premium orange juice, fresh sliced fruits, scrambled egg whites, house made granola with dried fruits and nuts, a selection of low fat yogurts, freshly baked multi grain bread and low fat muffins, all condiments, coffee and a selection of herbal teas.

### **Commonwealth Breakfast \$26.00 – Hot Buffet**

Our premium orange and apple juices, made to order omelette from one of our chefs, traditional eggs Benedict, crisp bacon, maple Spolumbo's sausage, fresh potato hash browns with a selection of freshly baked breads and breakfast pastries, and fresh sliced fruit. Included is also a granola and yogurt station along with coffee and herbal teas.

### **The Canadian \$22.00 - Plated**

Our premium orange juice, fresh brewed coffee and herbal teas served with our fresh scrambled eggs, crisp bacon or sausage and homemade hash browns. Fresh baked croissants at tables upon guest arrival.

### **Traditional Eggs Benedict \$23.00 - Plated**

Crisp English muffins, soft poached eggs and a handmade hollandaise sauce served with fresh sliced fruit, our premium orange and apple juices with fresh baked muffins on the table.

### **The Grande Breakfast Wrap \$18.00 - Plated**

Scramble eggs, shredded cheese, bacon and green onions wrapped in a whole wheat tortilla wrap. Served with fresh sliced fruit, our premium orange and apple juices with a selections of Chef's fresh baked goods in a basket.

#### PLANNING TIP

Executive Chef Eloy Salazar loves to create. Let him help you customize a breakfast that fits your event needs and budget.



Menu prices do not include Room rental. Room rental determined by Food and beverage order and size of room being used.



## Conference Lunches

### **Ultimate Soup & Sandwich \$25.00 - Buffet**

Start with one of our homemade soups

- Chicken noodle
- Cream of mushroom
- Cream of broccoli & cheddar
- Beef barley
- Roasted butternut squash
- Tomato

Next is a great selection of assorted sandwiches with bread that is baked fresh daily in our kitchen. All this served with a selection of two deli salads and tossed salad with our Coffee & Tea service. Variety of sweet cakes and squares for dessert.

### **Taste of Italy \$25.00 – Buffet**

- Warm Focaccia bread
- Caprese Salad – Roma Tomatoes, Boccocini Cheese, fresh basil, olive oil, balsamic reduction and sea salt.
- Caesar Salad – garlic dressing, parmesan cheese & croutons.
- Grilled Chicken breast with provolone cheese and roasted red pepper sauce.
- Classic Beef lasagna – ricotta cheese, mushrooms and three cheese topping.
- Penne Pasta with nut free pesto, roasted zucchini, eggplant, tomatoes and cheese.

Dessert: Tiramisu cakes, mini macarons and dessert squares.

### **Mexican Fiesta \$25.00 - Buffet**

Authentic traditional Mexican cuisine offers something for everyone. The festive dishes will include the following:

- Pulled pork, beef or chicken tacos
- Corn tortillas
- White flour tortillas
- Chicken Mole
- Mexican fresh tossed salad
- Black refried beans
- Sour cream, cheese, red chopped onion, cilantro, lime wedges and green salsa
- Rice

Dessert: Churro bites, rice pudding, mexican flan and bunuelos.

### **The Western \$25.00 - Buffet**

- Fresh assorted breads and buns
- Heritage blend salad & dressings
- Coleslaw & pasta salad
- Seasonal Vegetables
- Roasted Rosemary Potatoes
- Vegetarian Pasta

Choice of:

Thin sliced AAA Roast Beef with jus

OR

Whole roasted herbed chicken

Dessert: Assorted squares, pies and mini cupcakes

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## Conference Lunches

### **Chicken Italian Chicken \$25.00 - Plated**

Pesto marinated roasted chicken breast served on top of lemon, thyme smashed potatoes. Accompanied with steamed broccolini.

### **AAA Striploin \$29.00 - Plated**

Grilled striploin served with traditional herb roasted potatoes and fresh vegetables.

### **Cordon Bleu \$25.00 - Plated**

Stuffed chicken breast with prosciutto ham and Gruyere cheese, served with a wild mushroom and tomato compote. Comes with buttermilk polenta and fresh vegetables.

#### PLANNING TIP

*If you have guests with dietary restrictions or allergies, let us know in advance. We can accommodate them to ensure everyone gets a meal they can enjoy.*



### **Butter Chicken \$24.00 - Plated**

Traditional Butter Chicken cooked in our Tandoor ovens served with vegetable biryani and fresh naan bread.

### **Baked Lasagna \$24.00 - Plated**

A robust tomato and beef sauce served with layers of noodles and cheese, with fresh baked garlic bread and Caesar salad.

## Additions

### **Soup or Salad Appetizer \$4.00 each**

#### Soups:

- Chicken noodle
- Cream of mushroom
- Cream of broccoli & cheddar
- Beef barley
- Roasted butternut squash
- Tomato

#### Salads:

- Tossed Green
- Caesar
- Asparagus & Mixed Greens

### **Dessert for \$4.00**

- Traditional cheesecake with berry compote
- Triple Layer tuxedo Chocolate cake.
- Hawaiian Tartelette – Chocolate shell filled with pineapple, vanilla custard topped with chocolate cream and fruit.

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## Conference Lunches Themed Breaks

### **A Little Chilly \$9.00**

An assortment of frozen treats that includes individual ice cream, Mini Haagen-Dazs bars, ice cold pop and milk. Accompanied with Coffee & Tea service.

### **Cookies & Milk \$8.00**

Jumbo fresh baked cookies, ice cold milk (chocolate and white). Accompanied with Coffee & Tea service.

### **Chocolate Dreams \$10.00**

Chocolate fountain with fresh cubed fruit and marshmallows, chocolate bars and brownies. Accompanied with Coffee & Tea service.

### **The Big Healthy \$9.00**

Fruit Kabobs, low fat yogurts with granola, baked tortilla chips and salsa for dipping. Accompanied with bottled water, Coffee & Tea service.

### **Black Tie \$14.00**

Tuxedo strawberries, assortment of cold hors d'oeuvres, chilled prawns on ice. Accompanied with bottled water, Coffee & Tea service.

### **Fruit Madness \$9.00**

Fresh sliced fruit, yogurt in various fruit flavors and assortment of bottled fruit juices. Accompanied with bottled water, Coffee & Tea service.

#### PLANNING TIP

*Themed breaks are a great way to keep the meetings fresh and exciting. Gives guests a chance to stretch out and recharge with tasty treat.*



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## Conference Lunches

### Additional Items

#### Beverages

Coffee	50 Cups - \$75.00	100 Cups - \$140.00
Tea	50 Cups - \$85.00	100 Cups - \$160.00

Bottled Water	\$2.75
Bottled Juices	\$3.00
Canned Pop	\$2.50
Juice 60oz jug	\$22.00 (Orange, Apple, Cranberry)

#### From the Bakery

Scones, Muffins, Danish	\$30.00 per dozen
Fruit Breads	\$30.00 per dozen
Bagels with cream cheese	\$30.00 per dozen
Granola Bars	\$30.00 per dozen
Assorted Squares	\$34.00 per dozen
Assorted Cookies	\$21.00 per dozen
Whole Fruit	\$21.00 per dozen
Assorted Individual Yogurt	\$30.00 per dozen
Frozen Treats	\$4.00 each

#### Reception Snacks (Per Guest)

Dry party snacks	\$3.00
Vegetables & Dip	\$4.00
Fruit Platter	\$5.00
Deli Meat platter	\$5.50
Domestic Cheese & Crackers	\$5.50
Assorted Sandwiches	\$6.00

#### Special Meeting Package

This package has everything you need. Make your planning easier and quicker while still getting everything you need in a specially priced package.

**BREAKFAST** – Continental Breakfast served upon arrival.

**AM BREAK** – Fresh Coffee & Tea / Assortment of fruit breads, seasonal sliced fruit and bottled water.

**LUNCH** – Your choice of the following:

- Ultimate Soup & Sandwich
- The Mexican Fiesta
- Taste of Italy
- The Western

**PM BREAK** – Your choice of the following:

- A Little Chilly
- Cookies & Milk
- The Big Healthy

\$65.00 (Includes Room Rental) – 100 Guests+

\$68.00 (Includes Room Rental) – Less than 100 Guests

\*Special Meeting Package is only charged **10% Gratuity**

