



HOT LUNCH BUFFET

EXECUTIVE CHEF • CHRIS SMYTHE

Fresh Bakery Breads & Salted Butter

Build your own Salad Bar:

Romaine and Mesclun Greens

Cucumbers, Hot House Tomatoes, Pickles, Hot Peppers, Sunflower Seeds, Garbanzo Beans, Spicy Peppers, Pickled Beets, Artichoke Hearts, Craisins, Olives, Feta Cheese, Cheddar Cheese, House Made Vinaigrettes, and Savory Croutons

Domestic Cheeses, Seasonal Fruits & Crostini

Seasonal Vegetable Crudités with Savory Artichoke Dip

HOT ENTREES

(Choice of Two Entrees)

Field Mushroom Ravioli

Field Spinach, Sweet Basil Tomato Ragout & Grated Parmesan

Baked Atlantic Salmon

Coriander Scented Wild Rice & Charred Lime Butter

Lemon Thyme Chicken Supreme

Baby Red Potatoes & Natural Pan Jus

Carved Striploin of Beef

with Rosemary Sweet Potato Wedges, Niagara Cabernet Jus & Crispy Fried Shallots

Chef's Choice of Seasonal Vegetables

DESSERT

Chef's Choice of Dessert

Coffee and Tea Service

Served at in private dining or at your meeting room only.

Minimum 25 persons

Less than 25 persons, a surcharge of \$10 per person will apply.

Conference Package guests \$8.00 surcharge per person.

Choice of two entrees ~ \$38.00 per person.

Additional entrée \$10 per person surcharge

**All prices are subject to taxes and gratuities.
Prices in effect from May 1, 2017 until April 30, 2018.**