



Chef's Fresh Market Lunch

EXECUTIVE CHEF · MARC LYONS

Our Lunch Buffet is available in the Tiara Restaurant between 12:00 pm and 2:30 pm, and is **included in the Conference Package**.

Non-Package Guests: \$27.00 per person

****Lunch in a Private Room can be arranged based on availability with a minimum of 25 people.**

****Should your numbers fall below 25 people, you will still be charged for the minimum required.**

Seasonal Soup – *Vegetarian Based*
Fresh Baked Breads and Whipped Butter

Cold Selections

Hand Cut Greens from Trend Aquaponics, Seasonal Vinaigrette

Build your Own Caesar

Crisp Romaine, Smoked Bacon, House Baked Croutons', Creamy Dressing

Vegetable Antipasto

Roasted and Marinated Vegetables from St. David's

Chef's Creative Seasonal Salad

Deli Board

Shaved Cured Meats, Mustards, and House Made Pickles

Cheese Board

Daily Selection of Domestic Cheese, Iris' Preserves, Ciabatta Melba's

Mini Ciabatta Sandwich of the Day (selection varies by day)

Beef with Smoked Cheddar Horseradish Mayo

Roasted Turkey with Arugula, Dried Tomato Mayo

Smoked Ham with Aged Cheddar, Maple Mustard

Hot Selection

Carved Roast

(Monday & Thursday -Turkey, Wednesday - Baked Ham, Tuesday & Friday - Beef)

Potato

Chef's Choice of Feature Potato

Vegetables Inspired Daily from the Bounty of Niagara

Vegetarian Friendly Quiche

Dessert

Pastry Kitchens Cakes and Sweets

Seasonal Diced and Whole Fruits

All prices subject to taxes and gratuities.

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