



CONFERENCE BREAKFAST

CHEF · RANDY DUPUIS

FULL BREAKFAST BUFFET

Chef's Daily Selection of Farm Fresh Eggs
Crisp Bacon and Pork Link Sausage
Buttermilk Pancakes and Cinnamon French Toast
Skillet Potatoes with Peppers
"Made to Order" Omelette Bar
Sliced Seasonal Fruits
Selection of Dry Cereals
Assorted Yogurt and Cottage Cheese
Danish Pastries
Preserves and Marmalade
Toast and English Muffins
Fruit Juices, Coffee and Tea

WORKING CONTINENTAL BREAKFAST

Sliced Seasonal Fruit
Cottage Cheese and Yogurt
Selection of Individually Packaged Dry Cereal with Milk
Danish Pastries
House-made Niagara Preserves
Toast and English Muffins
New York Style Bagels and Cream Cheese
Fruit Juices, Coffee and Tea

\$19 per person for non-package guests. The full breakfast buffet is available in the Cannery & Carriages Restaurant between 7:00am and 11:00am. Private rooms may be arranged based on availability. "Made to Order" Omelette Bar is not available in private rooms. For groups under 30 in a Private Room, a surcharge of \$5 per person will apply. Prices are subject to taxes and gratuities. Prices in effect from May 1, 2010 until April 30, 2011.



CONTINUOUS COFFEE BREAKS

Morning breaks available from 7:30 am to 11:00 am

Afternoon breaks available from 2:00 pm to 4:30 pm

MORNING BREAK

Monday

Raspberry Crowns, Diced Cantelope, Sliced Honeydew Melon and Cereal Bars

Tuesday

Maple Pecan Plait, Diced Pineapple, Sliced Watermelon and Cereal Bars

Wednesday

Cinnamon Swirls, Diced Cantelope, Strawberries and Cereal Bars

Thursday

Apple Coronets, Sliced Honeydew Melon, Strawberries and Cereal Bars

Friday

Raspberry Crowns, Diced Pineapple, Sliced Watermelon and Cereal Bars

Saturday and Sunday

Chef's Choice Fruit and Bakery

Fruit Juice, Bottled Water, Soft Drinks

Coffee and Tea

AFTERNOON BREAK

Monday through Sunday

House-made Cookies and Whole Fruit

Fruit Juice, Bottled Water, Soft Drinks

Coffee and Tea

\$22 per person for non-package guests. Served in private meeting room. Prices are subject to taxes and gratuities. Prices in effect from May 1, 2010 until April 30, 2011.



SUNDAY BRUNCH

CHEF · RANDY DUPUIS

FROM THE BAKERY

Assortment of Freshly Baked Breakfast Breads and Pastries

SEASONAL GARDEN SALADS AND ANTIPASTO

Crudités with Garlic Buttermilk Dip and Roasted Red Pepper Hummus

Selection of Deli Meats

Imported and Domestic Cheeses

Marinated Mushrooms, Olives, Pepperoncini, Sweet and Sour Pickles, Relishes and Preserves

Smoked Salmon

Pickled Onions, Chopped Egg, Capers

ENTRÉES

Traditional Hot Breakfast Favourites

Chilled Seafood

Chef's Choice of Meat Entrée

Potato or Rice Dish

Seasonal Fresh Vegetables

FROM THE HEARTH

Carving Station Featuring Chef's Selected Roast of the Day

Fire Roasted Thin Crust Pizzas

Made to Order Omelettes and Belgian Waffles

PASTRIES

A Fine Selection of Desserts

\$27.95 per person. Served in Cannery and Carriages dining room between 10:30 a.m. and 2:00 p.m. on Sunday. Prices are subject to taxes and gratuities. Prices in effect from May 1, 2010 until April 30, 2011.



CONFERENCE WORKING LUNCH

CHEF RANDY DUPUIS

MONDAY: THE SANDWICH BOARD

Chef's Spinach Salad
Dill Pickles
Creamy Coleslaw
Shaved Turkey with Dijonaise and Bibb Lettuce on Cranberry Foccacia
Tomato and Bocconcini with Arugula and Basil Pesto on Black Olive Bread
Tuna Salad on Sunflower Bread
Assorted Pastries and Squares
Fresh Sliced Fruit

TUESDAY: ASIAN THEMED

Chef's Baby Greens Salad with Mandarin Dressing
Devilleed Eggs
Sesame Vegetable Salad
Vegetable Spring Rolls
Steamed Rice
Chicken Stir-fry
Sliced Beef with Peppers and Black Bean Sauce
Bok Choy with Coconut
Sesame Broccoli
Assorted Pastries and Squares
Fresh Sliced Fruit

WEDNESDAY: THE SANDWICH BOARD

Tossed Salad with Two Vinaigrettes
Relish Platter
Greek Salad
Shaved Virginia Ham, Aged Cheddar and Grainy Dijon on Organic Sunflower Bread
Thai Coconut Curry Chicken Salad with Mixed Greens in a Wrap
Roasted Portobello Mushroom, Shaved Red Onion and
Porcini Mayonnaise on French Baguette
Assorted Pastries and Squares
Fresh Sliced Fruit

\$27 per person for non-package guests. Price includes coffee, tea, fruit juice, bottled water and soft drinks. Additional charge of \$5 per person will be applied for groups of less than 15 people. Private rooms may be arranged based on availability. Prices are subject to taxes and gratuities. Prices in effect from May 1, 2010 until April 30, 2011.



THURSDAY: LITTLE ITALY

Caesar Salad
Pickled Jardinière
Balsamic Grilled Vegetable Platter

Thin Crust Pizzas:

Artichoke and Black Olive with Asiago
Three Cheeses,
Pepperoni with Smoked Provolone

Pastas:

Vegetable Fusilli with Rose Sauce and Asiago
Penne Rigate with Meat Sauce and Parmesan

Garlic Ciabatta Bread
Bruschetta Mix
Assorted Pastries and Squares
Fresh Sliced Fruit

FRIDAY: THE SANDWICH BOARD

Chef's Iceberg Salad
Mixed and Marinated Olives
Tomato and Red Onion Salad
Spicy Shrimp Salad with Alfalfa Sprouts on a Wrap
Shaved Roast Beef, Spiced Mustard and Cheddar Cheese on an Baguette
Sliced Cucumber and Watercress with Cream Cheese on Granary Bread
Assorted Pastries and Squares
Fresh Sliced Fruit

BOXED LUNCH TO GO

Creamy Coleslaw
Celery and Carrots with Dip
Smart Food Popcorn
Choice of the Following Prepared Sandwiches:
Shaved Virginia Ham, Aged Cheddar and Grainy Dijon on Organic Sunflower Bread
Tomato and Bocconcini with Arugula and Basil Pesto on Black Olive Bread
Shaved Turkey Breast on Cranberry Focaccia with Honey Mustard
and Watercress Sprouts
Mini Baby Bell Cheese
Fresh Seasonal Whole Fruit
Assorted Cookies

Choice of Soft Drink, Bottled Water or Fruit Juice

\$27 per person for non-package guests. Price includes coffee, tea, fruit juice, bottled water and soft drinks. Additional charge of \$5 per person will be applied for groups of less than 15 people. Private rooms may be arranged based on availability. Prices are subject to taxes and gratuities. Prices in effect from May 1, 2010 until April 30, 2011.



CONFERENCE LUNCH BUFFET

CHEF RANDY DUPUIS

STARTERS

Rolls and Flavored Butters
Crudités with Garlic Dip and Roasted Vegetable Hummus
Selection of Deli Meats
Relish, Pickles and Olive Tray
A Selection of our Unique Salads

ENTREES

“Made to Order” Pasta Station
Fire Roasted Thin Crust Pizzas
Chef’s Choice Meat Selection (Beef, Chicken, Pork or Lamb)
Catch of the Day
House-made Pasta Dish
Potato or Rice Dish
Seasonal Fresh Vegetable

DESSERTS

Seasonal Fruit
Assorted Cakes and Pastries
Squares and Cookies
Coffee or Tea

\$27 per person for non-package guests. The lunch buffet is available in the Cannery Restaurant between 12:00pm and 2:00pm, and is included in the Conference Package. Private Rooms can be arranged based on availability without a Pizza or Pasta Bar and with a minimum of 30 guests. All prices are subject to taxes and gratuities. Price in effect May 1, 2010 until April 30, 2011.



HORS D'OEUVRES

CHEF · RANDY DUPUIS

HOT ITEMS

Crab Cakes with Chipotle Aioli

Crispy Leek and Mushroom Ravioli with Sun Dried Tomato Sour Cream

Bacon Wrapped Scallops with Basil Pesto or BBQ Glazed

Coconut Shrimp with Hot and Sour Dipping Sauce

Vegetable Spring Rolls

Thai Curried Coconut Chicken with Thai Peanut Dipping Sauce

Virginia Ham and Aged Cheddar Quiche

Mushroom and Cheese Quiche

Spanakopita

COLD ITEMS

Goats' Cheese with Black Olive Tapanade

Chicken (Bacon) or Shrimp Caesar

Smoked Salmon Cream Cheese

Prosciutto and Parmesan Puffed Pastry

Jalapeno Corn Bread Muffins

**\$28.00 per dozen. Prices are subject to taxes and gratuities.
Prices in effect from May 1, 2010 until April 30, 2011.**



CONFERENCE SET DINNER

CHEF · RANDY DUPUIS

SOUPS

Cauliflower and Preserved Lemon
Leek and Potato
Pear and Parsnip
Broccoli and Balderson Cheddar
Cream of Tomato with Basil and Parmesan
Shrimp Bisque
Roasted Beet with Sour Cream and Caraway Crouton

SALADS

Pillar and Post Buttermilk Romaine Salad
Vine Ripened Tomato, Red Onion, Asiago, Balsamic Vinegar
and Extra Virgin Olive Oil
Baby Mixed Greens with Sunflower Seeds, Dried Cherries and
Raspberry Vinaigrette
Asian Mixed Greens with Scallions Wonton Chip and Sesame Vinaigrette
Roasted Mushroom Salad with Arugula, Preserved Lemon and Goats Cheese
Vinaigrette

APPETIZERS

Classic Shrimp Cocktail
Goats Cheese Soufflé with Peach Chutney and Micro Greens
V.Q.A Poached Pear with Cambazola, Walnut Crustini and Blonde Frisee
Smoked Comfort Cream with Baby Arugula, Beet Vinaigrette and Sunflower Seeds
Pernod and Garlic Butter Escargot Baked with Puffed Pastry

3 course meal included with conference package. \$50.00 per person for non-package guests. For an additional entrée selection, an \$6.00 per person, per entree surcharge will apply. Maximum of three entrée choices. Place cards must be provided indicating meal choices. Final numbers for entrée choices are due one week in advance. Served in the Cannery Restaurant or private room (based on availability) Prices are subject to taxes and gratuities. Prices are in effect from May 1, 2010 until April 30, 2011.



ENTRÉES

Sun Dried Tomato Mascarpone Stuffed Chicken Supreme,
Risotto Croquette, Patty Pan Squash and Sweet Pea Puree

Pesto Crusted Chicken Supreme, Red Skin Potato and Goat's Cheese
Galette with Julienne Root Vegetables

Slow Roasted AAA Prime Rib, Garlic Whipped Potatoes, Green Top Carrots,
Broccoli and Red Wine Jus

Beef Tenderloin, Horseradish Rosti, Haricot Vert and Truffled Mushroom Ragout

Grilled Beef Striploin, Roasted and Smashed Mini White Potatoes with Truffle Pesto,
Green Top Carrots and Portabella

Baked Atlantic Salmon, Roasted Vine Tomato, Spaghetti Squash, Steamed
Asparagus and Beurre Blanc

Chilean Sea Bass with Celeriac Rosti, Julienne Vegetables and Chardonnay
Butter Broth

Grilled Vegetable "Lasagna" with Tomato Coulis and Basil Oil
(Vegetarian)

DESSERTS

New York Style Blueberry Cheese Cake

Opera Slice

Pecan Turtle Cheese Cake

Truffle Cake

Tiramisu

Coffee and Tea

3 course meal included with conference package. \$50.00 per person for non-package guests. For an additional entrée selection, an \$6.00 per person, per entree surcharge will apply. Maximum of three entrée choices. Place cards must be provided indicating meal choices. Final numbers for entrée choices are due one week in advance. Served in the Cannery Restaurant or private room (based on availability) Prices are subject to taxes and gratuities. Prices are in effect from May 1, 2010 until April 30, 2011.