



CONFERENCE SET DINNER

CHEF RANDY DUPUIS

This menu is included in the Conference Package.

Please select one Soup or Salad or Appetizer, one Entrée and one Dessert.

SOUPS

Stracciatella (Italian Wedding Soup)

Cauliflower Puree with Smoked Pepper Coulis

Roasted Eggplant and Tomato with Oka Rusk

Sweet Corn and Chili Chowder

Potato and Leek Frites

Asparagus with Preserved Lemon Chantilly

SALADS

Baby Romaine with Multigrain Melba, Grana Padano, Double Smoked Bacon and Roasted Garlic Aioli

Vine Ripened Tomato, Buffalo Mozzarella and Baby Rocket with Aged Balsamic and Chive Drizzle

Composition Salad of Belgium Endive and Daniel's Seedlings with Raspberry Infused Featherstone Verjus

Potato Salad Nicoise with Pinque Artichokes, Quail Egg, Haricot Vert and Black Olives Mesclun Mixed Greens and Julienne Vegetables with Vidala Onion Vinaigrette

\$50 per person for non package guests. Served in Cannery Restaurant or upon request, in a private room. All prices are subject to taxes and gratuities. Prices in effect May 1, 2008 until April 30, 2009.



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APPETIZERS

VQA Poached Pear on Walnut Crustini with Cambozola and Blonde Frisee

Panko Crusted Jumbo Prawn with Crisp Noodles and Asian Drizzle

Soya Roasted Quail and Sweet Pea Salad with In-house Peach Chutney Preserves

Woolwich Goat's Cheese Souffle and Chervil Salad with Pistachios and Niagara Blueberry Vinaigrette

Louisiana Style Crab Cake with Tropical Fruit Salsa and Smoked Jalapeno Aioli

ENTRÉES

Fine Herb Rubbed Chicken Supreme with Fingerling and Sweet Onion Gallet, Tomato Provençal, Summer Squash and Thyme Jus

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

Carved Beef Striploin with Truffle Polenta, Grilled Asparagus, Portobella Mushroom and Rosemary Glace de Viande

Baked Atlantic Salmon, Basmati Rice with Vine Ripened Tomato, Asparagus and Salsa Verde

Chilean Sea Bass with Cappellini Noodles, Spinach, Tomato Supreme and Ginger Broth

Potato Gnocchi Tossed with Mushrooms and Porcini Cream Sauce Topped with Parmesan (Vegetarian)

Grilled Vegetable Polenta Napoleon with Tomato Coulis and Basi Drizzle (Vegetarian)

DESSERTS

Café Royale

Oreo Chunk Cheesecake

Warm Apple Crumble

Lemon Mousse

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