



BREAKFAST MENU

EXECUTIVE CHEF · JAMES OLBERG

Available in the Tiara Dining Room between 7:00 am and 9:30 am, this menu is **included in the Conference Package. Non-Package Guests: \$19.00 per person**

Breakfast 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.**

FULL BREAKFAST BUFFET

Scrambled Eggs
Crisp Quebec Bacon
Country Sausages
Hash Potatoes with Parsley
Fresh Seasonal Fruits
Selection of Dry Cereals with Milk
Assorted Fruit Yogurt
Freshly Baked Muffins, Danishes and Croissants with Preserves and Marmalade
Selection of Juices
Coffee and Tea

This menu is **included in the Conference Package** when served outside your meeting room. **Non Package Guests: \$19.00 per person**

CONTINENTAL BREAKFAST

Fresh Seasonal Fruits
Assorted Cereals and Milk
Assorted Fruit Yogurt
Freshly Baked Muffins, Danish and Croissants with Preserves and Marmalade
Assorted Bagels and Cream Cheese
Fruit Juice, Coffee and Tea

ADDITIONAL SELECTIONS:

Eggs Benedict at \$4.00 per piece
Smoked Salmon at \$6.00 per person
Ham and Cheese Quiche at \$4.00 piece

**All prices subject to taxes and gratuities.
Prices in effect from May 1, 2010 until April 30, 2011.**



PRIVATE BRUNCH MENU

EXECUTIVE CHEF · JAMES OLBERG

\$32.00 PER PERSON

*For groups with a minimum of 50 guests.

EUROPEAN COLD TABLE TO INCLUDE:

Selection of Seasonal Salads

Marinated Antipasto Vegetables with Goat Cheese

European Charcuterie

In-house Smoked Seafood

An Assortment of Imported and Domestic Cheeses

Fresh Sliced Fruits

Freshly Baked Breads and Creamery Butter

ENTRÉES

Pan Seared Escalope of Atlantic Salmon with Steamed Mussels and Lobster Chive Cream

Rosemary and Honey Roasted Organic Chicken Supreme

with Sautéed Woodland Mushrooms and Maderia Shallot Jus

Seasonal Vegetables

Rosemary Mini Roast Potatoes

BRUNCH ITEMS

Eggs Benedict

Crisp Bacon

Country Sausage

CRÊPES

Warmed Sweet Ricotta Crepes with Raspberry Sauce and Whipped Cream

CARVING STATION

AAA Alberta Prime Rib of Beef with Natural and Fresh Horseradish

(Chef in Attendance)

DELECTABLE DESSERTS FROM OUR PATISSERIE

House-made Selection of French Pastries

PLEASE NOTE THAT MENUS VARY AND ARE SEASONAL

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PRIVATE LUNCH & DINNER BUFFET

EXECUTIVE CHEF · JAMES OLBERG

LUNCH (2 Entrée Selections) - \$32.00 PER PERSON

Any additional lunch entrées are added at \$6.00 per selection per person

DINNER (3 Entrée Selections) – is included in the Conference Package

Non-Package Guests - \$50.00 PER PERSON

Any additional dinner entrées are added at \$8.00 per selection per person

**Please note that for all of our buffets there is minimum guarantee of 25 people.

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

EUROPEAN COLD TABLE TO INCLUDE:

Baby Greens with Cherry Tomatoes, Cucumber with Tarragon Vinaigrette

Woodland Mushroom and Pimento Salad with Fresh Coriander

Roma Tomato, Red Onions, Basil and Bocconcini Cheese

Marinated Antipasto Vegetables with Goat Cheese and Shaved Prosciutto

European Charcuterie

An Assortment of Imported and Domestic Cheeses

Freshly Baked Breads and Creamery Butter

ENTRÉES

Fillet of Atlantic Salmon with Steamed Mussels and Lobster Cognac Cream

Macadamia Crusted Halibut with Lemon Tarragon Cream

Seafood Paella, Shrimp, Clams, Chicken, Chorizo, Peas and Saffron Rice

Roast Chicken Breast with Parmesan Lemon Crust and Merlot Jus

Grilled Breast of Chicken with Woodland Mushroom and Truffle Cream

Roast Striploin of Alberta Beef with Pickled Shallots Jus

Slow Roasted Alberta Beef with Candied Root Vegetables and Natural Jus

Honey Glazed Pork Roast with Caramelized Apples and Sage Jus

Lemon and Rosemary Roasted Pork Loin with Braised White Cabbage and Smoked Bacon

Slow Braised Shoulder of Lamb with Pecan Date Jus

Penne with Artichoke, Roma Tomato, Fresh Basil, Extra Virgin Olive Oil and Reggiano

Yukon Gold Potato Gnocchi with Wild Mushrooms and White Truffle Oil

Ricotta Pasta with Roast Peppers, Mozzarella Cheese and Grated Parmesan

Spiced Tofu with Rice Noodles, Scallions, Bean Shoots and Coconut and Thai Curry Sauce

All Above Entrées served with the Chef's Choice of Seasonal Vegetables and Potatoes

A SELECTION OF DESSERTS FROM OUR PASTRY CHEF'S KITCHEN

Freshly Brewed Coffee, Decaf or Tea Service

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COLD WORKING LUNCHES

EXECUTIVE CHEF · JAMES OLBERG

This menu is included in the Conference Package

Non-Package Guests - \$27.00 per person

**In order to receive the Cold Working Lunch menu you must have a minimum of 15 people

**Should your numbers fall below 15 people, you will still be charged for the minimum required.

CREATE YOUR OWN SANDWICHES

Daily Created Soup

Selection of Salads

Sliced Tomatoes, Pickles and Red Onions

Selection of Breads with Whipped Sweet Butter

Sliced Roast Beef, Black Forest Ham, Roast Turkey

Bowls of Tuna and Egg Salad

Mustard, Mayo and Horseradish

THE DELI BOARD

Daily Created Soup

Selection of Salads

Open Faced Sandwiches to include:

Roast Beef with Fried Onions

Roast Turkey with Havarti Cheese

Tuna Salad with Fresh Tomatoes

Egg Salad with Parsley and Celery

WRAP STYLE SANDWICHES

Daily Created Soup

Selection of Salads

Corn and Whole Wheat Wraps to include:

Grilled Roast Beef with Cheddar Cheese

Grilled Chicken with Havarti Cheese

Goat Cheese with Roasted Peppers and Black Olive Tapenade

All working lunches include continuous beverages and Pastry Chef's Selection of Desserts

Additional Items

Hot Quiche at \$4.00 piece

Choice of: Ham/Cheese or Grilled Chicken/Mushrooms or Grilled Vegetables/Goat Cheese

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PRIVATE PLATED DINNER

This three course menu is included in the Conference Package.

Non-Package Guests: \$50.00 per person.

Soup or Salad, Entrée & Dessert (One Choice for the Entire Group)

There is a \$3.00 per person surcharge for any additional entrée selection.

Numbers must be submitted 7 days prior to your event.

SOUP

Cauliflower and Cheddar Cheese

Woodland Mushroom and Leek

Smoked Tomato Soup with Basil

Yukon Gold Potato Soup with White Truffle Oil

From November to April

Butternut Squash and Yukon Potato Soup (Seasonal)

Celery Root and Potato Soup with Honey Peppered Croutons (Seasonal)

UPGRADED SOUP SELECTIONS

\$4.00 per person

Atlantic Lobster Bisque with Cognac Chive Crème Fraiche

Porcini Mushroom and Leek Soup with Truffle Cream

Asparagus and Spinach Soup with Duck Confit

Chilled Gazpacho Soup with Tuscan Croutons

Butternut Squash and Yukon Potato Soup with Smoked Chicken (Seasonal)

SALADS

Baby Field Greens with Goat Cheese Crouton and Pumpkin Seed Vinaigrette

House Caesar Salad with Roast Garlic Dressing, Crisp Bacon and Parmesan Cheese

Baby Greens with Slivers of Poached Pears, Almonds, Tuscan Croutons and Cider Vinaigrette

Baby Greens with Cherry Tomatoes, Mini Mozzarella and Balsamic Vinaigrette

UPGRADED SALAD SELECTIONS

\$4.00 per person

Boston Bibb with Poached Pears, Spiced Walnuts and Sour Cream Honey Dressing

Arugula and Frisee Salad with Parmesan, Crisp Bacon and Lemon Shallot Dressing

Spinach Salad with Wild Mushrooms, Grated Eggs, Parmesan and Smoked Bacon Dressing

Asian Green Salad with Soya Roast Shiitakes, Scallions and Hoisin Ginger Vinaigrette

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PRIVATE PLATED DINNER (page 2)

SORBET

\$3.00 per person

House-made flavours include:

Passion Fruit, Champagne, Raspberry, Grapefruit and Campari, Lemon, Lime and Peach

CREATIVE CHOICES

Penne Arrabiata with Olive Oil, Roasted Plum Tomato, Basil and Parmesan	\$9.00
Yukon Gold Potato Gnocchi with Woodland Mushrooms and Truffle Cream	\$12.00
Warm Ontario Goat Cheese with Bitter Lettuce, Brioche & Ice Wine Caramel	\$14.00
Dungeness Crab Cakes with Avocado and Corn Salsa, Chipotle Mayo and Micro Greens	\$16.00
Caprese Salad with Vine-ripened Tomatoes, Mini Mozzarella, Basil and Aged Balsamic	\$18.00
P.E.I. Lobster Risotto Flavoured with Vanilla, Fennel and Shaved Parmesan	\$18.00
Tea-smoked Atlantic Salmon Fillet with Rosemary Gnocchi and Pinot Noir Jus	\$18.00
Rosemary Roasted Black Tiger Shrimp with Tropical Fruit Salsa & Mango Coulis	\$18.00
P.E.I. Lobster Ravioli with Lobster Sauce and White Truffle Oil	\$18.00
Antipasto of Marinated Vegetables, Prosciutto, Plum Tomato and Bocconcini Cheese	\$20.00
Italian Risotto with Shaved Truffles and White Truffle Oil	Market Price

ENTRÉES

Pan Seared Atlantic Salmon Fillet with Fingerling Potatoes and Chive Lemon Cream
Roasted Free-range Chicken with Smoked Corn Potatoes and Madeira Jus
Slow Roasted Rib of Beef with Cheddar Cheese Mashed Potatoes and Pan Drippings
Roasted Pork Tenderloin Medallions with Sage Potato Gnocchi Caramelized Apple and Cranberry Jus
Macadamia Crusted Barramundi with Potato and Leek a la Crème and Blood Orange Sauce
Pan-seared Breast of Chicken, Truffle Pomme Purée, Woodland Mushroom Jus
Braised Lamb Shank with Horseradish Mashed Potatoes, Balsamic Cipollini Jus
Surf and Turf – Grilled Rib-eye Medallion with Butter Poached Black Tiger Prawn, Smoked Corn Potatoes, Shallot and Herb Jus

Additions to your selections

Black Tiger Prawn (1) ~ \$5.00

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PRIVATE PLATED DINNER (page 3)

ELEVATED ENTRÉES

Roasted Breast of Chicken with Dungeness Crab and Sauce Hollandaise Sweet Pea Risotto, Herb Jus	\$7.00
Macadamia Crusted Sea Bass with Yukon Gold Potato and Mushroom a la Crème with Pinot Noir Jus	\$9.00
Grilled AAA Beef Tenderloin Smoked Corn Potatoes, Baby Vegetables and Wild Mushroom Jus	\$9.00
Duo of Grilled Lamb Chop and Beef Tenderloin Medallion Mushroom Risotto and Mustard Jus	\$9.00
Pan-seared Beef Tenderloin Medallion with Grilled Tiger Prawn Lobster Mashed and Foie Gras Jus	\$12.00

DESSERTS

Caramel and Chocolate Cheesecake with Crème Anglaise
Maple Crème Brulée with Seasonal Fruits, Chocolate Biscotti and Vanilla Cream
White Chocolate Raspberry Mousse with Mango Coulis
Milk Chocolate Cake with Blackberry Coulis
French Vanilla Cheesecake with Raspberry Coulis
White Chocolate Crème Brulée with House-baked Biscotti
Maple Cheesecake with Shortbread Crumbs and Marinated Berries

UPGRADED DESSERT SELECTION

\$3.00 per person

Duo of Valrhona Chocolate, Warm Chocolate Tart and Chocolate Caramel Ice Cream

COFFEE & TEA

Our Chef would be pleased to work on any custom menu suggestions you may have.

Our Culinary Team can work with all dietary restrictions.

Advance notice is preferred at time of submission of guaranteed numbers 72 hours prior to event.

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DELUXE LUNCHEON BUFFET

EXECUTIVE CHEF · JAMES OLBERG

Our Luncheon Buffet is available in the Tiara Dining Room 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.

Our Chef has comprised Thematic Buffets to ensure the ultimate in variety; in addition to the items listed below, we will feature a Soup & Sandwich Buffet, 3 additional Salads and an extensive selection of Pastries, Soft Drinks, Juices, Water, Coffee and Tea

MONDAY – TASTE OF SPAIN

Green Bean Salad Tossed in Olive Tapenade, Pine Nuts and Parmesan Cheese

Paella – Saffron Rice Dish with Shrimp, Clams, Mussels, Chicken, Chorizo Sausage, Tomatoes and Sweet Peas

Roast Chicken with Field Tomatoes, Basil, Olives and Garlic Pomme Purée

Seasonal Vegetables with Extra Virgin Olive Oil

TUESDAY - TOUR OF THE ORIENT

Asian Vegetable Noodle Salad with Hoisin Dressing

Ginger Chicken Stir-Fry with Teriyaki Sauce, Chinatown Vegetables and Fresh Coriander

Thai Beef and Potato Curry

Mushroom and Sweet Pea Fried Rice

WEDNESDAY – TASTE OF TUSCANY

Queen's Landing Caesar Salad with Tuscan Croutons and Parmesan Cheese

Selection of Pizzas (Pepperoni/Mushrooms and Cheese)

Chicken Cacciatore with Roast Tomatoes, Mushrooms, Olives and Fresh Herbs

Penne with Italian Meatballs tossed in Tomato, Roast Garlic and Fresh Basil Sauce

THURSDAY – TASTE OF NIAGARA

Baby Greens with Local Goats Cheese and Icewine Vinaigrette

Whole Roasted Chicken with Fresh Thyme

Grilled Country Sausage with Sweet Onion Mashed Potatoes and Rosemary and Garlic Jus

Local Grilled Vegetables with Fresh Basil

FRIDAY - TASTE OF FRANCE

Baby Greens with Balsamic Dressing

Roast Dijon Chicken with Roast Garlic Tomatoes and Pommery Mustard Sauce

Classic Beef Bourguignonne with Lyonnaise Potatoes

Rice Pilaf and Green Beans with Sliced Almonds

SATURDAY – INTERNATIONAL

Assorted Salads and Antipasto

Chef's Selection of Inspired Entrées

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