



CONFERENCE PLATED DINNER

(Please select one appetizer, one entrée & one dessert for the entire group to enjoy)

EXECUTIVE CHEF · MARK LONGSTER

FIRST COURSE

Roasted Sweet Potato and Leek Soup with Maple Crème Fraiche and Crispy Leeks

Maple Butternut Squash with Vanilla Cream

Wild Mushroom Bisque with Wild Leeks

Roasted Tomato and Vodka Soup with Herb Oil

Baked Potato and Lager, Aged Cheddar and Chives

Roasted Garlic and Yukon Gold Potato with Truffle Oil Drizzle

Roasted Pepper Bisque with Chipotle and Lime Essence

Young Greens Salad, Grilled Oranges and Candied Walnuts Tossed With Silky Beet Vinaigrette

Chopped Romaine with Parmesan Shards, Crispy Pancetta, Focaccia Crouton in a Buttermilk Dressing

Simple Greens Tossed in Preserved Apricot and Grainy Dijon Vinaigrette with Marinated Peppers and Pepitas

Baby Spinach with Sundried Tomato Vinaigrette, Aged Balsamic, Toasted Pine Nuts and Danish Blue Cheese

Penne Pasta and Parmesan with Roasted Tomato Sauce and Basil Drizzle

ENTRÉES

(All Entrees are served with Chef's Selection of Niagara's Best Seasonal Vegetables)

Free-Range Chicken Supreme with Tarragon Cream Sauce With Scalloped Potato and Beet Chips

Maple Pecan Crusted Chicken Supreme with Goat Cheese Whipped Potato

Seared Atlantic Salmon, Citrus Salsa, Meyer Lemon Burro Blanco on Warm New Potato Salad

Baked Rainbow Trout with Butter Forked Red Skin Potatoes and Roasted Red Pepper Relish

Roasted Striploin of Beef, Glazed Onion Jam, Rosemary Grilled Tomatoes, Goat Cheese Mashed Potato

Cajun Grilled Striploin of Beef, Preserved Lime Butter,
With Crushed Fingerling Potatoes and Red Onion Rings

Roasted Rib Eye of Beef and White Cheddar Mashed
Potatoes with Port Wine Reduction

Mexican Stuffed Sweet Bell Pepper with Smoked Tomato and Cilantro oil

Roasted Red Pepper and Goats Cheese Risotto with Wilted Spinach,
Arugula and Beet Chip

DESSERT

Vanilla Crème Brulée Tart with Fruit Coulis

Black Forest Cake with Whipped Cream and Berry Coulis

Graham Cake with Milk Chocolate Sauce and Toasted Meringue

Brownie Chocolate Cheesecake with Caramel Sauce

Lemon Curd Mousse with Blueberry Coulis

Apple Cinnamon Tart with Caramel Sauce

Croissant Bread Pudding with Caramel Crème Anglaise

Freshly Brewed Coffee, De-cafeinated and Selection of Specialty Teas

3 course meal included with conference package. \$60.00 per person for non-package guests. For an additional entrée selection, a \$6.00 per person surcharge will apply. Maximum of three choices including vegetarian. Your selection of one starch accompaniment for all entrée choices. Final numbers for each entrée choice are to be provided one week in advance. Place cards must be provided indicating meal choices. All Prices are Subject to Taxes and Gratuities.

Price in effect May 1, 2018 until April 30, 2019