



CONFERENCE PACKAGE SET DINNER MENU

EXECUTIVE CHEF - CHRIS SMYTHE
SOUS CHEFS - CHRIS PILIPCZUK
'Using the finest local and regional ingredients'

(Please select one appetizer & one entrée for the entire group to enjoy. All guests will enjoy the same meal. Dietary restrictions will be accommodated on an individual basis.)

FIRST COURSE – CHOICE OF

Roast Tomato Florentine Soup
Artisan Bread Croutons

~ or ~

Baby Spinach & Frisee Salad
Marinated Mushrooms, Slivered Red Onions, Crumbled Stilton & Balsamic Vinaigrette

MAIN COURSE – CHOICE OF

Grilled Ontario Beef Striploin Steak
Pureed Sweet Potato, Brown Buttered French Beans & Veal Jus

~ or ~

Cajun Rubbed Roast 1/2 Chicken
Roasted Tender Skin Potato and Seasonal Vegetable

~ or ~

Porcini Mushroom Risotto
Butternut Squash, Braised Leeks & Salted Butter

DESSERT

Pastry Chef's Selection of the Day

Coffee & Tea Service

Non conference package guest - \$50.00 per person plus 15% gratuity and hst

Price is subject to HST & Gratuity.
Prices in Effect from May 01, 2018 to April 01, 2019