



Chef's Fresh Market Lunch

EXECUTIVE CHEF · MARC LYONS

Our Lunch Buffet is available in the Tiara Restaurant 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.**

Seasonal Soup – *Vegetarian Based*
Fresh Baked Breads and Whipped Butter

Cold Selections

Hand Cut Greens from Trend Aquaponics, Seasonal Vinaigrette
Assorted Condiments

Build your Own Caesar
Crisp Romaine, Smoked Bacon, House Baked Croutons, Creamy Dressing

Vegetable Antipasto
Roasted and Marinated Vegetables from St. David's

Deli Board
Shaved Cured Meats, Mustards, and House Made Pickles

Cheese Board
Daily Selection of Domestic Cheese, Iris' Preserves, Ciabatta Melba's

Hot Selection

Carved Roast
(Monday & Thursday -Turkey, Wednesday - Baked Ham, Tuesday & Friday - Beef)

Potato
Chef's Choice of Feature Potato

Vegetables Inspired Daily from the Bounty of Niagara

Dessert

Pastry Kitchens Cakes and Sweets
Seasonal Sliced Fruits

All prices subject to taxes and gratuities.
Prices in effect from May 1, 2018 until April 30, 2019.