



# COLD WORKING LUNCHES

EXECUTIVE CHEF · MARC LYONS

This menu is **included in the Conference Package**

**Non-Package Guests** - \$29.00 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.**

## SOUP

Daily Created Soup

## SALADS (Please select Three)

Baby Greens with Cherry Tomatoes and House Vinaigrette

Roma Tomato, Red Onions, Basil and Mini Bocconcini Cheese

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

Country Potato Salad with House Dressing and Fresh Herbs

Moroccan Couscous Salad with Toasted Almonds, Dried Apricots and Honey Cumin Dressing

Chef's Seasonal Pasta Salad

## SANDWICHES ON ARTISAN LOAVES (Please select Three)

### Maple Honey Baked Ham and Cheese

Tender Lettuces and Grainy Mustard Mayonnaise

### Classic Chicken Caesar

Crisp Bacon, Fresh Romaine, Creamy Caesar Dressing

### Rosemary Roast Beef

Sweet Horseradish Aioli, Peppery Lettuces

### Smoked Turkey

With Brie and Pear Butter

### Tuna Salad

With Parsley and Celery

### Egg Salad

With Arugula

### Grilled Vegetables

With Whipped Ontario Goats Cheese

**All working lunches include Continuous Beverages and Pastry Chef's Selection of Desserts**

## ADDITIONAL ITEMS

Canadian Cheeses with Seasonal Fruits, and Bread Crisp - \$8.50 per person

Hot Quiche at \$4.00 piece

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

**All prices subject to taxes and gratuities.  
Prices in effect until April 30, 2021**