



# CONFERENCE PLATED LUNCHEON

EXECUTIVE CHEF · MARC LYONS

A Private Room is included based on availability.

## SOUPS

\$ 7.00

Roasted Cauliflower and Aged Cheddar, Focaccia Croutons  
Baked Potato and Leek Soup, Chive Crème Fraiche  
Broccoli Soup with Shredded Asiago  
Sweet Corn and Potato Chowder with Charred Corn Salsa  
Soya Roasted Woodland Mushroom and Potato Soup with Truffle Crème Fraiche  
Lentil Soup with Shaved Coconut (VEGAN)

## SALADS

\$ 8.00

Organic Greens with Poached Pears, Toasted Almonds, Focaccia Crouton and Cider Vinaigrette  
House Caesar Salad with Baked Garlic and Balsamic Dressing, Crisp Bacon and Parmesan Cheese  
Spicy Arugula and Frisee Salad, Parmesan, Crisp Bacon with Preserved Lemon Shallot Dressing  
Young Field Greens with Crumbled Goat Cheese, Spiced Crouton and Baked Apple Vinaigrette  
Baby Spinach with Marinated Cherry Tomatoes and Bocconcini, Aged Balsamic Vinaigrette

## MAINS

Grilled Breast of Chicken with Herb Roasted Potatoes and Natural Jus \$24.00  
Roast Salmon Filet with Sweet Pea Risotto, Citrus Buerre Blanc \$27.00  
Roasted Rib Steak, Cheddar Whipped Potatoes and Woodland Mushroom Jus \$32.00  
Pan-seared Chicken Breast, Buttermilk Mashed Potatoes and Cipollini Madeira Jus \$26.00  
Pan Seared Rainbow Trout, Herb Polenta with a Preserved Lemon and Dill Butter \$32.00  
Rosemary Roasted Rib-eye of Beef, Goat Cheese Potatoes, Horseradish Jus \$34.00

## DESSERTS

\$ 8.00

Cranberry Walnut Tart with Vanilla Ice Cream  
Choice of Vanilla or Chocolate Crème Brulee with Seasonal Biscotti and Tahitian Vanilla Cream  
White Chocolate Raspberry Mousse with Mango Coulis  
Milk Chocolate Mousse with Raspberry Coulis  
Lemon Tart with Fresh Cream and Seasonal Berries  
Choice of Vanilla or Maple Cheesecake with Fresh Fruit Compote

**Freshly Brewed Coffee/Decaf or Tea**

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