



# CONFERENCE PACKAGE SET DINNER MENU

EXECUTIVE CHEF ~ CHRIS SMYTHE  
JUNIOR SOUS CHEF ~ STEWART TWEEDIE  
CHEF de PARTIE – HUNG VO  
PASTRY CHEF ~ KIM FELETAR

*'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 - \$60.00 per person plus 15% gratuity and hst**

Price is subject to HST & 15% Gratuity.  
Prices in Effect from May 01, 2019 to April 01, 2021