

# Conference Package Lunch

(subject to change seasonally)

Non-package guest \$37.00 plus gratuity and hst

Served in our main dining room only.

**BEVERAGES – will be billed to the group master account**

**NON-ALCOHOLIC**

Premium Bottled Water (750 ml)..... 10

Evian, Perrier Sparkling, San Pellegrino Sparkling

Kombucha.....6.50

Ginger-Peach or Mango

Bermuda-Style Ginger Beer.....6.50

Naked Caesar.....6.50

Premium, Virgin & with only the Good Stuff

**MAINS ~ (DF =dairy free GF= gluten free)**

 **Loaded Garden Greens (GF/DF)**

Hot house tomato, cucumber, radish, carrot, scallion, summer greens, crouton, red wine vinaigrette  
(\*\* Add Chicken – please circle if required)

**Grilled Summer Squash Salad (can be GF / DF– please note on your menu if needed)**

Arugula, Kale, Sheep’s Milk Feta Cheese, Rustic Crostini & sour Cherry Vinaigrette  
(\*\* Add Chicken – please circle if required)

**Churchill’s Ground Chuck Smash Burger (DF)**

8-ounce Ground Chuck, Vine Ripened Tomato, Lettuce, Onion & Pickle, Roast Garlic Aioli and Fries  
(\*\* Add Cheddar – please circle if required)

**The “King Charles” Grain Bowl (can be vegan – please note on your menu if needed)**

Boiled Organic Eggs, English Cheddar, Barley, Quinoa, Wild Rice, Cucumber, Tomato, Radish, Sweet Peppers, Summer Greens, Crispy Chick Peas, Poppysseed Vinaigrette

**Crispy Beer Battered Haddock**

Dill Coleslaw, Remoulade Sauce, Sea Salt Fries

**Marguerite Pizza**

San Marzano Tomato’s, Sweet Basil, Olive Oil, Fior di Latte Cheese, Sea Salt

**Vegan Polenta Fries (DF/ GF)**

Creamy Oat Milk Polenta Fries, Romesco Sauce, Parsley & Mint Salad

Coffee and Tea Service