

CONFERENCE PLATED DINNER

Please select one appetizer, one entrée and one dessert for the entire group to enjoy

FIRST COURSE

Roasted Sweet Potato and Leek Soup with Maple Crème Fraiche
and Crispy Leeks.

Maple Butternut Squash with Vanilla Cream.

Wild Mushroom Bisque with Wild Leeks.

Asparagus Bisque with White Cheddar Cheese.

Baked Potato and Lager, Aged Cheddar and Chives.

Roasted Garlic and Yukon Gold Potato with Truffle Oil Drizzle.

Young Greens Salad, Grilled Oranges and Candied Walnuts
Tossed with Silky Beet Vinaigrette.

Chopped Romaine with Parmesan Shards, Crispy Pancetta,
Focaccia Crouton in a Buttermilk Dressing.

Simple Greens Tossed in Preserved Apricot and Grainy Dijon
Vinaigrette with Marinated Peppers and Pepitas.

Baby Spinach with Sundried Tomato Vinaigrette, Aged Balsamic,
Toasted Pine Nuts and Danish Blue Cheese.

Penne Pasta and Parmesan with Roasted Tomato Sauce
and Basil Drizzle.

ENTREES

(ALL ENTREES ARE SERVED WITH CHEF'S
SELECTION OF NIAGARA'S BEST SEASONAL
VEGETABLES)

Cajun Roasted Chicken Breast with Preserved Lime Butter

Maple Pecan Crusted Chicken Supreme

Seared Atlantic Salmon, Citrus Salsa, Lemon Butter Sauce

Baked Rainbow Trout, Roasted Red Pepper, and Caper Relish

Roasted Striploin of Beef, Onion Jam, Natural Jus

Cajun Grilled Striploin of Beef, Preserved Lime Butter, BBQ Red Onion Rings

Roasted Rib Eye of Beef, Port Wine Reduction

Mexican Stuffed Sweet Bell Pepper with Smoked Tomato and Cilantro oil

Roasted Red Pepper and Goat Cheese Risotto with Wilted Spinach, Arugula and
Beet Chip

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NIAGARA-ON-THE-LAKE, ONTARIO

CONFERENCE PLATED DINNER CONT.

STARCH

(CHOICE OF ONE)

White Cheddar Mashed Potatoes
Pesto Mashed Potatoes
Garlic Mashed Potatoes
Goat Cheese Whipped Potatoes
Grilled Corn Mashed Potatoes
Candied Onion Mashed Potatoes
Butter Forked Red Skins
Crushed Fingerling Potato

DESSERTS

Vanilla Crème Brulee Tart with Fruit Coulis
Black Forest Cake with Whipped Cream and Berry Coulis
Brownie Chocolate Cheesecake with Caramel Sauce
Lemon Curd Mousse with Blueberry Coulis
Apple Cinnamon Tart with Caramel Sauce
Freshly Brewed Coffee, De-cafeinated and Selection of Specialty Teas

3 course meal included with conference package.

\$75.00 per person for non-package guests.

For an additional entrée selection, a \$6.00 per person surcharge will apply.

Maximum of three entrée choices including vegetarian.

Your selection of one starch accompaniment for all entrée choices.

Final numbers for each entrée choice are to be provided 10 days in advance.

Place cards must be provided by client indicating meal choices.

All Prices are Subject to Taxes and Gratuities.

Price in effect May 1, 2024 until April 30, 2025.

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NIAGARA-ON-THE-LAKE, ONTARIO