

CONFERENCE WORKING LUNCHES

MONDAY AND FRIDAY SANDWICHES AND WRAPS

Mixed Green Salad with Balsamic Vinaigrette
Bean Salad

Tortilla Wrapped Sandwiches Including:
Cream Cheese, Dill and Cucumber

Marinated Grilled Vegetables with Spinach and Pesto
Baguette Deli Sandwiches Including:

Roasted Turkey, Swiss Cheese, Arugula and Cranberry Mayonnaise
Roast Beef, Sharp Cheddar Cheese and Grainy Mustard Mayonnaise
Sliced Seasonal Fruit
Chef's Selection of Dessert

TUESDAY MEXICAN

Green Salad with Sweet Chili and Lime Vinaigrette
Mexican Style Chickpea Salad

Build your own Tacos and Fajitas with Beef and Chicken
fixings: Lettuce, Onions, Peppers and Shredded Cheese

Tortilla Chips with Salsa, Sour Cream and Guacamole
Sliced Seasonal Fruit

Chef's Selection of Dessert

WEDNESDAY MEDITERRANEAN

Greek Green Salad with Oregano Vinaigrette
Grape Tomato and Cherry Bocconcini Salad
Tomato Bruschetta with Crostini's

Toasted Pita Triangles and with Roasted Red Pepper Hummus
Grilled and Chilled Skinless Chicken Breast

Chef's Penne Pasta with Grilled Seasonal Vegetables, Tomato Sauce and Pesto
Sliced Seasonal Fruit
Chef's Selection of Dessert

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NIAGARA-ON-THE-LAKE, ONTARIO

CONFERENCE WORKING LUNCHES CONT.

THURSDAY TEX MEX

Green Salad with Avocado in a Creamy Chipotle Dressing and Lime Vinaigrette
Creamy Coleslaw
Grilled and Chilled Chicken with a Lime Glaze and Charred Corn Salsa
Ancho Chili Glazed Pulled Pork with Caramelized Apples
Slider Buns, Tortilla Wraps
Nacho Chips with Shredded Cheese, Guacamole, Salsa and Sour Cream
Sliced Seasonal Fruit
Chef's Selection of Dessert

BOX LUNCH TO GO

Daily Salad Creation
Sun Chips
Choice of Following Wrapped Sandwiches:
Roasted Turkey and Arugula with Cranberry Mayonnaise
Smoked Ham and Cheddar Cheese with Honey Mustard
Grilled Vegetables with Sundried Tomato Pesto
Fresh Seasonal Whole Fruit
Assorted Cookies
Bottled Water

WORKING LUNCH ENHANCEMENTS

- *Mexican Vegan Taco Filling..... \$5.00
- *Grilled Chicken Breasts..... \$8.00
- *Pita and Dips (Hummus, Tzatziki and Baba Ghanoush)... \$8.00
- *Selection of Imported and Domestic Cheeses with Dried Fruit and Crisps.... \$10.00

\$36 per person for non-package guests. Served in a Private Meeting Room.
All working lunches includes continuous beverages and Pastry Chef's selection of dessert.
Additional charge of \$5 per person will be applied for groups of less than 15 people.
All prices are subject to taxes and gratuities. Prices in effect May 1, 2024 until April 30, 2025

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