
COLD WORKING – SALAD BAR MENU

Executive Chef – Andrew Loft

THIS MENU IS ONLY AVAILABLE FOR MEETING ROOM DELIVERY

This Menu is Included in the Conference Package
Non-Package Guests - \$38 per person

In order to receive the Cold Working Lunch menu – you must have a Min. of 10 people*

Should your numbers fall below 10 people – min charge will apply

House Made Bread Rolls and Butter

House Made Beet Salad

Fresh Fruit Presentation

BUILD YOUR OWN SALAD BAR

Fresh Spring Greens and Crisp Chopped Romaine Lettuce

House Made Berry Vinaigrette

House Made Greek Dressing

Topping to Include;

Cucumbers
Cherry Tomatoes
Olives
House Made Croutons

Assorted Nuts and Seeds
Feta Cheese
Grated Cheese
Chickpeas

PROTEIN;

GRILLED DICED CHICKEN

OR

POACHED SALMON

**If you want BOTH proteins *Additional \$8 per person*

Working lunches include Continuous Beverages and Pastry Chef's Selection of Desserts

ENHANCEMENTS

Chef's House Made Soup of the Day (Vegetarian, Dairy Free, Gluten Free) - **\$8 per person**

House Made Flat Bread Bruschetta - **\$10 per person**

Canadian Cheeses with Grapes, Nuts and Bread Crisps - **\$12 per person**

Crunchy Vegetable Sticks with Sour Cream Chive & Peppercorn Goat Cheese Dip & House Made Hummus - **\$11 per person**

All prices subject to taxes and gratuities

HOTEL
