



CONFERENCE PLATED DINNER

(Please select one appetizer, one entrée & one dessert for the entire group to enjoy)

EXECUTIVE CHEF · MARK LONGSTER

FIRST COURSE

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

Maple Butternut Squash with Vanilla Cream

Wild Mushroom and Leek Bisque

Asparagus Bisque, Aged White Cheddar Cheese

Loaded Baked Potato with Aged Cheddar, Sour Cream 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 Tender Lettuces, Sundried Tomato and Balsamic Vinaigrette
Toasted Sunflower Seeds and Herbed Goat Cheese Crustini

Penne Pasta and Parmesan with Roasted Tomato Sauce
and Basil Drizzle

ENTRÉES

(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

Braised Short Rib of Beef, Peppered Café au Lait

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

STARCH (Choice of one)

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

DESSERT

Vanilla Crème Brûlée Tart with Fruit Coulis and Sugar Lattice
Chocolate and Peanut Butter Crunch Tart, Raspberry Coulis
Brownie Chocolate Cheesecake with Caramel Sauce and Brownie Crisp
Lemon Tart, Grand Marnier Meringue with Blueberry Coulis
Caramel Apple Tart with Brown Sugar Caramel and Walnut Crumble

Freshly Brewed Coffee, De-caFFEinated 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, 2025 until April 30, 2026.