
CHEF'S FRESH HOT MARKET LUNCH BUFFET

Executive Chef – Chris Willick

Full Lunch Buffet available in the Tiara Dining Room between 12:00pm to 2:00pm

Can also be offered at the Meeting Room – **25 guests minimum**

Included in the Conference Package

Non-Package Guests - \$46 per person

COLD SELECTIONS

Fresh Baked Breads and Whipped Butter

Crisp Hand Cut Greens and Endives with Fresh Citrus, Fennel, Pomegranate Seeds and Seasonal Vinaigrette

Chef's Selection of Seasonal Salad

Cheese Board

Daily Selection of Domestic Cheese, House Made Preserves, Crackers and Bread Crisps

HOT SELECTIONS

Carved Roast of the Day

(Monday & Thursday – Turkey, Wednesday – Chicken, Tuesday & Friday – Beef)

Chef's House Made Choice Feature Potato

Fresh Vegetables Inspired Daily from the Bounty of Niagara

Chef's Choice Vegan and Gluten Free Dish of the Day

DESSERTS

Pastry Chef's Selection of Desserts

Lunches include Continuous Coffee, Tea and Soft Drinks

All prices subject to taxes and gratuities

