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# **COLD WORKING – SALAD BAR MENU**

Executive Chef – Chris Willick

## **THIS MENU IS ONLY AVAILABLE FOR MEETING ROOM DELIVERY**

This Menu is Included in the Conference Package  
Non-Package Guests - \$46 per person

*\*\*In order to receive the Cold Working Lunch menu – you must have a minimum of 10 people\*\*  
\*\*Should your numbers fall below 10 people – minimum charge will apply\*\**

Baked Breads and Creamery Butter

Fruit and Berry Platter

### ***BUILD YOUR OWN SALAD BAR***

House Cut Greens and Crisp Romaine Lettuce with:  
Buttermilk Ranch Dressing  
Citrus Vinaigrette  
Balsamic Vinegar and EVOO

### ***Toppings to Include;***

Cucumbers  
Cherry Tomatoes  
Olives  
House Made Croutons  
Black Beans  
Dried Cranberries  
Diced Sweet peppers  
Red and Green Onions

Assorted Nuts and Seeds  
Canadian Feta Cheese  
Marinated Baby Bocconcini  
Chickpeas  
Quinoa  
Shoots and Sprouts  
Julienne Carrots and Candy Cane Beets  
Chopped Hard Boiled Eggs

### ***PROTEIN – choice of one – additional protein - \$8 per person***

GRILLED DICED CHICKEN  
**OR**  
POACHED FLAKED SALMON  
**OR**  
GRILLED GARLIC PRAWNS

*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**  
Canadian Cheeses with Grapes, Nuts and Bread Crisps - **\$12 per person**  
Crunchy Vegetable Crudites with Whipped Feta Ranch Dip & House Made Hummus - **\$11 per person**

*All prices subject to taxes and gratuities*

