
CHEF'S TASTE OF ASIA LUNCH MENU

Executive Chef – Chris Willick

THIS MENU IS ONLY AVAILABLE FOR MEETING ROOM DELIVERY

This Menu is Included in the Conference Package ****SURCHARGE OF \$14 PER PERSON****
Non-Package Guests - \$55 per person

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

COLD SELECTIONS

Fresh Bok Choy Salad

Tomato, Kim Chi Marinated Cucumber, Toasted Cashews, Sesame-Lime Vinaigrette

Soba Noodle Salad

Red Cabbage, Edamame, Red onion, Fresh Cilantro, Tamari Vinaigrette

Asian Inspired Marinated 'Antipasto' Vegetables

Fresh Rice Paper Salad Rolls

Vermicelli

HOT SELECTIONS

Beef Stir Fry

Black Bean Sauces and Sesame

Thai Green Chicken Curry

Mushroom Fried Rice

Teriyaki Shanghai Noodle

With Stir Fried Vegetables

DESSERTS

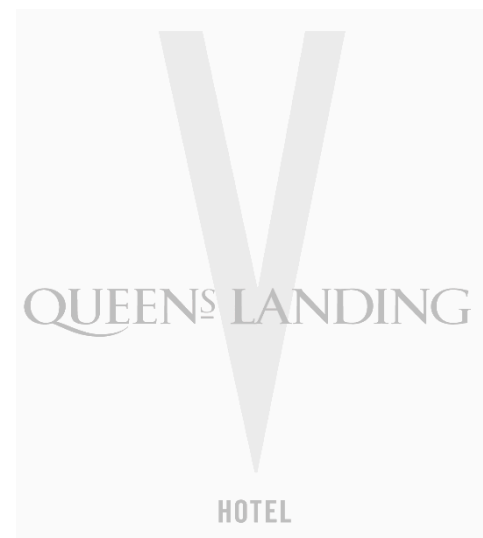
Chinese Custard Tarts and Assorted Sweets

Fortune Cookies

ENHANCEMENT

ADD Green Vegetable Coconut Soup (Vegan) - \$6 per person

All prices subject to taxes and gratuities



Lunches include Continuous Coffee, Tea Beverages and Selection of Soft Drinks

CHEF'S TASTE OF MEXICO LUNCH MENU

Executive Chef – Chris Willick

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COLD SELECTIONS

Mexican Chopped Salad

Beans, Avocado, Squash, Tomato, Cucumber, Greens, Radish, Corn and Cilantro Lime Dressing

Creamy Mexican Corn Salad

Grilled Corn, Roma Tomato, Cotija Cheese, Cilantro, Smoked Paprika and Jalapeno

Crisp Corn Tortillas

Picco de Gallo and Guacamole

HOT SELECTIONS

Taco Station

Chicken Tinga, Beef Barbacoa, Corn Tortillas, Fresh Cheese, Tomato, Onions, Jalapeno Peppers, Salsa Verde, Salsa Roja

*** Vegan *jackfruit Pork* Tacos available for Vegans upon request in advance ***

Spanish Red Rice

With Beans

Grilled Street Corn

With Tajin and Fresh Cotija Cheese

DESSERTS

Tres Leches and Cinnamon Churros

ENHANCEMENT

ADD Black Bean Soup with Fresh Corn and Cilantro (Vegan) - \$6 per person

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CHEF'S TASTE OF ITALY LUNCH MENU

Executive Chef – Chris Willick

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COLD SELECTIONS

Insalata Caprese

Vine Tomatoes, Fresh Mozzarella, Basil Pesto, EVOO, Good Balsamic, Fleur de Sel

Panzanella Salad

Olives, Artichokes, Greens, Toasted Focaccia, Roasted Marcona Almonds, Lemon Dressing

Stewed Sicilian Caponata

Sweet and Savoury with Eggplant, Peppers, Celery, Tomato, Olives served with Crusty Bastone (Baguette)

Cured Salumi, Italian Inspired Local Cheeses and Garnishes

HOT SELECTIONS

Slow Roasted Porchetta

Pork Belly Roasted with Fennel and Rosemary, served with Grilled Sweet and Hot Peppers, Tapenade, Slider Buns

Chicken Piccata

Fresh Lemon, Capers and Parsley served with Sauteed Escarole and White Corn Polenta

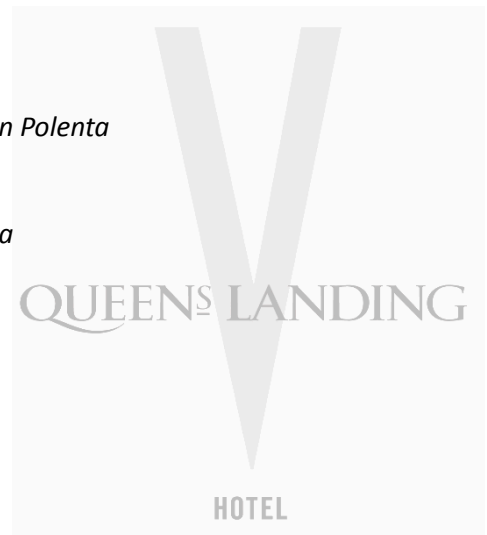
House Made Cassarecci

Garlic Butter, Pecorino Romano, Herbs, White Wine, Fresh Tomato and Arugula

DESSERTS

Italian Inspired Desserts and Bites

All prices subject to taxes and gratuities



ENHANCEMENT

ADD Seasonal Minestrone Soup (Vegan) - \$6 per person

Lunches include Continuous Coffee, Tea Beverages and Selection of Soft Drinks

CHEF'S TASTE OF CANADA LUNCH MENU

Executive Chef – Chris Willick

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COLD SELECTIONS

Maple Endive Salad

Apples, Roasted Pecans, Local Cheddar, Maple-Cider Vinaigrette

Quebecois Potato Salad

Grainy Dijonnaise, Capers, Celery, Chopped Egg, Parsley and Chives

Niagara Charcuterie and Cheese Selection

HOT SELECTIONS

Slow Roasted Montreal Smoked Meat (Beef Brisket)

Sliced Thick with Stewed Sauerkraut, Pommery Mustard, served with Kosher Dills

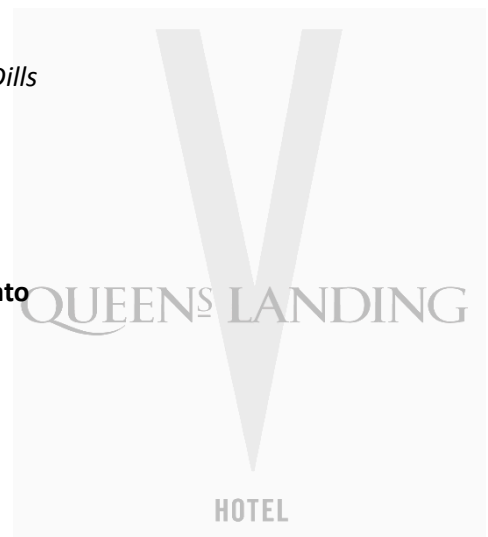
Maple-Soy Roasted Whole Salmon Fillets

Stewed Leeks and Lentils with White Miso

Seasonal Vegetable Succotash with Grilled Corn, Herbs and Yukon Gold Potato

DESSERTS

All prices subject to taxes and gratuities



Butter Tarts, Nanaimo Bars and Maple Fudge

ENHANCEMENT

ADD Butternut Squash and Pear Soup (Vegan) - \$6 per person

Lunches include Continuous Coffee, Tea Beverages and Selection of Soft Drinks

All prices subject to taxes and gratuities
