



## 3-Course Pre-Select Plated Lunch

Executive Chef ~ Jean Paul Comte

Guest pre-selection of entrée required 14 days prior to arrival

### APPETIZER

 **Heritage Green Salad**

Tear drop tomatoes, hot house cucumber, radish, maple-sherry vinaigrette

 **Roasted Heirloom Squash Velouté**

Spiced pumpkin seeds, ancho chili oil

### ENTRÉE SELECTION

**Free-Range Chicken Supreme**

Crème fraîche whipped potato, heirloom carrots, natural chicken jus

 **St. Thomas Rainbow Trout**

Roasted corn & pepper rice pilaf, tomato-caper relish

**Butternut Squash Ravioli**

Toasted pumpkin seeds, roasted squash, sage cream sauce

### DESSERT

**French Vanilla Cheesecake**

Niagara cherry compote

### COFFEE & TEA SERVICE

We use RO filtered water + premium roasted beans, grounded fresh daily

**Minimum 15 persons**

**Non-package guests - \$46 per person**

**Pre-selection of entrée required 14 days prior to arrival**

Available in meeting room or Noble restaurant (Group under 30 & subject to availability)

Menu Selections are subject to change seasonally

All prices are subject to HST Tax & 18% Gratuity

Prices in effect from May 01, 2026 - April 30, 2027