
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


HOTEL