

DINNER BANQUET MENU

Field to Table

Cold Items

Artisan Bread Basket, Sweet Butter
Selection of Pickles & Kalamata Olives
Garden Greens with Various House Made Dressings
Ontario Tomatoes, Cucumbers & Peppers, Oregano Vinaigrette
Potato Salad with Grainy Mustard
Smoked Trout with Horseradish and Lemon Cream
Roast Alberta Beef with Rosemary Mustard

Hot Items

Please Select Two of the Following:

Ricotta Cheese & Spinach Cannelloni in a Duo of Tomato & Cream Sauces
Roast Chicken with White Wine Thyme Jus
Seared Salmon with Stewed Leeks, Smoked Tomato Butter
Roast Pork Loin with Spiced Apples & Calvados Sauce
Braised Beef Stew with Root Vegetables
Ratatouille with Black Turtle Beans
All Served with Rice Pilaf or Roast Potatoes and Vegetable of the Day

Dessert Items

Pastry Chef's Selection of Cakes and Pastries, Freshly Sliced Seasonal Fruits,
Imported & Regional Cheeses
Includes Freshly Brewed Colombian and Decaffeinated Coffee, Selection of Teas

*Minimum numbers apply; please speak with your Conference Planner