



# MENU



## SATURDAY BREAKFAST

(included with your registration)

- Fresh baked pastries
- Whole fruits
- Individual yogurts
- Scrambled eggs
- Farmer style pork sausages
- Smoked bacon
- Crispy herb tator tots
- Served with freshly brewed Starbucks® coffee and a selection of Tazo tea®
- Assorted juices



## FRIDAY BREAK

(included with your registration)

- Freshly brewed Starbucks® coffee
- Selection of Tazo tea®
- Ice Water

## SATURDAY AND SUNDAY BREAK

(included with your registration)

- Ice Water

## FRIDAY & SUNDAY BREAKFAST

(available for purchase - \$37/day) (includes tax & gratuities)

- Fresh baked pastries
- Whole fruits
- Individual yogurts
- Scrambled eggs
- Farmer style pork sausages
- Smoked bacon
- Crispy herb tator tots
- Served with freshly brewed Starbucks® coffee and a selection of Tazo tea®
- Assorted juices

## FRIDAY LUNCH - \$45

(includes tax & gratuities)

### FRIDAY LUNCH BUFFET

- A selection of wraps
- Warm Kettle chips
- Classic Potato salad
- Coleslaw
- Smoked Turkey Club Wrap
- Ham & Swiss Wrap
- Soya Ginger Roast Tofu Wrap
- Freshly Baked Cookies.
- Served with freshly brewed Starbucks® coffee and a selection of Tazo tea®



## SATURDAY LUNCH - \$45

(includes tax & gratuities)

### SATURDAY LUNCH BUFFET

- A selection of sandwiches
- Warm Kettle chips
- Creamy Macaroni salad
- Modern Greek salad
- All sandwiches are served on Ciabatta
- Honey roasted ham, brie caramelized onion and grainy mustard blackened chicken salad.
- Cheddar, shaved red onion and crisp lettuce.
- Oven cured roma tomato, Fio di latte, Basil pesto and aged balsamic
- Freshly baked cookies
- Served with freshly brewed Starbucks® coffee and a selection of Tazo tea®

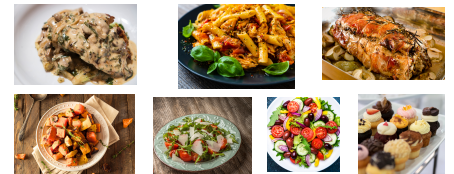


## FRIDAY DINNER - \$77

(includes tax & gratuities)

### FRIDAY DINNER BUFFET

- Herb roasted chicken breast with mushroom cream
- Slow roast pork loin with sour apple chutney
- Penne pasta with tomato and garlic ragout
- Maple roasted root vegetables
- Baby Kale & Arugula with shaved red onions, cherry tomato, croutons, lemon shallot dressing
- Greek with cherry tomatoes, red onions, kalamata olives, feta cheese and herb feta dressing
- Assorted mini dessert platter
- Served with freshly brewed Starbucks® coffee and a selection of Tazo tea®



## SATURDAY DINNER

(includes tax & gratuities)

PLEASE CHOOSE ONE

### Option 1: Plated Meal - 7 Oz. Beef Striploin with Veal Glaze - \$77 each

- Heritage lettuce with cucumber, cherry tomatoes, shaved shallots, shaved carrot and sweet herb vinaigrette
- Classic mashed potatoes
- Sour cherry cheesecake zested with white chocolate
- Served with freshly brewed Starbucks® coffee and a selection of Tazo tea®

### Option 2: Plated Meal - Pan Seared Atlantic Salmon with Herb Pistou Cream - \$77 each

- Heritage lettuce with cucumber, cherry tomatoes, shaved shallots, shaved carrot and sweet herb vinaigrette
- Classic mashed potatoes
- Sour cherry cheesecake zested with white chocolate
- Served with freshly brewed Starbucks® coffee and a selection of Tazo tea®



### Option 3: Plated Meal-Vegetarian - Ratatouille with Sweet Pepper Tomato Chutney - \$70 each

- Heritage lettuce with cucumber, cherry tomatoes, shaved shallots, shaved carrot and sweet herb vinaigrette
- Classic mashed potatoes
- Sour cherry cheesecake zested with white chocolate
- Served with freshly brewed Starbucks® coffee and a selection of Tazo tea®



VEGAN



GLUTEN-FREE



VEGETARIAN

