

COLD WORKING LUNCH MENU

Executive Chef – Andrew Loft

THIS MENU IS ONLY AVAILABLE FOR MEETING ROOM DELIVERY

This Menu is Included in the Conference Package

Non-Package Guests - \$38 per person

In order to receive the Cold Working Lunch menu – you must have a Min. of 10 people*

Should your numbers fall below 10 people – min charge will apply

SALADS (Please select **TWO**)

Crisp Greens with Fresh Veggies and Citrus Dressing

Classic Greek Salad with Cucumbers, Feta, Tomatoes, Red Onion, Olives, Herbed Vinaigrette

Classic Romaine Salad with House made Garlic Vinaigrette, Crisp Bacon, Butter Fried Croutons & Parmesan Cheese

Country Potato Salad with Creamy Dressing and Fresh Herbs

Broccoli Salad with Bacon, Cheddar Cheese and Buttermilk Dressing

Chef's Choice of Seasonal Pasta Salad

SANDWICHES on Artisanal Bread (Please select **THREE**) ***Gluten Free Bread Available for Dietaries Restrictions*

All sandwiches served with Crunchy Pickles on the side

Italian Style

Capicola, Salami, Provolone Cheese, Tomatoes, Herbed Mayo, Micro Green

Curried Chicken Salad

Bibb Lettuce and Chopped Apples

Smoked Turkey

Gruyere, Arugula, Tomato, Garlic Mayo

Rosemary Roast Beef

Cheddar Cheese, Red Onion, Peppery Lettuces, Horseradish Aioli

Maple Honey Baked Ham and Swiss Cheese

Tender Lettuces and Grainy Mustard Mayonnaise

Tuna Salad

With Parsley and Celery

Grilled Vegetables

With Whipped Ontario Goats Cheese and Fresh Basil Pesto

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**

House Made Flat Bread Bruschetta - **\$10 per person**

Canadian Cheeses with Grapes, Nuts and Bread Crisps - **\$12 per person**

Crunchy Vegetable Sticks with Sour Cream Chive & Peppercorn Goat Cheese Dip & House Made Hummus - **\$11 per person**

All prices subject to taxes and gratuities

HOTEL