

2018 STANDARD

CONSECUTIVE MEETING PACKAGE

MENU

DAY 1

CONTINENTAL BREAKFAST

Chilled apple, grapefruit, orange and cranberry juices

Assortment of breakfast breads and pastries served with fruit preserves and fresh dairy butter

Freshly brewed coffee and selection of teas

MID-MORNING BREAK

Replenishment of coffee, tea and supplies

LUNCH BUFFET

Assorted rolls and butter Mixed green salad with two dressings Assorted pizza squares with build your own sandwiches

Shaved and sliced deli meat platters with condiments

Cubed, wedged cheese platters with relish crudité

Combined with 3 salads and 1 soup (chefs choice)

Assorted cookies and squares

AFTERNOON BREAK

Replenishment of coffee, tea and supplies

DAY 2

CONTINENTAL BREAKFAST

Chilled apple, grapefruit, orange and cranberry juices

Assortment of breakfast breads and pastries served with fruit preserves and fresh dairy butter

Freshly brewed coffee and selection of teas

MID-MORNING BREAK

Replenishment of coffee, tea and supplies

LUNCH BUFFET

Assorted rolls and butter
Mixed greens and two dressings
Combined with 3 salads
Rigatoni alfredo with tomato and arugula
Penne noodles with tomato sauce, chicken and sausage
Assorted squares

DAY 3

CONTINENTAL BREAKFAST

Chilled apple, grapefruit, orange and cranberry juices

Assortment of breakfast breads and pastries served with fruit preserves and fresh dairy butter

Freshly brewed coffee and selection of teas

MID-MORNING BREAK

Replenishment of coffee, tea and supplies

LUNCH BUFFET

Mixed greens and two dressings Combined with 3 salads Assorted flavoured tortillas Beef or chicken fajitas with onions and peppers Rice, sour cream, salsa, guacamole and cheese Assorted squares

AFTERNOON BREAK

Replenishment of coffee, tea and supplies

AFTERNOON BREAK

Replenishment of coffee, tea and supplies





We are happy to customize your event. Full menu available upon request.





2019 DELUXE

CONSECUTIVE MEETING PACKAGE

MENU

DAY 1

CONTINENTAL BREAKFAST

Chilled apple, grapefruit, orange and cranberry juices

Assortment of breakfast breads and pastries served with fruit preserves and fresh dairy butter

Freshly brewed coffee and selection of teas

MID-MORNING BREAK

Replenishment of coffee, tea and supplies

LUNCH BUFFET

Assorted rolls and butter
Soup of the day
Mixed green salad and potato salad
Beef and chicken stir-fry with vegetables and
chow mein noodles
Penne noodles tossed with pesto and grilled
woodland mushrooms
Assorted pastries and cookies

AFTERNOON BREAK

Freshly baked cookies Assorted chilled juices Replenishment of coffee, tea and supplies

DAY 2

CONTINENTAL BREAKFAST

Chilled apple, grapefruit, orange and cranberry juices

Assortment of breakfast breads and pastries served with fruit preserves and fresh dairy butter

Freshly brewed coffee and selection of teas

MID-MORNING BREAK

Replenishment of coffee, tea and supplies

LUNCH BUFFET

Assorted rolls and butter
Mixed green salad with two dressings
Combined with 3 salads
Baked pacific cod loin with preserved lemon
gremolata
Roasted garlic and lime scented rice
Fresh seasonal vegetables
Assorted pastries and cookies

AFTERNOON BREAK

Freshly baked cookies Assorted chilled juices Replenishment of coffee, tea and supplies

DAY 3

CONTINENTAL BREAKFAST

Chilled apple, grapefruit, orange and cranberry juices

Assortment of breakfast breads and pastries served with fruit preserves and fresh dairy butter

Freshly brewed coffee and selection of teas

MID-MORNING BREAK

Replenishment of coffee, tea and supplies

LUNCH BUFFET

Assorted rolls and butter
Mixed greens with two dressings
Combined with 3 salads
Grain fed chicken breast cacciatore with roasted red peppers, tomatoes, capers and white wine
Rosemary and agave roasted sweet potatoes
Fresh seasonal vegetables
Assorted pastries and cookies

AFTERNOON BREAK

Freshly baked cookies Assorted chilled juices Replenishment of coffee, tea and supplies



We are happy to customize your event. Full menu available upon request.



2018 EXECUTIVE

CONSECUTIVE MEETING PACKAGE

MENU

DAY 1

BREAKFAST

Assortment of breakfast breads and pastries served with fruit preserves and fresh dairy butter

Country fresh scrambled egg gratin Maple smoked bacon and sausage links Home fried potatoes Freshly brewed coffee and selection of teas

MID-MORNING BREAK

Health Nuts - yogurt, granola, flaxseed, fruit, kale chips, pea crisps, dried fruit and naked juice smoothies

Replenishment of coffee, tea and supplies

LUNCH BUFFET

Assorted rolls and butter
Soup of the day
Mixed green salad and potato salad
Beef and chicken stir-fry with vegetables and
chow mein noodles
Penne noodles tossed with pesto and grilled
woodland mushrooms
Assorted pastries and tarts
Fresh fruit presentation

AFTERNOON BREAK

Snacker- caramel and butter popcorn, assortment of chips, nuts and pretzels Replenishment of coffee, tea and supplies

DAY 2

BREAKFAST

Assortment of breakfast breads and pastries served with fruit preserves and fresh dairy butter

Individual gourmet quiches (3 types) Fruit presentation Freshly brewed coffee and selection of teas

MID-MORNING BREAK

Caffeine- flavoured coffee syrups, chocolate covered coffee beans, biscotti, energy bars and coffee cake

Replenishment of coffee, tea and supplies

LUNCH BUFFET

Assorted rolls and butter
Mixed green salad with two dressings
Combined with 3 salads
Baked pacific cod loin with preserved lemon
gremolata
Roasted garlic lime scented rice
Fresh seasonal vegetables
Assorted pastries and cookies
Fresh fruit presentation

AFTERNOON BREAK

High Tea- assorted tea sandwiches, scones, fruit, tarts and teas
Replenishment of coffee, tea and supplies

Day 3

BREAKFAST

Assortment of breakfast breads and pastries served with fruit preserves and fresh dairy butter

Western style eggs on cheese and chive scones Fruit presentation

Freshly brewed coffee and selection of teas

MID-MORNING BREAK

Bakeshop- tarts, squares, lollipop cheesecake, croissants and coffee cake
Replenishment of coffee, tea and supplies

LUNCH BUFFET

Assorted rolls and butter
Mixed greens with two dressings
Combined with 3 salads
Grain fed chicken breast cacciatore with roasted
red peppers, tomatoes, capers and white wine
Rosemary and agave roasted sweet potatoes
Fresh seasonal vegetables
Assorted cookies and cupcakes
Fresh fruit presentation

AFTERNOON BREAK

Dipper- hummus, spinach dip and bruschetta accompanied by pitas, nachos, crostini and flatbread

Replenishment of coffee, tea and supplies