



# BREAKFAST MENU

# THE CONTINENTAL

Selection of Fruit Juices Assortment of Croissant, Danishes & Muffins Preserves, Marmalade & Dairy Butter Freshly Brewed Coffee, Tea & Selection of Herbal Teas

### THE CONTINENTAL AND MORE...

Selection of Fruit Juices Assortment of Croissant, Danishes & Muffins Toasted "Whole Wheat" Bagel Served with Natural & Flavored Cream Cheese Sliced Seasonal Fruits and & Berries Preserves, Marmalade & Dairy Butter Freshly Brewed Coffee, Tea & Selection of Herbal Teas

### THE PEARSON'S DELUXE HOT BREAKFAST

Selection of Fruit Juices Assortment of Croissant, Danishes & Muffins Toasted "Whole Wheat" Bagel Served with Natural & Flavored Cream Cheese Sliced Seasonal Fruits and & Berries Assorted Cold Cereals & Granola Scrambled Eggs, Bacon, Sausages & Home Fried Potatoes Preserves, Marmalade & Dairy Butter Freshly Brewed Coffee, Tea & Selection of Herbal Teas

# Please call for prices and availability



# BREAKFAST MENU

# THE CALIFORNIA BREAKFAST

Selection of Fruit Juices Low Fat Yogurt Sliced Papaya, Cantaloupe, Mango, Citrus Fruit & Berries Assorted cold cereal & Granola Carrot, Zucchini & Cranberry Muffins Preserves, Marmalade & Dairy Butter Freshly Brewed Coffee, Tea & Selection of Herbal Teas Skim Milk & 2% Milk

# ADD ON ITEMS TO BREAKFAST MENU

Traditional Egg Benedict served on an English muffin Canadian Peal Meal Bacon and Hollandaise Sauce

Buttermilk Pancakes and Maple Syrup

Cinnamon Spiced French toast Served with a Fruit Chutney and Maple Syrup

Sliced Seasonal Fresh Fruit and Berries



# FOOD AND REFRESHMENTS

### MORNING OR AFTERNOON COFFEE BREAK

Freshly Brewed Coffee, Tea & Selection of Herbal Teas Selection of Fruit Juices Mineral Water Assorted Gourmet Cookies Or Assorted Miniature French Pastries Or Assorted Fruit Breads

### **REFRESHMENT "A LA CARTE"**

*Thermos of Coffee, Hot Chocolate, Tea or Herbal Tea, Serve 10 Cups* 

Urn of Coffee, Serve 50 Cups

60 Oz. Apple, Cranberry or Tomato Juice

60 Oz. Freshly Squeezed Orange or Grapefruit Juice

60 Oz. Fruit Punch, Iced Tea or Lemonade

60 Oz. Fresh Fruit and Yogurt Smoothies, Strawberry, Mango or Blueberry

Soft Drink or Bottled Water



# SNACKS AND MUCH MORE

### SNACKS AND MUCH MORE

#### Assorted Gourmet Cookies

Oatmeal Raisin, Chocolate Macadamia, Chocolate Overdose, Chocolate Chunk

Fresh Strawberry Dipped in Swiss Chocolate

Chocolate Truffles

Assorted French Pastries

Freshly Baked Low Fat Muffins

Freshly Baked Cinnamon Raisin Danish

Sliced Fruit Breads

Whole Fresh Fruit

Sliced Fresh Fruit Platter and Yogurt Dip (Serves 40 Guest)

Ice Cream or Frozen Fruit Bars

Assorted Chocolate Bars



### LUNCHEON BUFFET #1

Mixed Green Salad with Balsamic Vinaigrette Assortment of Quartered Sandwiches, 6 Pieces per Person Egg Salad, Tuna Salad, Ham & Cheese Roast Beef and Turkey California Greens, House Dressing German Style Potato Salad Fresh Fruit Cocktail Coffee and Tea

# LUNCHEON BUFFET #2

Mixed Green Salad with Balsamic Vinaigrette Chef's Selection of Sandwiches and Wraps (One and Half Sandwich/Wrap per Person) Tuna Salad and Sprouts Grilled Vegetables with Pesto, Asiago Cheese and Guacamole Egg Salad with Celery and Green Onions Black Forest Ham, Swiss cheese and Steak Tomatoes English Cut Beef Pastrami Smoked Breast of Turkey, Sweet Mustard and English Cucumber Assorted Miniature French Pastries Sliced Fresh Fruits Coffee and Tea

# Please call for prices and availability



### LUNCHEON BUFFET #3 (MINIMUM 40 GUESTS)

Greek Salad Chickpeas in a Lemon Dressing California Greens in Herb Vinaigrette Tzatziki and Pita Bread Chicken **or** Beef Souvlaki Potatoes Roasted with Oregano and Olive Oil Spanakopita Grilled Vegetables Fresh Fruit Salad Baklava Dark Chocolate Pecan Flan Dairy Butter, Crusty Italian Rolls Coffee and Tea

### LUNCHEON BUFFET #4

#### Salad and Deli

Traditional Caesar Salad, California Greens, House Dressing Tabouleh with Fresh Coriander Vine Ripened Tomato, Red Onion and Greek Feta Sliced Breast of Smoked Turkey, Black Forest Ham Pastrami and Assorted Deli Cold Cuts, Appropriate Condiments

#### **Hot Dishes**

Roasted Chicken, Lemon Thyme Sauce Farfalle Pasta with a Fresh Tomato and Basil Sauce Garlic Mashed Potato Seasonal Vegetables

#### Dessert

Canadian and Imported Cheeses Assortment of Pastry Squares, Sliced Fresh Fruit and Berries Coffee and Tea Dairy Butter, Crusty Italian Rolls

### Please call for prices and availability



### LUNCHEON BUFFET #5 (MINIMUM 40 GUESTS)

#### **Selection of Gourmet Salad**

Butter Lettuce Leafs, Balsamic Dressing Roma Tomato Salad in a Basil Vinaigrette Dressing Potato Salad Fusilli, Matane Shrimp in a Spanish Saffron Dressing

#### Hot and Delightful Dishes

Seared Filet of Salmon "Green Pepper, Corn Beurre Blanc" Supreme of Corn Fed Chicken Picata Diced Tomato and Herb Sauce Fresh vegetable Medley Roasted Nugget Potatoes

#### Dessert

Chocolate "Viennese" Sacher Tort Alsacien Apple Tarte Display of Miniature French pastry Sliced Fresh Fruit and Berries Dairy Butter, Crusty Italian Rolls Coffee and Tea

> **As Well As...** Freshly Home Made Soup

#### Please call for prices and availability



# LUNCHEON BUFFET #6

(MINIMUM 40 GUESTS)

#### **Traditional Caesar Salad**

California Greens Vine Ripened Tomato, Basil, Asagio and Calamata Olives

#### Pizza

Pepperoni and Cheese Forest Mushroom, Spinach, Artichokes and Goat Cheese

#### Pasta

Ricotta Tortellini in Alfredo Sauce Penne Pasta in a Fresh Tomato and Basil sauce

### Dessert

Cheese Cake Squares Chocolate Brownies Dairy Butter, Crusty Italian Rolls Coffee and Tea



### SIT DOWN PLATED LUNCH #1

Roasted Butter Nut Squash and Chive Soup Chicken Breast Marinated with Cilantro Serve with a Coulis of Roasted Red Pepper Seasonal Vegetables, Roasted Potatoes Chocolate Grand Marnier Cake, Crème Chantilly Assorted Italian and French bread Dairy Butter Tea and Coffee

### SIT DOWN PLATED LUNCH #2

Traditional Caesar Salad Cannelloni Stuffed with Ricotta and Spinach In a Rosé Alfredo Sauce Seasonal Vegetables Strawberries Tartufo Assorted Italian and French bread Dairy Butter Tea and Coffee

# SIT DOWN PLATED LUNCH #3

Bisque of Wild Mushrooms Grilled New York Strip Steak Tomato and Tarragon Demi-Glace Creamy Mashed Potato Jump Fried Fresh Asparagus and Rapini Strawberry Sherbet and Wafer Dairy Butter, Crusty Italian Rolls Coffee and Tea



# FOOD MENUS

#### SELECTION OF HOT HORS D'OEUVRES

#### Minimum Order: 4 Dozen Per Item

Skewers of Seared Salmon, Beurre Maître d'hôtel Thai Spiced Monsoon Rolls Emmenthal and Onion Quiche Spinach and Feta Spanakopita Grilled Tiger Shrimps with a Coriander Pesto Sauce Indonesian Chicken or Beef Satays, Sesame and Fresh Ginger Digby Scallops wrapped in Cured Bacon Panko Crusted Calamari, Chipotle Aioli Chicken Drumettes, Black Bean sauce Vegetable Samosas Dim Sum Selection in Bamboo Steamer basket Skewers of Tandoori Chicken halal

### SELECTION OF COLD CANAPÉS

#### Minimum Order: 4 Dozen Per Item

Soft Flour Tortilla Roll with Crab, Avocado and black Beans Smoked Salmon, Cream Cheese on English Cucumber Canapé's of Quebec Goat Cheese and Tapenade French Pate Crostini and Tiny Cornichons Toasted Baguette with Pearson's Bruschetta Pan Seared Spicy Prawns on Herbed Baguette Roasted Red Pepper Hummus, on Toasted Pita Bread Smoked Chicken and Papaya Salsa on Bagel Chips Bocconcini and Cherry Tomato Caprese Prosciutto Wrapped Grissini and Melon



# RECEPTION

### COCKTAIL RECEPTION

One Hundred Tiger Prawns, Remy Martin Marie Rose Cocktail Sauce

Assorted Sushi and California Rolls, Fresh Ginger and Soya

#### 100 Pieces

Malpeque Oysters on the Half Shell, Appropriate Condiments Side of Scottish Smoked Salmon Rye Bread, Bermuda Onions & Capers

Serves 40

Individually Carved Prime Sirloin of Beef Miniature Crusty Rolls Horseradish, Dijon Mustard and Hot Pepper

#### Serves 40

Canadian and Imported Cheeses Seedless Grapes, Biscuits and French Baguette

Serves 40

Raw Garden Vegetables Crudite Smoked Salmon Dip

#### Serves 40

Assorted Platter of Prosciutto and Melon Cornichons Mixed Pickles Flat Bread and French Baguette

#### Serves 40

Spicy Hummus, Spinach Dip, Goat Cheese Dip Served with Flat Bread, Pita Chips and Tortilla

Serves 40 People



# RECEPTION

### ANTIPASTO BAR

Ideal Before Dinner or as Part of Your Cocktail Reception Prosciutto and Melon Smoked Atlantic Salmon, Bermuda Onions, Capers, Lemon Pumpernickel Bread Chilled Tiger Shrimps Cocktail Sauce Mussels Mariniere Steamed in a Chardonnay Cream Sauce Diced Tomato and Roasted Garlic Beefsteak Tomatoes and Bocconcini Virgin Olive Oil and Balsamic Dressing Roasted Bell Pepper, Zucchini, Eggplant **Oyster Mushrooms and Marinated Artichokes** Tomato Bruschetta French Baguette Spicy Hummus, Spinach Dip, Goat Cheese Dip Served with Flatbread, Pita Chips, and Tortilla Spiced Black and Green Olives Assortment of Capicollo and Salami, Asiago Cheese and Provolone Grilled Italian Sausages Focaccia and Grissini



# SOUPS

Creamless Tomato and Basil Vodka Soup Garlic and Potato Soup with a Basil Bruschetta Bisque of Broccoli and Ontario Cheddar Cheese Italian Pasta and Fagioli Soup Potage St-Germaine, Toasted Almond Cream Carrot and Beluga Lentil Soup Black Bean Soup with Sour Cream and Chives Traditional Portuguese Caldo Verde Minestrone Soup Bisque of Four Mushrooms & Maple Roasted Bermuda Onions New England Seafood Chowder Roasted Banana Squash Soup with Chipotle Cream Chicken Lime and Tortilla Soup Dungeness crab Bisque with Cilantro Cream



# SALADS AND STARTERS

Multi Colored Tomatoes and Goat Cheese Drizzle of Extra Virgin Olive Oil and Basil

California Mixed Greens and Crisp Garden Vegetables Honey, Lemon and Sesame Dressing

> Organic Mesclun Salad Roasted Garlic and Balsamic Dressing

> Traditional Caesar Homemade Croutons and Parmigiano

Salad of Young Spinach, Grilled Red Onions Asiago and Buttermilk Bacon Dressing

Romaine and Apple Salad, Blue Cheese, Spiced Roasted Walnuts Vintage Port Wine Dressing

> Red Leaf, Arugula and Boston Rib Lettuce Grainy Mustard Dressing

Crisp Romaine and Young Spinach Leaves Salad Grapefruit Dressing

Watermelon and Micro Greens, Feta, Tomato and Chives Balsamic Glaze Dressing

Pan Seared Prawns, Garden Greens and a Fresh Mango Salsa Ontario Cider Dressing



# SALADS AND STARTERS

Warm Ontario Goat Cheese Strudel, Mesclun Greens and Cucumber Slaw

Chilled Smoked Scottish Salmon, Draped over Micro Greens Fresh Dill Dressing

> Roasted Vegetable Tart and Peppery Greens Cilantro Chive Dressing

# ANTIPASTO PLATE

Prosciutto, Capicollo, Genoa Salami Oven Roasted Red Peppers, Black Olives, Melon, Provolone, Bocconcini and Grissini



# PASTA DISHES

# YOUR CHOICE OF ONE PASTA

Penne, Fusilli, Rigatoni or Farfalle Agnolotti, Tortellini, Meat or Cheese Ravioli Bauletti, Cannelloni or Rotolo

**Or Any Combination of Two Pastas** 

# SAUCES

Bolognaise, Ala Vodka, Arabiata Primavera, Tomato and Basil Pesto, White Wine and Mushrooms Roasted Red Pepper Sundried Tomato and Basil Rose Traditional Alfredo Sauce



# DISHES FROM THE SEA

Mustard Crusted Filet of Atlantic Salmon Tropical Salsa Citrus Beurre Blanc Sauce

> Grilled Medallion of Tuna Parmesan Rapini Sauce

Halibut and Grilled Prawns Basil Pesto and Tomato Ragout

*Grilled Filet of Pacific Salmon Thai Red Curry Sauce Coconut Basmati Rice* 

Pacific Sable Fish Filet Saffron sauce Butternut Squash Risotto Cake



# MEAT DISHES

Triple "A" Black Angus 10 oz. Grilled New York Strip Loin Steak Bordelaise Pepper Corn Sauce

Slow Roasted Prime Rib "au Jus" Yorkshire Pudding

Medallion of Beef Tenderloin Medley of Mushrooms Barolo Reduction

Add 2 Tiger Shrimps:

8 oz. Grilled Fillet Mignon Bernaise Sauce

Surf and Turf Grilled Filet of Beef, Shitake Sauce Lobster Tail Thermidor

> French Short Ribs Braised in Merlot Vegetable Mirepoix Sauce



# CHICKEN DISHES

Proscuitto Wrapped Chicken Breast and Rapini Roasted Root Vegetable Guava and Anise Reduction

> Grilled Chicken Supreme Shitake Mushrooms Sautéed Pearl Onions Roasted Garlic Jus

Roast Chicken Supreme Spinach and Ricotta Filling

Roast Chicken Breast Ragout of Yukon Gold Potatoes and Leaks Essence of Chive and Sundried Tomatoes

Pan Roast Chicken Supreme and Fresh Herbs Potato Gnocchi Grainy Mustard Sauce

> Free Range Chicken Breast Spinach, Pine Nuts and Parmesan Filling



# VEAL DISHES

Seared 10oz. French Veal Chop Crab Meat and Roast Pepper Filling Dijon Mustard Sauce

Veal Saltimbocca with Sage and Proscuitto

*Veal Scaloppini with the choice of: Lemon, Mushroom or Marsala Sauce* 

Veal Milanese, Lightly Breaded Served with Lemon

*Grilled Veal New Yorker and Artichoke Caramelized Onions and Chanterelles* 

Veal Parmigianino

Braised Veal Osso Buco Citrus Cremolata Roasted Gnocchi a la Romana



# PORK, LAMB AND VENISON

Pecan Crusted Rack of Lamb Zinfandel Jus

Roast Loin of Venison Glazed Granny Smith Parsnip and Roasted Potatoes

Roasted Cured Loin of Pork Honey and Chipotle Fried Leeks Cider Sauce

Persil lade of Loin of Lamb Yukon Gold Gratin Cake Port Demi-Glace Sauce

Sweet and Sour Vermicelli Noodles With Stir Fried Vegetables and Shanghai Bok-Choy



# VEGETARIAN GOURMET DISHES

Vegetarian Mousaka: Layers of Tofu Carbonara, Eggplant Red Kidney Beans and Mashed Potatoes

Roast Vegetables Filo Strudel Coulis of Red Pepper

Thai Vegetable Curry with Coconut Rice and Fried Tofu

Roast Portabello Mushroom and Ontario Goat Cheese Ratatouille Provencale



# COMBINATIONS ENTREES

Sauteed Medallion of Veal Ragout of Wild Mushrooms and Grilled Chicken Supreme Corn, Black Bean and Cilantro Salsa

Grilled Fillet Mignon with a Blue Cheese Crust Herb Roasted Breast of Chicken Red Pepper Coulis

Beef Tenderloin Marinated Salmon with Shallots and Red Wine Sauce Wasabi Potatoes

#### All our Main Courses are served with your Choice of:

Medley of Fresh Seasonal Vegetables Herbed Oven Roasted Red Jacket Potatoes Gratin Dauphinois Lyonaise Potatoes Roasted Garlic Mashed Potatoes Rice Pilaf



# DINNER "DELUXE" BUFFET

# SALADS

Heart of Romaine Caesar Salad Red Potatoes with a Yogurt and Dill Dressing Tortellini in a Creamy Pesto Dressing Greek Style Salad

# SLICED ASSORTED MEATS

Black Forest Turkey, Pepper Roast Beef Cappicolo and Prosciutto Salami Grilled Vegetable Platter, Cherry Bocconcini

# HOT ITEMS

Roast Sirloin of Beef, Pepper Crusted Thyme Roasted Chicken, Dried Cranberry Sauce Atlantic Salmon in Herb Crusted Lemon Sauce Penne Tomato and Basil Sauce Roasted Yukon Gold Nugget Potatoes Medley of Seasonal Vegetables

# DESSERTS

Sliced Fresh Fruits Fine Selection of Cakes Tarts and French Pastries Assorted Italian and French bread Focaccia Bread Dairy Butter Tea and Coffee

# Please call for prices and availability



# CAKES AND PASTRIES

Black and White Chocolate Truffle Cake

Mango Charlotte on a Rainbow of Fruit Coulis

Individual Baked Cheese Cake with Grand Marnier and Macerated Strawberries

> Tahitian Vanilla Crème Brule Served with Fresh Berries & Biscotti

Phyllo Tulip with a White Chocolate Mousse and Berries

Alsatian Apple Galette white a Minted Crème Anglais

Hazelnut and Frangelico Chocolate Dome With a Fruit Coulis Mirror

Chocolate Fudge Sundae and French Vanilla Ice Cream Topped with a Fudge Brownie Warm Fudge and Crème Chantilly

Tiramisu Creamy Mascarpone with Espresso Soaked Lady Fingers And Fresh Fruit

Apple and Cinnamon Pie and Vanilla Custard Sauce

Raspberry, Caramel or Limoncello Dark Chocolate Tartufo Fruit Coulis and Berries

> Crème Brule Served Plated with Fruit Coulis and Crème Chantilly

### Please call for prices and availability



# SWEET TABLE

A Selection of Cakes, Tortes, Flan, Strudels & French Pastries. The Buffet Will Have a Chef's Selection of Up to 8 Different Cakes

Black Forest Cake Banana Chocolate Dome Fresh Fruit Flan Raspberry Brulee Tart Chocolate Truffle Cake Apple Strudel New York Cheese Cake Lemon Meringue Tart Crunchy Caramel Tart Old Fashion Carrot Cake with a Cream Cheese Icing Strawberry Short Cake Raspberry and Mango Charlotte Mocha Tort Fruit Mousse Cake Hazelnut Pie Black and White Chocolate Mousse Cake Baked Almond Fruit Flan French Pastries Tea and Coffee Include Ice Sculpture

A Display of Sliced Seasonal Fruit and Berries

Selection of Canadian and Imported Cheeses Served with Crackers, English Biscuits and Baguette

> Lindt Chocolate Fountain Fresh fruits, Marshmallows, Biscotti



### HOT BREAKFAST

Selection of Fruit Juices Sliced Seasonal Fruits and & Berries Scrambled Eggs, Bacon, Sausages & Home Fried Potatoes Preserves, Marmalade & Dairy Butter Freshly Brewed Coffee, Tea & Selection of Herbal Teas

Or

# CONTINENTAL BREAKFAST

(all options individually wrapped)

Croissants, Danishes or Muffins, Condiments: Preserves, Marmalade and Dairy Butter Freshly Brewed Coffee, Tea and Selection of Herbal Teas

# **BUFFET OPTIONS - LUNCH**

All meals come with individual Sauces and Condiments packets And Breads, Rolls, Soft Drink or Bottle of Water, Coffee, Tea, Herbal Teas

# VEGETARIAN

Mixed Green Salad Penne Tomato and Basil OR Other Vegetarian Options (Eggplant Parmigiana, Stuffed Portobello Mushroom, Stir Fry Rice, Stuffed Pepper ect.) served with Medley of Vegetables and Potatoes Assorted French Pastries and Assorted Fresh Sliced Fruits

Or

### CHICKEN OR ATLANTIC SALMON ENTRÉEOR COMBO - CHICKEN AND SALMON

Selection of Fruit Juices Mixed Green Salad Supreme of Chicken Breast, Penne Tomato and Basil OR Roasted Potatoes Medley of Vegetables Assorted French Pastries and Slice Fresh Fruits

### Please call for prices and availability



### HOT BREAKFAST

Selection of Fruit Juices Sliced Seasonal Fruits and & Berries Scrambled Eggs, Bacon, Sausages & Home Fried Potatoes Preserves, Marmalade & Dairy Butter Freshly Brewed Coffee, Tea & Selection of Herbal Teas

Or

# CONTINENTAL BREAKFAST

(all options individually wrapped)

Croissants, Danishes or Muffins, Condiments: Preserves, Marmalade and Dairy Butter Freshly Brewed Coffee, Tea and Selection of Herbal Teas

# **BUFFET OPTIONS - LUNCH**

All meals come with individual Sauces and Condiments packets And Breads, Rolls, Soft Drink or Bottle of Water, Coffee, Tea, Herbal Teas

# VEGETARIAN

Mixed Green Salad Penne Tomato and Basil OR Other Vegetarian Options (Eggplant Parmigiana, Stuffed Portobello Mushroom, Stir Fry Rice, Stuffed Pepper ect.) served with Medley of Vegetables and Potatoes Assorted French Pastries and Assorted Fresh Sliced Fruits

Or

# CHICKEN OR ATLANTIC SALMON ENTRÉE OR COMBO - CHICKEN AND SALMON

Selection of Fruit Juices Mixed Green Salad Supreme of Chicken Breast, Penne Tomato and Basil OR Roasted Potatoes Medley of Vegetables Assorted French Pastries and Slice Fresh Fruits

Please call for prices and availability



### HOT BREAKFAST

Selection of Fruit Juices Sliced Seasonal Fruits and & Berries Scrambled Eggs, Bacon, Sausages & Home Fried Potatoes Preserves, Marmalade & Dairy Butter Freshly Brewed Coffee, Tea & Selection of Herbal Teas

Or

# CONTINENTAL BREAKFAST

(all options individually wrapped)

Croissants, Danishes or Muffins, Condiments: Preserves, Marmalade and Dairy Butter Freshly Brewed Coffee, Tea and Selection of Herbal Teas

# **BUFFET OPTIONS - LUNCH**

All meals come with individual Sauces and Condiments packets Breads, Rolls, Soft Drink or Bottle of Water, Coffee, Tea, Herbal Teas

# VEGETARIAN

Mixed Green Salad Penne Tomato and Basil OR Other Vegetarian Options (Eggplant Parmigiana, Stuffed Portobello Mushroom, Stir Fry Rice, Stuffed Pepper ect.) Served with Medley of Vegetables and Potatoes Assorted French Pastries and Assorted Fresh Sliced Fruits

Or

# CHICKEN OR ATLANTIC SALMON ENTRÉE OR COMBO - CHICKEN AND SALMON

Selection of Fruit Juices Mixed Green Salad Supreme of Chicken Breast, Penne Tomato and Basil OR Roasted Potatoes Medley of Vegetables Assorted French Pastries and Slice Fresh Fruits

Please call for prices and availability



### HOT BREAKFAST

Selection of Fruit Juices Sliced Seasonal Fruits and & Berries Scrambled Eggs, Bacon, Sausages & Home Fried Potatoes Preserves, Marmalade & Dairy Butter Freshly Brewed Coffee, Tea & Selection of Herbal Teas

Or

### CONTINENTAL BREAKFAST

*(all options individually wrapped)* Croissants, Danishes or Muffins, Condiments: Preserves, Marmalade and Dairy Butter Freshly Brewed Coffee, Tea and Selection of Herbal Teas



### **Buffet Options - Lunch**

All meals come with individual Sauces and Condiments packets Breads, Rolls, Soft Drink or Bottle of Water, Coffee, Tea, Herbal Teas

# VEGETARIAN

Mixed Green Salad Penne Tomato and Basil OR Other Vegetarian Options (Eggplant Parmigiana, Stuffed Portobello Mushroom, Stir Fry Rice, Stuffed Pepper ect.) Served with Medley of Vegetables and Potatoes Assorted French Pastries and Assorted Fresh Sliced Fruits

Or

### CHICKEN OR ATLANTIC SALMON ENTRÉE OR COMBO - CHICKEN AND SALMON

Selection of Fruit Juices Mixed Green Salad Supreme of Chicken Breast, Penne Tomato and Basil OR Roasted Potatoes Medley of Vegetables Assorted French Pastries and Slice Fresh Fruits

