



CGY

VS

SJS



MARCH 25, 2023

ARTISAN GREENS GF V

Cucumber, tomato, shredded carrots, pickled beets, balsamic vinaigrette, creamy dill dressing

WINTER VEGETABLE COLESLAW GF DF V

Shredded root vegetables, cabbage, raw apple cider and shallot vinaigrette, pickled mustard seeds

CALIFORNIA SUPERFOODS SALAD GF DF V

Tri-Coloured quinoa, blueberries, arugula, baby kale, roasted almonds, cilantro and green onion vinaigrette

CREAMY BROCCOLI SALAD GF V

Shaved red onion, grapes, radish, celery, smoked white Cheddar, black garlic dressing

SHRIMP COCKTAIL GF DF

Signature cocktail sauce with Tabasco, horseradish

CHARCUTERIE PLATTER GF DF

Selection of smoked and cured meats, olives, pickles

FRENCH TOAST STATION V

Thick cut brioche, fresh raspberries and blueberries, maple syrup

**SLOW ROASTED BROWN SUGAR
DIJON BOURBON GLAZED HAM** GF DF

Horseradish, mustards

GREEK MARINATED CHICKEN SKEWERS GF

Oregano, garlic and white wine marinade

ROASTED SALMON GF

Leek and potato cream

MUSHROOM RAVIOLI V

Brown butter squash sauce, pangrattato

CREAMY POLENTA WITH GOAT CHEESE V

Tomato confit, chopped Italian parsley

BROCCOLINI WITH GRILLED CARROTS GF DF V

Olive oil, sea salt

**CHOCOLATE FOUNTAIN, FRESH SEASONAL FRUIT
CHEF'S SELECTION OF DESSERTS
ASSORTED CANADIAN CHEESE BOARD**

45

GST included

GF GLUTEN-FRIENDLY DF DAIRY-FRIENDLY V VEGETARIAN

PLEASE NOTE: MENU ITEMS SUBJECT TO CHANGE.