

sustainable menu

we are committed to preparing our menus with the focus on products that are grown to be environmentally and socially responsible. to maintain this focus, please note that some products on our sustainable menu offerings may change on short notice based on seasonal and regional availability. to stay true to our collaborative efforts to be environmentally sustainable we will substitute appropriate alternatives as necessary.

sustainable continental breakfast

fresh squeezed orange juice
whole-wheat muffins and croissants
blueberry and acai fruit smoothie shoots with low fat soy milk or organic skim milk
served with organic butter and preserves
platter of organic fruit of the season
freshly brewed starbucks fair-trade regular & decaf coffee and herbal tea

sustainable morning break

local baked toasted almond granola parfait with seasonal berries
fresh organic fruit kabobs
seasonal fruit smoothie shoots with low fat soy milk or skim organic skim milk
chilled spring waters
freshly brewed starbucks fair-trade regular & decaf coffee and herbal tea

sustainable lunch

served with starbucks fair trade regular and decaffeinated coffee & teas. please choose one selection from each course. minimum of 25 guests for any lunch or dinner. less than 25 people, a surcharge of \$5.00 per person will apply.

appetizers (choose one)

salad of cookstown grown organic lettuces & mini seedlings, apple cider sherry vinaigrette, topped with toasted sunflower seeds & cranberries

niagara region roasted fruits on crisp lettuces artisan goats cheese & aged balsamic drizzled with first pressed olive oil

italian wedding soup with harvested fresh escarole & slow simmered broth, organic beef dumplings & fresh cut herbs

st. thomas root vegetable & white bean bisque, fresh herb pesto with local spun yogurt

entrees (choose one)

willow valley farm roast chicken supreme nestled on corn potato hash, creamed mushroom chardonnay wine reduction

pan seared ontario lake pickerel fillet on wilted garlic infused sauteed greens, caramelized peach & lingonberry compote, shallot beurre blanc

stratford berkshire naturally raised roast pork chop, mini rosemary roast fingerling potato, honey basted vegetables, grain mustard reduction

breakfast-lunch

occasions

breakfast breaks lunch
reception DINNER beverage
technology info

sustainable lunch (continued)

desserts

niagara four fruit harvested crumble, creme chantilly

maple fudge shortcake layered with mascarpone cream, espresso walnut drizzle

fair trade dark chocolate gateau with raspberries, sauce anglais

sustainable afternoon break

farmer's market cheese selection with local honey, fruit and hearth baked bread

organic vegetable crudités with red pepper humus dip

macadamia nut and raisin and oatmeal cookies

chilled spring waters

freshly brewed starbucks fair-trade regular & decaf coffee and herbal tea

sustainable dinner

served with starbucks fair trade regular & decaffeinated coffee & teas. please choose one selection from each course. minimum of 25 guests for any lunch or dinner. Less than 25 people, a surcharge of \$5.00 per person will apply.

appetizers (choose one)

early harvest butternut squash veloute with crispy celeriac, aged cheddar cheese straws

east coast sustainable seafood chowder, oyster crackers and lemon zest

oakville cold smoked trout and spy apple salad, on pungent watercress, creamed horseradish chive cream

entrees (choose one)

vol au vent of shelborne rabbit loin with oyster mushrooms, tarragon mustard jus and buttered fine vegetables

ontario lamb wellington, wrapped with cured pancetta and swiss chard in phyllo pastry black truffle essence

certified top meadow beef tenderloin, pan roasted with candied legumes and wilted leaf spinach, brandy shallot butter

naturally raised king salmon fillet, fruit salsa, roasted red pepper cilantro coulis

desserts

niagara four fruit harvested crumble, creme chantilly

maple fudge shortcake layered with mascarpone cream, espresso walnut drizzle

fair trade dark chocolate gateau with raspberries, sauce anglais

tulip of fresh sustainable berries with fruit sorbet, raspberry coulis

lunch-dinner

occasions

breakfast breaks lunch
reception DINNER beverage
technology info