

## Vegetarian Tostada and Taco Stations<sup>V/GF</sup> haddock bites, taco beef, meatless crumble & condiments

## Cheese Fondue

roasted red pepper, apples, baguette

## **BAO Buns**

tempura chicken or crispy fried tofu tossed with sweet chili sauce and toasted sesame seed in a Bao bun with fresh mango, pickled vegetable slaw, cilantro and sriracha aioli

## Lemon Herb Marinated Chicken Satay

naan bread, tzatziki dip

## **Grilled Beef Tenderloin Skewers**

chimichurri, warm heirloom potato and root vegetable succotash

## Chana Masala<sup>V/GF</sup>

basmati rice, cauliflower pakoras, cucumber raitas, papadums



# Nenu

(gf/df/v) Vegetable Tortilla Soup

# Spinach and Baby Kale Salad <sup>(gf/df)</sup>

marinated pears, pickled onions, seedlings with a choice of maple vinaigrette or green goddess dressing

#### Pickled Beet and Haricot Vert Salad

basil, radish, goat cheese, dill yogurt dressing

## Red Quinoa Salad and Marinated Grilled Vegetables

**Braised Beef Medallions** (gf) pearl onion compote

## **Butternut Squash Ravioli** Grilled Zucchini, Basil Pesto, Sundried Tomato, Goat Cheese

(gf/df) Wild Rice Risotto Edamame beans, dried cranberries, acorn squash, vegan cheese

## Butter Chicken <sup>(gf)</sup> basmati rice, naan bites and cucumber raita

(gf/df)

**Baked Cod Loins Gremolata** (giver) saffron Nage sauce, antibois

(gf/df) Oven Baked Green Beans, Golden Beets, Brussel Sprouts

**Roasted New Potato** 

Assorted Sweets and Fresh Fruit





## **CLASSIC POUTINES**

French fries, Quebec cheese curds, vegan gravy (gf)

## **SLIDER BAR**

Beef and turkey sliders, honey hoisin pulled pork, mini brioche buns & condiments