



CONFERENCE MENU

Ta'Za Grill & Bar
2501 Argentia Road
Mississauga, ON L5N 4G8

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BREAKFAST



BREAKFAST

Minimum requirement of 10 people. All breakfasts are served with freshly brewed Rainforest Alliance Certified™ coffee and select herbal teas. Prices are per person.

The Continental

Chilled Fruit Juices, Assorted Danish, Muffins and Croissants, Assorted Bagels, Preserves and Butter, Sliced Fresh Fruit, Assorted Yogurts 15.50

The Mississaugan

Chilled Fruit Juices, Assorted Danish, Muffins and Croissants, Assorted Bagels, Preserves and Butter, Sliced Fresh Fruit, Scrambled Eggs, Bacon and/or Sausage, Home Fries, Assorted Yogurts 21.50

The Executive

Chilled Fruit Juices, Sliced Fresh Fruit, Assorted Bagels and Cream Cheese, Egg Wraps or Eggs Frittata, Hash Brown Potatoes, Assorted Muffins, Assorted Yogurts, Toast, Preserves and Butter 23.50

The Nutritional

Fresh Orange Juice, Sliced Fresh Fruit, Assorted Low-Fat Fruit Yogurts, Assorted Cereals and Milk, Make Your Own Parfait: Yogurt, Granola, Blueberries, Strawberries, Honey, Sunflower Seeds, Nuts 18.50

TO COMPLEMENT YOUR BREAKFAST

French Toast, Pancakes or Waffles with Syrup 6.00
Assorted Breakfast Cereals with Milk 5.00
Assorted Bagels and Cream Cheese 3.50
Assorted Fruit Yogurts 3.00

À LA CARTE

Prices are per item.

Danish, Muffins, Croissants 3.00
Bagels and Cream Cheese 5.00
Assorted French Pastries 3.00
Freshly Baked Banana Bread or Cranberry Loaf (One loaf = 12 slices) 28.00/loaf
Freshly Baked Cookies 2.50
All-Natural Granola Bars 3.00
Chocolate Brownies 2.50
Individual Fruit Yogurt 3.50
Platter with International Cheeses, Fresh Fruit and Crackers (Serves 10) 95.00
Platter of Sliced Fresh Fruit (Serves 10) 70.00
Crudités Platter with Fresh Raw Vegetables with Creamy Dip (Serves 10) 60.00
Freshly Brewed Coffee (10-Cup Thermos) 28.00
Freshly Brewed Coffee (30-Cup Urn) 75.00
Pot of Tea (6-Cup Thermos) 18.00
Assorted Soft Drinks 3.50
Bottled Water 3.50
Perrier Mineral Water 4.50
Milk - Individual 2% or 1% Chocolate (250 ml) 3.50
Assorted Bottled Juices 3.50

SIPS AND SNACKS



Minimum requirement of 10 people. All breaks are served with freshly brewed Rainforest Alliance Certified™ coffee and select herbal teas, except for The Energizer Drink which is served with bottled water and decaffeinated coffee.

Cookies ' N Such

Freshly Baked Cookies..... 14.00

Take a Dip

Fresh Raw Vegetable Sticks with Ranch and
Caesar Dips 12.00

The Nutritional

Sliced Fresh Fruit and Berries, All-Natural
Granola Bars, Assorted Low-Fat Fruit Yogurts
and Bottled Water 15.00

The Coffee Break

Coffee Cake and Freshly Brewed Coffee..... 15.00

Chocolate Treat

Chocolate Chip Cookies, Chocolate-Dipped
Strawberries, Chocolate Biscotti, Chocolate Milk..... 15.00

The Refresher

Fresh Fruit Platter and Freshly Baked Cookies..... 15.00

The Four Points

Assorted International Cheeses and Crackers, and
Sliced Fresh Fruit and Berries 16.00

The Energizer

Platter of Assorted Dried Fruits and Nuts Trail Mix.. 14.00

Sugar Rush

Assorted Chocolate Bars, Gummies and M&Ms 15.00

Assorted Bottled Juices 3.50

LUNCH



LUNCH BUFFET

Minimum requirement of 30 people.

Per person..... 35.00

Salads

Panzanella Salad with Crispy Romaine, Tomatoes, Olives, Fresh Mozzarella, Herb Croutons and Tomato Dressing

California Greens with Citrus Fruit, Walnuts, Red Onion and Assorted Dressings

Pasta Salad with Feta and Sun-dried Tomatoes

Main Courses (Choice of Two)

Your selections will be accompanied by Roasted Potatoes or Rice Pilaf, and a Medley of Buttered Vegetables. Freshly Baked Bread Rolls included.

Grilled Chicken Breasts with Wild Mushroom Sauce

AAA Roast Top Sirloin of Beef with Peppercorn Jus

Pan-Seared Sole with Lemon Caper Butter

Meat Lasagna

Ricotta and Spinach Cannelloni with San Marzano Tomato Sauce

Desserts

Assorted Tarts and Pastries

Sliced Fresh Fruit Platter

Beverages

Freshly Brewed Rainforest Alliance Certified™ Coffee and Select Herbal Teas

Soft Drinks

FULL-SERVICE LUNCH BUFFET

Minimum requirement of 30 people.

Per person44.00

Salads

Mixed Greens with Sunflower Seeds, Citrus Segments and Lemon Vinaigrette Dressing

Grilled Vegetable Platter with Zucchini, Eggplant, Medley of Peppers and Balsamic Reduction

Crisp Hearts of Romaine with Caesar Dressing and Shards of Parmesan Cheese

Thai Noodle Salad with Mango and Cashew Nuts

Curried Couscous Salad

Main Courses (Choice of Three)

Your selections will be accompanied by Roasted Potatoes, Garlic Mashed Potatoes, Wild Rice or Rice Pilaf, and a Medley of Buttered Vegetables. Freshly Baked Bread Rolls included.

Chicken Supreme Stuffed with Wild Mushrooms in Truffle Cream

AAA Roast Top Sirloin of Beef with Montreal-Spiced Crust in Peppercorn Jus

Roasted Salmon with Ginger-Sesame Glaze—Goat Cheese Ravioli with Chive Cream Sauce and Walnuts

Grilled Chicken Breasts with Sautéed Roasted Red Peppers and Shallots

Desserts

Chef's Choice of Assorted Pastries and Cakes

Sliced Fresh Fruit Platter

Beverages

Freshly Brewed Rainforest Alliance Certified™ Coffee and Select Herbal Teas

Soft Drinks

DINNER BUFFET

FULL-SERVICE DINNER BUFFET

Minimum requirement of 35 people.

Per person..... 50.00

Salads

Mixed Greens with Sunflower Seeds, Citrus Segments, Pomegranate Seeds and Lemon Vinaigrette Dressing

Grilled Vegetable Platter with Zucchini, Eggplant, Medley of Peppers and Balsamic Reduction

Waldorf Salad

Crisp Hearts of Romaine with Caesar Dressing and Shards of Parmesan Cheese

Grilled Vegetable Platter with Zucchini, Eggplant, Medley of Peppers and Balsamic Reduction

Quinoa Salad with Apples and Walnuts

Main Courses (Choice of Three)

Your selections will be accompanied by Roasted Potatoes, Garlic Mashed Potatoes, Wild Rice or Rice Pilaf, and a Medley of Buttered Vegetables. Freshly Baked Bread Rolls included.

Breast of Chicken stuffed with Wild Rice and Roasted Garlic with Pan Gravy

AAA Roast Top Sirloin of Beef with Montreal-Spiced Crust in Truffle Beef Jus

Maple-Orange-Glazed Salmon

Pan-Seared Fillet of Sole with Shrimp Scampi

Wild Mushroom Ravioli with Portobello Mushrooms and Parmesan Cream

Grilled Chicken Breasts with Wild Mushroom Medley

Desserts

Chef's Selection of Cakes

Sliced Fresh Fruit Platter

Apple Crumble Tart

Beverages

Freshly Brewed Rainforest Alliance Certified™ Coffee and Select Herbal Teas

Soft Drinks

DINNER BUFFET

GALA DINNER BUFFET

Minimum requirement of 35 people

Per person..... 55.00

Salads

Greek Salad with Cucumber, Tomatoes, Sweet Peppers and Feta Cheese

Baby Spinach Salad with Roasted Almonds, Mushrooms, Cherry Tomatoes, Bacon Bits and Mandarin Segments

Caprese Salad topped with Fresh Basil and Pesto

Heritage Greens with Roasted Beets, Mandarins, Walnuts and House Vinaigrette

Grilled Asparagus and Artichoke Salad

Smoked and Marinated Seafood with Red Onion and Capers

International Cheese Tray with Crackers and Grapes

Main Courses (Choice of Three)

Your selections will be accompanied by Roasted Potatoes, Garlic Mashed Potatoes, Wild Rice or Rice Pilaf, and a Medley of Buttered Vegetables. Freshly Baked Bread Rolls included.

Salmon Wrapped in Sole with a Dill Cream Sauce

Roast Leg of Lamb with Chimichurri Sauce

Chicken Supreme stuffed with Wild Rice and Roasted Garlic with Pan Gravy

AAA Roast Top Sirloin of Beef with Montreal-Spiced Crust in Truffle Beef Jus

Roasted Salmon with Ginger-Sesame Glaze

Pan-Seared Fillet of Sole with Shrimp Scampi

Wild Mushroom Ravioli with Portobello Mushrooms and Parmesan Cream

Ricotta and Spinach Cannelloni with San Marzano Tomato Sauce

Atlantic Salmon Filet in Pesto Cream

Hunters-Style Beef Stew with Mushrooms and Fingerling Potatoes

Desserts

Platter of Sliced Fresh Fruit and Berries

Chef's Choice of Assorted Pastries and Cakes

Fruit Tarts

Apple Crumble Tart

Chocolate Cake Pops

Beverages

Freshly Brewed Rainforest Alliance Certified™ Coffee and Select Herbal Teas

Soft Drinks

DINNER PLATED



DINNER PLATED

Please note that the menu is priced per person and a minimum of 25 people is required. Should you not meet the minimum requirement, a surcharge of 15% per person will apply. Prices are per person.

Appetizers (Choice of One)

Select two for an additional 7.00

California Greens with Sunflower Seeds, Citrus Segments, Pomegranate Seeds in Lemon Vinaigrette Dressing

Heritage Greens with Roasted Beets, Mandarins, Walnuts and House Vinaigrette

Antipasto Platter with Marinated Grilled Vegetables and Prosciutto

Vine-Ripened Tomatoes with Buffalo Mozzarella, Basil Pesto and Micro Greens

Mushroom Bisque with Truffle Essence

Maple-Roasted Squash Soup with Garlic Croutons

Desserts (Choice of One)

Crème Brûlée Tart

Lemon Meringue

Chocolate Truffle Charlotte

Fresh-Cut Tropical Fruits and Berries with Crème Anglaise

New York Cheesecake with Strawberry Coulis

Strawberry Cheesecake

Red Velvet Cake

Beverages

Freshly Brewed Rainforest Alliance Certified™ Coffee and Select Herbal Teas

Main Courses (Choice of One Plated)

Menu Option – Menu to be preordered 7 days in advance

Your selections will be accompanied by your choice of Seasoned Roasted Potatoes, White or Wild Rice, and a Medley of Buttered Vegetables. Freshly Baked Bread Rolls included.

Plated Menu 1 54.50

Roast Prime Rib au Jus and Béarnaise Pan-

Seared Halibut with Maple-Miso Glaze

Chicken Supreme Stuffed with Prosciutto and Goat Cheese

Plated Menu 2 47.50

Wellington County Beef Tenderloin with Truffle Jus

Roasted Salmon with Ginger-Sesame Glaze

Chicken Supreme Stuffed with Wild Rice and

Herbs with Mushroom Cream

Plated Menu 3 44.50

Grilled Striploin with Peppercorn Jus

Slow-Roasted Supreme of Chicken Pesto Cream

Pan-Seared Sole with Lemon Butter

BEVERAGES



HOST BAR

This arrangement is recommended when the host provides the reception. The following prices are subject to all applicable taxes and a 15% gratuity charge. The host is only charged on what is consumed.

A bartender charge of 30 per hour will apply if net bar consumption is less than 250, before taxes (minimum four hours).

House Wine	8.00
Canadian Beer	6.50
Imported Beer	7.00
Standard Brands of Liquor	7.00
Premium Brands of Liquor	8.00
Liqueur	8.25
Cognac (VS)	9.00
Soft Drinks, Sparkling and Bottled Water	4.00

CASH BAR

This arrangement is recommended when guests will be paying for their own drinks. All liquor drinks are one-ounce pours and include standard bar mixes. All cash bar prices include applicable taxes.

House Wine	10.00
Canadian Beer	8.50
Imported Beer	9.00
Standard Brands of Liquor	9.00
Premium Brands of Liquor	10.50
Liqueur	10.50
Cognac (VS)	11.00
Soft Drinks, Sparkling and Bottled Water	4.50

COCKTAIL PUNCH FOR RECEPTIONS

Serves 40 people.

Fruit Punch (Nonalcoholic)	95.00
Liquor Punch	110.00
Sparkling Wine Punch	110.00
Sangria	130.00
Eggnog (Seasonal)	110.00
Rum and Eggnog (Seasonal)	130.00

RECEPTION



HOT HORS D'OEUVRES

Prices are per dozen.

Mini Quiche	28.00
Mini Beef Kebab	34.00
Buffalo-Style Chicken Wings (24 pieces)	34.00
Chicken Satay with Peanut Sauce	34.00
Chicken Tikka Kebabs	34.00
Beef Satay with Peanut Sauce	34.00
Vegetable Spring Rolls	28.00
Tempura-Fried Shrimp	32.00
Garlic Shrimp	34.00
BBQ Meatballs	28.00
Vegetable Samosas	28.00
Stuffed Jalapeños	28.00
Batter-Fried Calamari Rings	32.00
Spanakopita	28.00
Mini Chicken Kebabs	34.00
Potato Chips*	10.00 per bowl
Peanuts*	10.00 per bowl

COLD HORS D'OEUVRES

Prices are per dozen.

Smoked Salmon with Cream Cheese Bagel Bites	32.00
Salmon Tartar with Caviar	32.00
Bruschetta with Roasted Tomatoes	28.00
Caprese Salad Spoons	28.00
Brie Cheese and Grapes on Crackers	28.00
Prosciutto with Asparagus	32.00
Roasted Peppers and Mozzarella on Focaccia	28.00
Prosciutto with Melon	32.00
Pretzels	10.00 per bowl
Nachos with Salsa	12.00 per bowl

*Serves 5 people.

Special meals and dietary requirements requested in advance may be prepared at an additional charge.
Taxes (13%) and Gratuities (15%) are extra. Prices and menus subject to change without notice.

RECEPTION



FOUR POINTS COCKTAIL PACKAGE 36.00

Minimum 25 people. 90-minute duration.
Prices are per person.

Fresh Crudités with Rosemary Ranch Dip

Pita and Armenian Flatbread served with Hummus
and Baba Ganoush

Chef's Selection of four Assorted Canapés

Domestic and International Cheese Platter

Sliced Fresh Fruit with Honey-Mint Yogurt Dip

Assorted French Mini Pastries

Add One-Drink Ticket 8.00

Add Two-Drink Tickets..... 14.00

PLATTERS (Minimum 15 people)

Assorted Sandwich Platter

An assortment of quarter-cut cocktail
sandwiches with relishes 12.00

International Cheese Platter

An assortment of imported and domestic
cheeses with crackers..... 11.00

Crudités Platter

An assortment of fresh vegetable sticks with
house dip 8.00

Fresh Fruit Platter

An assortment of sliced fresh fruit and berries 10.00

Sweets Platter

An assortment of cookies, brownies, cakes
and pies 10.00

Mediterranean Platter

Hummus and baba ganoush with flatbread,
celery sticks, marinated olives and pickles 8.00

RECEPTION MENUS

Chef in Uniform at 35 per hour. Minimum of four hours.
Prices are per person.

Antipasto Station

Prosciutto, Genoa Salami, Marinated Vegetables,
Grilled Artichokes, Marinated Olives, Fresh
Bocconcini, Dips, Baguettes, Kaiser Rolls
and Flatbreads (Serves 20–25 people)..... 15.00

Oyster Station

Freshly Shucked Oysters, Apple Mignonette,
Lemon Wedges, Ginger Chili Vinegar and
Tabasco Sauce (Serves 20–25 people) 25.00

Montreal-Spiced AAA Beef Striploin

Aged AAA Beef Striploin served with Grainy Mustard,
Horseradish, Peppercorn Jus and Kaiser Rolls
(Serves 20–25 people)..... 25.00

Salmon and Shrimp Station

Thinly Sliced Smoked Atlantic Salmon, Cured
Salmon, Cold Shrimp with Seafood Sauce,
Lemon, Sour Cream, Capers, Cream Cheese,
Onion Rings and Dark Rye Bread
(Serves 20–25 people)..... 25.00

Chocolate Fondue

Fruit Skewers, Marshmallows, Cake Fingers,
Strawberries and Biscotti (Serves 20–25 people) ... 15.00

International and Canadian Cheese Board

Selection of International and Canadian Cheeses:
Brie, Swiss, Oka, Gouda, Cheddar, Dana Blue,
Havarti and Goat – Garnished with Figs, Grapes,
Strawberries, and Melba and Assorted Crackers
(Serves minimum of 25 people) 15.00

MEETING PACKAGE #1



2019 MEETING PACKAGE #1

Minimum 10 guests.
Per person..... 66.00
Minimum Meeting Room Rental
Fast and Free Wi-Fi (Fiber Optic)
Complimentary Parking
Local Phone Calls
Flip Chart with Markers
Continental Breakfast
Chilled Fruit Juice
Oven-Fresh Assorted Muffins, Croissants and Danishes
Freshly Brewed Coffee and Assorted Teas
Assorted Cereals and Milk
Add to Your Breakfast6.00
French Toast, Waffles or Seasonal Fresh Fruit
Morning Break
Freshly Brewed Coffee and Assorted Teas
Break Enhancements6.00
Chocolate-Dipped Strawberries, Chocolate Biscotti,
Chocolate Milk
Assorted Individual Yogurts
Granola and Berries
Seasonal Fresh Fruit
Assorted Chocolate Bars, Gummies, M&Ms
Assorted Potato Chips and Pretzels
Coffee Cake

Working Lunch
Fresh Crudités with Dip
Pasta Salad
Heritage-Blend Lettuce with Cherry Tomatoes, Cucumber,
Onion, Peppers and Assorted Dressings
Assorted Sandwiches on a Variety of Breads with Assorted
Accompaniments (Vegetarian Options Included)
Assorted Whole Wheat Wraps with Assorted
Accompaniments
French Pastries
Assorted Soft Drinks
Freshly Brewed Coffee and Assorted Teas
Afternoon Break
Chef's Treat of the Day
Freshly Brewed Coffee and Assorted Teas
Audiovisual
Screen 60.00 per day
LCD Projector..... 195.00 per day
Call hotel for other audiovisual requirements.

Special meals and dietary requirements requested in advance may be prepared at an additional charge.
Taxes (13%) and Gratuities (15%) are extra. Prices and menus subject to change without notice.

MEETING PACKAGE #2



2019 MEETING PACKAGE #2

Minimum 10 guests
Per person..... 70.00
Minimum Meeting Room Rental
Fast and Free Wi-Fi (Fiber Optic)
Complimentary Parking
Local Phone Calls
Flip Chart with Markers
Continental Breakfast
Chilled Fruit Juice
Oven-Fresh Assorted Muffins, Croissants and Danishes
Freshly Brewed Coffee and Assorted Teas
Assorted Cereals and Milk
Add to Your Breakfast6.00
French Toast, Waffles or Seasonal Fresh Fruit
Morning Break
Freshly Brewed Coffee and Assorted Teas
Break Enhancements6.00
Chocolate-Dipped Strawberries, Chocolate Biscotti,
Chocolate Milk
Assorted Individual Yogurts
Granola and Berries
Seasonal Fresh Fruit
Assorted Chocolate Bars, Gummies, M&Ms
Assorted Potato Chips and Pretzels
Coffee Cake

Working Lunch
The chef's seasonal lunch of the day. Please refer to the themed menus included in this document.
Assorted Soft Drinks
Afternoon Break
Chef's Treat of the Day
Freshly Brewed Coffee and Assorted Teas
Audiovisual
Screen 60.00 per day
LCD Projector..... 195.00 per day
Call hotel for other audiovisual requirements.

Special meals and dietary requirements requested in advance may be prepared at an additional charge.
Taxes (13%) and Gratuities (15%) are extra. Prices and menus subject to change without notice.

MEETING PACKAGE #3



2019 MEETING PACKAGE #3

- Minimum 10 guests.
- Per Person..... 75.00
- Minimum Meeting Room Rental
- Fast and Free Wi-Fi (Fiber Optic)
- Complimentary Parking
- Local Phone Calls
- Flip Chart with Markers
- Hot Breakfast
- Fresh Seasonal Sliced Fruit
- Bacon and Sausage
- Home Fries
- Scrambled Eggs
- Oven-Fresh Assorted Muffins, Croissants and Danishes
- Preserves and Butter
- Chilled Fruit Juice
- Freshly Brewed Coffee and Assorted Teas
- Add to Your Breakfast6.00
- French Toast, Waffles or Seasonal Fresh Fruit
- Morning Break
- Freshly Brewed Coffee and Assorted Teas
- Break Enhancements6.00
- Chocolate-Dipped Strawberries, Chocolate Biscotti, Chocolate Milk
- Assorted Individual Yogurts
- Granola and Berries
- Seasonal Fresh Fruit
- Assorted Chocolate Bars, Gummies, M&Ms
- Assorted Potato Chips and Pretzels
- Coffee Cake

- Working Lunch
The chef's seasonal lunch of the day. Please refer to the themed menus included in this document.
- Assorted Soft Drinks
- Afternoon Break
- Chef's Treat of the Day
- Freshly Brewed Coffee and Assorted Teas
- Audiovisual
- Screen 60.00 per day
- LCD Projector..... 195.00 per day
- Call hotel for other audiovisual requirements.

Special meals and dietary requirements requested in advance may be prepared at an additional charge. Taxes (13%) and Gratuities (15%) are extra. Prices and menus subject to change without notice.

SPRING/SUMMER MENUS



MAY 1 – SEPTEMBER 1

Please note that working lunches are preselected. You may choose to select another lunch; however, an \$8 per person fee will apply. Weekend events offer any lunch menu preferred.

Monday - Opa!

Greek Salad with Feta, Kalamata Olives, Cucumber and Mediterranean Vinaigrette

Grilled Vegetable Platter with Oregano Balsamic Reduction
Spanakopita

Grilled Pork Souvlaki with Lemon Butter

Rice Pilaf

Tzatziki Sauce and Pitas on the side

Baklava

Freshly brewed Rainforest Alliance Certified™ Coffee and select Herbal Teas

Tuesday - Italian Fiesta

Orzo salad with Baby Spinach, Sun-dried Tomatoes and Pesto

Caesar Salad

Penne Arrabbiata with Italian Sausage and Peppers

Slow Roasted Chicken with Garlic, Fennel and Onions

Focaccia Garlic Bread with Parmesan cheese

Tiramisu

Freshly brewed Rainforest Alliance Coffee and select herbal teas

Wednesday - The Salad Bar

Chef's Soup of the day

Assorted Dinner Rolls

Mesculin Mix Lettuce

Romaine Lettuce

Baby Arugula

Julienned Carrot, Assorted Peppers, Avocado, Heirloom Cherry Tomatoes, Cucumber, Onion, Cheddar Cheese, Sunflower Seeds, Chopped Egg, Feta Cheese

Quinoa Salad with Walnuts

7-Grain Salad

Roasted Salmon, Grilled Chicken Breasts, Grilled Portobello Mushrooms

Banana Bread

Freshly brewed Rainforest Alliance Certified™ Coffee and Select Herbal Teas

Thursday - Oh, Canada

Chef's Soup of the Day

Roasted Beet Salad, Apple, Candied Walnuts and Balsamic Reduction

Assorted Greens with Heirloom Cherry Tomatoes, Peppers, and Carrots

Smoky BBQ Chicken

Roasted Cauliflower

Build-Your-Own Poutine

Mocha Cheesecake

Freshly brewed Rainforest Alliance Certified™ Coffee and Select Herbal Teas

Friday - Grillin' It Up

Potato Salad with Roasted Garlic Aioli

Caesar Salad

Peaches and Cream Corn Kernels with Basil Butter

Grilled Beef Burgers

Black Bean Burgers

Brioche Buns with Traditional Accompaniments and Condiments

Bacon Strips and Aged Cheddar

Fresh-Cut Shoestring Fries

Assorted French Pastries

FALL/WINTER MENUS



SEPTEMBER 2 – DECEMBER 31

Please note that working lunches are preselected. You may choose to select another lunch; however, an \$8 per person fee will apply. Weekend events offer any lunch menu preferred.

Monday - Oh, Canada

Chicken and Wild Rice Soup

Heritage-Blend Lettuce with Cucumber, Carrot, Peppers and Sunflower Seeds

7-Grain Salad

Braised Beef Stew with Potatoes and Carrots

Sweet Corn Kernels with Peppers

Roasted Garlic Mashed Potato

Red Velvet Cake

Freshly Brewed Rainforest Alliance Certified™ Coffee and Select Herbal Teas

Tuesday - The Salad Bar

Chef's Soup of the Day

Assorted Dinner Rolls

Mesculin-Mix Lettuce

Romaine Lettuce

Baby Arugula

Julienned Carrot, Assorted Peppers, Avocado, Heirloom Cherry Tomatoes, Cucumber, Onion, Cheddar Cheese, Sunflower Seeds, Chopped Egg, Feta Cheese

Quinoa Salad with Walnuts

7-Grain Salad

Roasted Salmon, Grilled Chicken Breasts, Grilled Portabello Mushrooms

Banana Bread

Freshly Brewed Rainforest Alliance Certified™ Coffee and Select Herbal Teas

Wednesday - Italian Fiesta

Sicilian Pasta Salad

Caesar Salad

Penne Arrabbiata with Italian Sausage and Peppers

Slow-Roasted Chicken with Garlic, Fennel and Onions

Focaccia Garlic Bread with Parmesan Cheese

Mocha Cheesecake

Freshly Brewed Rainforest Alliance Certified™ Coffee and Select Herbal Teas

Thursday - The Farmers Market

Grilled Asparagus with Shaved Parmesan and Truffle Vinaigrette

Baby Arugula Salad with Heirloom Cherry Tomatoes, Blackberries and Pumpkin Seeds

Roasted Garlic Hummus with Pita Bread

Chef's Soup of the Day

Charred Broccoli, Sesame Scented

Brown Butter Gnocchi with Fried Sage and Button Mushrooms

Roasted Pork Loin with a Wild Blueberry and Balsamic Reduction

Pumpkin Pie Panna Cotta

Freshly Brewed Rainforest Alliance Certified Coffee and Select Herbal Teas

Friday - El Toro

Chicken and Wild Rice Soup with Cilantro

Mixed Greens with Pomegranate Seeds and Mandarins

Rice with Black Beans

Beef Fajitas with Chimichurri Sauce

Sautéed Peppers and Onions

Soft Flour Tortillas

Crispy Tortilla Chips with Tomato Jalapeño Salsa, Sour Cream and Guacamole on the Side

Pineapple Upside-Down Cake

Freshly Brewed Rainforest Alliance Coffee and Select Herbal Teas

CHEF'S TREAT OF THE DAY



Monday	Break Enhancements 6.00
Coffee Cake	Chocolate-Dipped Strawberries, Chocolate Biscotti, Chocolate Milk
Tuesday	Assorted Individual Yogurts
Freshly Baked Assortment of Cookies	Seasonal Fresh Fruit
Wednesday	Assorted Chocolate Bars, Gummies, M&Ms
Portuguese Custard Tarts	Assorted Potato Chips and Pretzels
Thursday	Coffee Cake
Double-Chocolate Brownies	
Friday	
Freshly Baked Shortbread Cookies	
Saturday	
Freshly Baked Assortment of Cookies	
Sunday	
Assortment of Whole Fresh Fruit	

Special meals and dietary requirements requested in advance may be prepared at an additional charge.
Taxes (13%) and Gratuities (15%) are extra. Prices and menus subject to change without notice.