

WEDNESDAY

Reception

- Breaded Shrimp – tail on, coconut breaded, green onion, sweet Thai chili sauce
- Bacon Wrapped Scallops – Digby scallops, smoky bacon
- Grilled Chicken Skewers – BBQ glaze, spring onion
- Bruschetta – fresh tomato, basil, feta, olive oil, balsamic, crisp baguette
- Fruit Skewers - fresh seasonal fruit and berries with a yogurt dip
- Charcuterie boards – cured salamis, hard and soft cheeses, olives, baguette, spiced jelly, dried fruit, crackers

THURSDAY

Hot Breakfast in Lakeside Dining Room

Morning Break

- Assorted Baked Goods
- Sliced fresh fruit
- Individual yogurt cups

Lunch

- Chef's soup of the season, an assortment of deli sandwiches and wraps, and platter of sweets
- Fruit and Cheese – hard and soft cheeses, baguette, assorted berries and melon
- Fresh, seasonal vegetables served with a hummus and a variety of dips, pita chips.

Banquet Dinner

- Braised Brisket - overnight slow braise, red wine peppercorn sauce, rosemary
- Roast Chicken – skin on chicken supreme, mushroom and garlic cream sauce, thyme
- Beet Salad - artisan greens, toasted pecans, crumbled feta, orange basil vinaigrette
- Chef's choice of potato and vegetable
- Carrot Cake - toasted coconut, salted caramel, soft whipped cream
- Lemon Cake - soft white cake, sweet and tart lemon cream, dehydrated lemon wheel, fresh berries

FRIDAY

Hot Breakfast in Lakeside Dining Room

Break

- Assorted Baked Goods
- Sliced fresh fruit
- Individual yogurt cups