

All-In-One Breakfast, Breaks, and Lunch Menu for the OPC Convention

Monday - \$84.00

taxes & gratuities included

Continental Breakfast

Scrambled Eggs
Assorted Breakfast Pastries
Sliced fresh Fruits & Berries
Individual Yogurts
Selection of Premium Juices
Freshly Brewed Coffee,
Decaffeinated Coffee & Teas

Morning Recharge

Freshly Brewed Coffee,
Decaffeinated Coffee & Teas
Piece of Fresh Fruit (apple, banana or orange)

Lunch

A Taste of Italy

Focaccia Bread
Traditional Caesar Salad
(Bacon bits and Herbed Croutons on the side)
Chickpea Salad
Cheese Tortellini
Penne (DF)
Alfredo & Tomato Sauce
Shredded Chicken with
Peppers & Onions
Vegan Italian Sausage Crumble with
Zucchini, Tomatoes, Onions & Peppers
Assorted Squares & Brownies

Afternoon Nourishment Break

Freshly Brewed Coffee,
Decaffeinated Coffee & Teas
Assorted Soft Drinks
Assorted Cookies

Monday Night Dinner \$30.00

Buses to leave hotel starting at 4:30 pm (cost \$6)

Roast Beef Dinner served at 5:30 pm (first 250 registered for this event)

Garden or Caesar Salad and buns served to the table

Buffet: Roast Beef, Vegetarian lasagna, Mashed Potatoes, Gravy, PEI mixed vegetables, Corn, Coleslaw

Dessert Buffet: Variety of cheesecakes and pies all homemade

Board buses to go back to hotel starting at 6:45 pm.

Tuesday - \$93.00

taxes & gratuities included

Four Pointer Breakfast

Farm Fresh Scrambled Eggs
Crispy Bacon
Halal Chicken Breakfast Sausage
Home Fries
Assorted Breakfast Pastries
Assorted Yogurts
Sliced fresh Fruit & Berries
Selection of Premium Juices
Freshly Brewed Coffee,
Decaffeinated Coffee & Teas

Morning Recharge

Freshly brewed Coffee
Decaffeinated Coffee & Teas
Piece of Fruit (apple, banana or orange)

Lunch

The Backyard BBQ

Tossed Salad with Assorted Dressings
Coleslaw
Traditional Caesar Salad
(Bacon bits and Herbed Croutons on the side)
Potato Wedges
Mac n Cheese
4oz Burgers
BBQ Chicken (Thigh & Drumstick)
Assorted Dessert Squares & Brownies

Afternoon Nourishment Break

Freshly Brewed Coffee,
Decaffeinated Coffee & Teas
Assorted Soft Drinks
Assorted Cookies

Banquet, Tuesday - \$85.00

taxes & gratuities included

Starter

Spinach Salad with Candied Pecans, Mandarin Oranges
& Blueberries, Goat Cheese, Poppyseed Dressing

Entrees (choose 1)

All Entrées served with Chef's Choice Seasonal
Vegetable

Dietary allergies/restrictions to be provided 2 weeks in
advance of the event.

Chicken Supreme Stuffed with Caramelized Onion,
Apple, & Cranberry
served with Cherry Balsamic Glaze

Maple Dijon Baked Salmon
served with Lemon Garlic Cream Sauce

Chickpea Lentil Ratatouille with Rice (Vegan)

Desserts

Cherry – Vanilla Cheesecake with
Niagara Cherry Preserves
or
Fruit Plate

Wednesday - \$45.00

taxes & gratuities included

The Four Pointer Breakfast

Fresh Cut Fruit and Berries (GF)

Assortment of Fresh Baked Breakfast Pastries,
served with Preserves and Butter

Individual Fruit Yogurts (GF)

Farm Fresh Scrambled Eggs (GF/DF)

Crispy Bacon

Halal Chicken Breakfast Sausage

Home fries

Morning Recharge

Freshly Brewed Coffee,

Decaffeinated Coffee & Teas

Piece of Fresh Fruit (apple, banana or orange)