

Lupercalia 2018

Menu of Items served in the Lupercalia Social Area

Saturday Feb 17, 2018

Breakfast Buffet (Saturday)

All Canadian Breakfast

An assortment of fruit juices

Scrambled eggs with scallions and shredded cheese

Crisp bacon

Breakfast sausage OR Sliced breakfast ham

Homemade pan fries with onions & peppers

Steel Cut old-fashioned oatmeal with Honey & brown sugar

OR Fresh sliced seasonal fruits

Assorted toasts : whole wheat, white & multigrain breads with butter & preserves

Freshly brewed coffee & tea

Lunch Buffet (Saturday)

Make Your Own Sandwich Buffet

Soup Creation of the Day

Chef's selection of assorted salads

Traditional Deli-style platter of:

Shaved Roast Beef, Smoked Turkey breast, Smoked Ham, Egg Salad

Grilled vegetables

Swiss & cheddar cheese

Sliced vegetables and pickles

Served with mayonnaise, mustard and horseradish cream sauce

Assorted slices of breads & rolls (gluten-free bread available upon request)

Chef's choice of assorted dessert pastries & squares

Gourmet Coffee & Tea

Supper Buffet (Sunday)

Taste of Italy

Tomato Bisque Soup

Assorted Salads including

Arugula greens with roasted beets, goat cheese, tomato, sherry vinaigrette

Roma tomato & baby bocconcini salad with pesto vinaigrette

Salad with strawberries, pecan, red onions

Chef's Selection of house-made vinaigrettes & dressings

Chicken parmesan with orzo-risotto

Vegetarian wild mushroom ravioli baked in tomato sauce

Seasonal medley of vegetables

Fresh baked assorted rolls & whipped butter

Chef's choice of assorted dessert pastries & squares

Fresh sliced fruits

Gourmet Coffee & Tea

Evening - Attendees can order items from a limited bar menu on a cash basis

Full Meal Deal - Includes, Breakfast, Lunch and Dinner Buffets (includes GST, gratuity)

One Day - \$80.00

Two Days - \$160.00

Two Meal Per Day - Lunch and Dinner Buffet Meal Package (includes GST, gratuity)

(for attendees who already have breakfasts included in their hotel reservations)

One Day - \$60.00

Two Days - \$120.00

Meal Packages can be purchased at the Lupercalia Registration Desk in the Conference Area on Friday

Lupercalia 2018

Menu of Items served in the Lupercalia Social Area

Sunday Feb 18, 2018

Breakfast Buffet (Sunday)

All Canadian Breakfast

An assortment of fruit juices

Scrambled eggs with scallions and shredded cheese

Crisp bacon

Breakfast sausage OR Sliced breakfast ham

Homemade pan fries with onions & peppers

Steel Cut old-fashioned oatmeal with Honey & brown sugar

OR Fresh sliced seasonal fruits

Assorted toasts : whole wheat, white & multigrain breads with butter & preserves

Freshly brewed coffee & tea

Lunch Buffet (Sunday)

Make your own Fajita

Garden Salad

Tomato Salad

Fajita's fillings:

Sauteed Peppers and onions on a cast skillet

Sizzling strips of spiced chicken

Shredded lettuce and tomatoes

Green Onions & Cheese

Flour Tortillas for wrapping (corn tortillas for gluten-free & lactose-free,

Traditional fajita condiments

Chefs choice of assorted desserts & pastries

Gourmet Coffee & Tea

Supper Buffet (Sunday)

Edmonchuk Special

Borscht (beet soup)

Keilbasa (ukrainian sausage)

Rice Cabbage Rolls

Perogies

Vegetarian Lasagna

Chefs choice of assorted desserts & pastries

Gourmet Coffee & Tea

Evening -

Attendees can order items from a limited bar menu on a cash basis

Full Meal Deal - Includes, Breakfast, Lunch and Dinner Buffets (includes GST, gratuity)

One Day - \$80.00

Two Days - \$160.00

Two Meal Per Day - Lunch and Dinner Buffet Meal Package (includes GST, gratuity)

(for attendees who already have breakfasts included in their hotel reservations)

One Day - \$60.00

Two Days - \$120.00

Meal Packages can be purchased at the Lupercalia Registration Desk in the Conference Area on Friday