

18th Annual A.D. Latornell Conservation Symposium, November 16-18, 2011
Nottawasaga Inn and Convention Centre, Alliston
Menu Selections

Meal # 1 Wednesday - November 16, 2011 - Buffet Style Deli Luncheon

Leamington Corn Chowder (no dairy)
Tossed seasonal greens with assorted home-made dressings
Creamy carrot coleslaw with cider vinaigrette
Whole Wheat Pasta salad with cucumbers and peppers
Relish and crudité's tray with dip
Assorted sandwiches on baguettes
Sliced roast beef with horseradish mayonnaise
Maple Smoked ham with white cheddar cheese and cranberry relish
Breast of turkey with tomato and cucumber
Montreal smoked meat with grainy mustard mayonnaise
Smoked salmon with cream cheese & capers
Vegan/Vegetarian Sandwiches (no dairy) - Marked accordingly
Balsamic marinated tofu & grilled pepper with onion sprouts
Grilled zucchini, guacamole, roma tomatoes & red onions
Assorted squares & mini tarts
Coffee & Tea

Meal # 2 Wednesday, November 16, 2011 - Hot & Cold Buffet Dinner

Market fresh greens; Crudité's with olives and pickles
Three potato salad with homemade vinaigrette
Red beet salad with tart apples
Seven bean salad with celery root and red peppers
Cucumber & dill salad with sour cream & crisp onions
Roasted corn and chick pea salad in a spicy mayonnaise
Green & yellow Zucchini with plum tomatoes and shredded carrot
Bakery fresh assorted grain rolls & Creamery butter
Roasted pumpkin and parsnip soup
Rotini with vine ripened tomatoes and grilled vegetable medley (no dairy - re: vegan option)
Baked chicken breast with a sweet onion and maple glaze
Huron County smoked ham with a fresh herb rub
Lemon parsley smashed potatoes
Braised carrots with buckwheat honey
Chocolate Fountain – Fresh Cubed Fruit Tray on Skewers
Italian Biscotti, assorted squares & brownies, Croquembouche & assorted European & French Pastries

Meal # 3 Thursday, November 17, 2011 - Buffet Luncheon

Assorted Salads

Green Valley Farm meatloaf with glazed onions

Penne pasta with bell peppers in a basil pesto

Curried chick peas, cauliflower & new potatoes (vegan option - no dairy)

Rice with roasted corn and garden peas

Roasted BBQ chicken

Braised red cabbage

Premium Mousse Cakes, European style tortes and fresh fruit

Meal # 4 Thursday, November 17, 2011 - Hot & Cold Buffet Dinner

Assorted seasonal greens with assorted dressings

Roasted root vegetable salad with maple vinaigrette

Grilled chicken and roasted corn salad with baby spinach

Sweet peppers salad with onions and baby arugula in basil vinaigrette

Roast new potato salad with oven dried tomatoes

Savoy cabbage salad with sweet garlic dressing

Relish tray

Bakery fresh assorted grain rolls & Alliston Creamery butter

Black Forest Ham, Montreal smoked meat, Turkey Slices

Herb crusted vegetable casserole (vegan option)

Baked trout with wild flower honey and shallot beurre blanc

Carved Prime rib of beef

Yukon Gold & celery root layered potatoes

Fresh herb baked root vegetables

Pecan, apple, & select pies,

Fruit flans, cakes, Fresh fruit slices

Coffee & Tea

Meal # 5 Friday, November 18, 2011 - Morning Smile Breakfast Buffet

Assorted chilled fruit juices
Sliced fresh seasonal fruit
Scrambled Egg
Canadian side bacon and farmers country sausage
French toast with cinnamon and syrup
Country Style Home Fries
Selection of freshly baked pastries with jams jellies and Alliston Creamery butter
Coffee & Tea

Meal #6 Friday, November 18, 2011 - Buffet Sandwich Luncheon

Market field greens with assorted home-made dressings
Couscous Salad with dried apricots & roasted pumpkin seeds
Broccoli and Cauliflower Salad with red onions
Bakery fresh Assorted Sandwiches – Marked Accordingly
Deli style sandwich on onions bun with ham
Farm fresh Egg salad on croissants
Oven roasted turkey with Havarti, lettuce and cranberry jelly on herb bread
Sliced roast beef with horseradish mayo on baguettes
Assorted Sandwich wraps on soft flour tortillas
with grilled chicken & seasoned beef with julienned peppers & grilled onions
Roma tomato, zucchini & hummus
Vegan/Vegetarian – Marked accordingly
Rice paper wraps with lentils & curried cauliflower
Soya marinated tofu, bean sprouts & spiced vegetables
on Focaccia & Submarine buns(no dairy)
Assorted brownies & gourmet cookies
Coffee & Tea

Please note:

Preparation of all meals is the responsibility of the Nottawasaga Inn and Convention Centre. The Inn has been informed of the general dietary needs. However, you are responsible for your own safety and welfare and should take your own precautions in this regard. If you require a special prepared meal/and or meals please contact the Registrar with your request of suitable meals by **Friday, October 28, 2011**. On-site requests may not be accommodated.

Although we endeavour to assist you in your needs, conference organizers and/or agents will not be responsible or liable for any losses or damages related to food services.