

Continental Breakfast

\$9.95 per person

Mountainview certified organic regular and decaf coffee
A selection of regular and herbal teas
Orange, apple, and grapefruit juice
Freshly baked muffins and croissants
Freshly sliced seasonal fruit platter

Hot & Cold Breakfast Buffet

\$13.95 per person

Mountainview certified organic regular and decaf coffee
A selection of regular and herbal teas
Orange, apple, and grapefruit juice
Assorted cold cereals with milk
Freshly baked muffins and croissants
Farm fresh scrambled eggs
Bacon and farmer's sausage
Homefries
Freshly sliced seasonal fruit platter
Breads for toasting
A selection of condiments

Buffet Brunch

\$20.95 per person

Everything on the Hot & Cold Breakfast Buffet plus:

Chef-sliced Roast of Beef Hot Pasta Dish Two delicious salads of our chef's creation

Add cheese and cold cut platters for an additional \$4.95 per person.

All prices are subject to applicable taxes and service charges.

Confederation Place Hotel



Break Time

Coffee and tea \$2.95 per person

Coffee, tea, Coke, Diet Coke and ginger ale \$4.25 per person

Coffee, tea, orange, apple, and grapefruit juice \$ 4.25 per person

Coffee, tea, Coke, orange, apple, and grapefruit juice with freshly baked muffins or homemade cookies \$ 5.95 per person

Coffee, tea, Coke, Diet coke and ginger ale with homemade cookies and a fresh selection of squares
\$ 8.95 per person

Sliced fresh seasonal fruit platter \$ 6.95 per person

The Healthy Choice

Assorted Fresh fruit platter, assorted breakfast loaves, chilled orange, apple and grapefruit juice and selection of herbal teas
\$ 8.95 per person

P.M. Refresher

Fresh seasonal fruit platter, assorted Canadian cheese with crackers, coffee, tea and cold beverages
\$10.95 per person

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Working Lunch Buffets

\$18.95 per person

Chef's Working Lunch

Chef's salad with dressings Assorted sandwiches and wraps

Create Your Own Lunch

Chef's salad with dressings
Deli platter with assorted cold cuts
Tuna salad, egg salad and chicken salad platter, Tuscan vegetables
Grilled vegetable tray with dips

Tuscan Lunch

Traditional Caesar salad with homemade garlic bread Grilled vegetables with olives Choice of vegetable or meat lasagna

Gourmet Sandwich Special

Variety of open-faced sandwiches served with choice of salad or soup Oven-baked French fries

The Great Canadian

Hearty beef stew and vegetarian chili Served with corn muffins, choice of salad

Original Stir Fry

Beef, chicken, or shrimp stir fry served on Basmati rice

Fajita Federalli

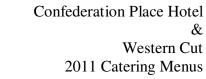
Spiced beef or chicken fajitas with grilled vegetables, Spanish rice, and all the toppings!

Choice of salad

All working lunches come with:
A selection of freshly baked cookies
Coffee and tea
Coke, Diet Coke, and ginger ale

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Confederation Place Hotel





Hors D'Oeuvres Selections \$20 Per Dozen

COLD

Smoked Salmon with capers, red onion and lemon
Bruschetta three ways
Confederation sushi rolls
Vietnamese spring rolls
Assortment of cold canapes
Chilled shrimp

HOT

Thai marinates chicken or beef satay
Crab-stuffed mushrooms
Roasted vegetables in phyllo pastry
Bacon wrapped Debrazini sausage with maple mustard
Mini vegetable spring rolls with plum sauce
Mini spanakopita

Reception Selections - Per Person

Selection of Canadian and imported cheesed with mixed berry compote and crostinis \$ 6.95

Sliced seasonal fresh fruit and berries

\$ 5.95

Smoked salmon platter with red onion, creamed Chevre capper, lemons, crostinis/breads \$ 8.95

Antipasto platter of olives, grilled marinated vegetables and prosciutto

\$ 7.95

Confederation sushi platter

\$9.95

Mediterranean platter of hummus, tzatziki, olives and pita

\$ 6.95

Whole baked Brie with dried fruit and nuts, cranberry chutney and artesan breads \$ 8.95

Combination Offers

Choose any 2 - \$10.95 per person Choose any 3 - \$12.95 per person Choose any 4 - \$16.95 per person

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Confederation Place Hotel



Plated Dinner Selections

Entree prices are per person and include choice of soup OR salad, main entree and dessert option

Soup

Roasted red pepper and tomato bisque Roasted puree carrot and leek Four mushroom cream Lemon chicken with rice

Salads

Baby arugula with roasted mushrooms, crisp pancetta bacon, drizzled with parmesan garlic oil vinaigrette

Classic Caesar salad with lemon garlic Caesar dressing, parmesan crisp, pancetta bacon

Grilled marinated vegetables with baby arugula, drizzled with a balsamic reduction

Mixed spring green salad with candied pecans, oven roasted tomatoes, fresh marinated orange segments and aged balsamic vinaigrette

Entrees

Wild mushroom sun-dried tomato and feta cheese stuffed chicken	\$ 29.95
Apple roasted loin of pork with caramelized onion and maple syrup compote	\$ 31.95
Prime rib au jus	\$ 33.95
Phyllo-wrapped grilled filet of salmon with tarragon white wine cream sauce	\$ 32.95
Sliced prosciutto wrapped filet mignon wih red wine reduction	\$ 35.95

Vegetarian Entrees

Vegetable stack with grilled red & yellow peppers, eggplant and zucchini on top of a creamy Alfredo sauce and asparagus risotto cake, drizzled with balsamic reduction

	\$ 23.95
Wild mushroom risotto	\$ 25.95
House made pesto linguini topped with roasted garlic and grilled vegetables	\$ 25.95
Penne pasta primavera	\$ 23.95

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Confederation Place Hotel



Plated Dinner Selections (cont'd)

Starch Selections

Rosemary roasted mini red potatoes
Mashed Yukon Gold potatoes
Wild rice pilaf
Sweet potato mash
Selection of risottos

Dessert Options

Apple strudel
New York cheesecake
Carrot cake with cream icing
Or a selection of home style desserts created for each function by the Chef

All dinners include: freshly baked artesan rolls with butter, a medley of seasonal vegetables, coffee, tea and water service

Special requests are welcome and we always do our very best to accommodate them.

Entrée prices are based on a single choice of entrée for all guests plus a vegetarian option and/or meals for special dietary requirements

All prices are subject to applicable taxes and service charges.

Confederation Place Hotel



Confederation Buffet

\$ 36.95 per person

Salad

Three fresh seasonal salads, **or** Two fresh seasonal salads and a classic Caesar salad

Beef Entrée

Slow roasted local triple-A beef carved by the chef, served au jus with hot mustard and horseradish

Other Entrées Please select one

Chicken Marsala
Maple and rosemary double cut pork loin with bourbon apple glaze
Roasted Spring chicken
Grilled chicken in a Tuscan herd sauce
Grilled filet of salmon with citrus white wine cream sauce
Bourbon BBQ ribs

Vegetables Please select one

Tuscan grilled vegetables
Maple roasted roots
Medley of seasonal vegetables
Provencal tomatoes
Mediterranean baked zucchini and tomato with basil and parmesan

Starches Please select one

Wild rice pilaf
Rosemary roasted new potatoes
Sour cream and garlic mashed potatoes

Desserts

An assortment of freshly baked pies, cakes, and squares

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