

Menu for the Hamilton Diocesan AGM/Convention May 30 – June 1, 2025

(Prices include all taxes and gratuities)

Friday - \$65 (Sit Down Plated Dinner)

(Optional Add-On, Soft Drink plus **\$3.25 each**)

President's Dinner

Fresh Rolls & Butter

Heritage Green Salad with Herbed Dressing (GF)

Grain Mustard & Lemon Thyme Crusted Chicken Supreme with Shallot & Merlot Jus (GF) **OR**

Panko Herb Crusted Bay of Fundy Salmon Medallion with Heirloom Tomato & Star Anise Beurre Blanc **OR**

Ancient Grain Tomato Risotto with Grilled Lemon Asparagus (GF) (V)

Multigrain Rice Pilaf

Steamed Broccoli

Sea Salted Chocolate Caramel Mousse Cake (dietary restrictions will be accommodated with an alternative)

Freshly Brewed Coffee & Assorted Tea Service

Saturday - \$78 (Meal Package - Breakfast, AM/PM Breaks, and Lunch)

Good Start Breakfast Buffet

Assorted Fresh Breakfast Pastries with Preserves & Butter

Sliced Fruit Platter & Assorted Greek Yogurt

Scrambled Eggs with three cheese blend

Breakfast Pork Sausages

Hash Brown Potatoes

Fresh Coffee & Assorted Teas

Orange Juice / Apple Juice / Cranberry Juice

Morning Break

Warm Berries & Oatmeal Bake

Fresh Coffee & Tea

Lunch (Emilia Romagna)

Vegetable Minestrone Soup (GF) (V)

Tomato Bocconcini & Spring Mix Salad with White Balsamic Herbed Pesto Dressing

50/50 Caesar Salad with Baby Kale (*Allergy Alert - Creamy Garlic Dressing Contains Anchovy Paste)

Italian Herb Roasted Chicken Cacciatore

Spinach Ricotta Stuffed Cannelloni with Marbled Padano Pomodoro Cream (V)

Herb Roasted Potatoes (GF) (V)

Zucchini & Olive Caponata (V)

Chef's Choice Dessert Squares & Tarts

Assorted Soft Drinks, Brewed Coffee & Tea

Afternoon Break

Individual Bags of Kettle Chips & Pretzels

Includes Assorted Soft Drinks, Fresh Coffee & Tea

Saturday - \$65 (taxes & gratuities included)

(Cash Bar)

Sit Down Plated Dinner

Fresh Rolls & Butter

50/50 Caesar Salad with Baby Kale (* Allergy Alert - Creamy Garlic Dressing Contains Anchovy Paste)

Chicken Piccata with White Wine Caper Butter **OR**

Grilled Flank Steak With Horseradish Chimichurri **OR**

Creamy Vegetarian Lasagna with Garlic Bread

Garlic Whipped Yukon Gold Potato

Chef's Choice Seasonal Vegetables

New York Dulce de Leche Cheesecake

Freshly Brewed Coffee & Assorted Tea Service

Sunday - \$70 (Meal Package - Breakfast, AM/PM Breaks, and Lunch)

Good Start Breakfast Buffet Buffet

Assorted Fresh Breakfast Pastries with Preserves & Butter

Sliced Fruit Platter & Assorted Greek Yogurt

Scrambled Eggs

Crispy Canadian Bacon

Hash Brown Potatoes

Fresh Coffee & Assorted Teas

Orange Juice / Apple Juice / Cranberry Juice

Morning Break

Individual Fruit Parfaits (Layered Yogurt, fresh fruit, granola)

Fresh Coffee & Tea

Lunch (The Mykanos) Buffet

Avgolemono Lemon Chicken Soup

Heritage Salad with Herbed Dressing

Greek Salad (GF)

Tzatziki and Pesto Grilled Pita

Marinated Chicken Souvlaki Skewers (GF)

Spiced Tilapia with Cherry Tomatoes, Lemons, Olive & Basil Chunky Tapenade (GF)

Greek Style Lemon Roasted Potatoes (GF)

(Vegetarian - Penne Primavera (V) OPTION)

Chef's Choice Dessert Squares & Tarts

Assorted Soft Drinks, Brewed Coffee & Tea

Sunday - \$74 (taxes & gratuities included)

(Cash Bar)

Sit Down Plated Gala Dinner

Fresh Rolls & Butter

Beet & Heirloom Tomato Caprese

Woodland Mushroom Potage with White Truffle Cream (GF)

Seared Sirloin Steak with 72 Hour Red Wine Reduced Veal Jus **OR**

Red Snapper with Lemon-Garlic Butter **OR**

Truffle Scented Gnocchi in Gorgonzola Fondue

Sweet Potato Marquis

Lemon Grilled Asparagus

Lemon Pana Cotta with Raspberry Glaze

Freshly Brewed Coffee & Assorted Tea Service