Friday President/Spiritual Advisor Dinner

Assorted rolls & butter Baby kale and arugula salad, toasted walnuts, crumbled feta, watermelon & raspberries with a mustard-honey dressing Hoisin & honey glazed chicken supreme, tomato confit, green onions and lemongrass reduction

Maple glazed salmon Herbed rice pilaf Medley of seasonal vegetables Chocolate swirl cheesecake

Saturday Lunch Buffet

Baby Greens & dressings Shaved Peppercorn Crusted Beef on Multi Grain Baguette with Horseradish Dion Smoked ham with grainy mustard on sourdough baguette Grilled chicken and bacon club on Kaiser Roasted vegetables, hummus-garlic spread, cucumber and tomato on focaccia Montreal smoked meat on marble rye with house made mustard *Assorted sweets and squares*

Saturday Dinner

Assorted rolls & butter Spinach, frisee & arugula salad, snow goat's cheese, cherry tomatoes, sundried cranberries and pea shoots, balsamic vinaigrette Local Pork Chop Caramelized apple and sage, port and thyme jus Sweet potato and brown sugar mashed Medley of seasonal vegetables Individual tiramisu

Sunday Breakfast Buffet

Farm fresh scrambled eggs * Peameal bacon * Home fries, Mini muffins, petit croissants and assorted Danishes Butter, preserves and local honey, Chilled juices

Sunday Banquet

Assorted rolls & butter Mixed baby greens, roasted mini zucchini, roasted pepper spears, grape tomato, basil-honey vinaigrette Stuffed Supreme of Chicken, Dungeness crab and double cream brie tarragon & savory jus Dilled mashed potato & medley of seasonal vegetables Red velvet cake