



<b>2024 CONFERENCE MENUS</b>	
<p>The menus provided aim to cater to a range of dietary preferences and restrictions. If your specific dietary requirements or allergies are not covered by the menus, we'll be happy to provide plated options for you at the event. Please visit the events team during registration to discuss your needs further. All items on the buffets will be labelled.</p>	
<b>SUNDAY RECEPTION</b>	Baked Falafels Truffled Mushroom Arancini Prosciutto Wrapped Grilled Asparagus Zucchini Pakora Smoked Salmon Blini Dukkah Lambchop
<b>MONDAY BREAKFAST</b>	Daily Selection of Sliced and Whole Seasonal Fruit Pastry Shop Freshly Baked Buttermilk Cornbread Muffins (NF), Coffee Cake Muffins (NF), Butter Croissants, Custard Danish Moroccan Breakfast Skillet (GF/NF/VG) Impossible Meat, Baby Spinach, Cinnamon Sweet Potatoes, Turmeric Roasted Garlic Scrambled Eggs Sausage, Bacon Orange Juice, Apple Juice, Grapefruit Juice Seasonal Inspired Infused Water Freshly Brewed Regular, Decaffeinated Coffee, Tea
<b>MONDAY LUNCH</b>	Summer Tomato Basil Soup, Sunflower & Chia Seed Crumble (on side) (GF/NF/VG) Deconstructed Cobb Salad* Romaine, Natural Cured Bacon, Hard-Boiled Egg, Cucumber, Tomatoes, Crumbled Blue Cheese, Grainy Honey Mustard Dressing (GF/NF) Pickled Beetroot & Shallot Salad, Kale, Arugula, Walnuts, Apple Cider Vinaigrette (GF/VG) 24-Hour Roasted Alberta Beef Brisket, Whiskey BBQ Glaze (GF/DF/NF) Free Range Chicken Breast, Mushroom, Caramelized Onion,



	<p>Pan Jus (GF/DF/NF)          Summer Herb Roasted Alberta Baby Potatoes (GF/NF/VG)          Alberta Summer Corn &amp; Roasted Bell Peppers, Garbanzo Beans, Green Onions (GF/NF/VG)          Date Square (NF)          Highwood Crossing Cold Pressed Canola Oil Cake, Orange Mint Glaze (VG)          Rainforest Alliance Certified - Freshly Brewed Regular, Decaffeinated Coffee, Tea Selection</p>
<p><b>MONDAY RECEPTION</b></p>	<p><b>Canadian Cheese Selection (V)</b>          Artisanal Cheese, Assorted Crackers, Sourdough Baguette, Local Honey, Assorted Dried Fruit, Selected Nuts  <b>Rocky Mountain Charcuterie*</b>          Alberta Cured Meats, Prosciutto (GF/DF/NF), Sopressata (GF/DF/NF), Genoa Salami (GF/DF/NF), Mortadella (GF/DF/NF), Chimney Sticks (GF/DF/NF), Orange Marinated Olives (GF/NF/VG), Pickled Green Beans (GF/NF/VG), Marinated Peppers (GF/NF/VG), Cornichons (GF/NF/VG)</p>
<p><b>MONDAY GALA DINNER</b>  <i>Mushroom/Ragu option will be available for Vegan/Vegetarian and non-red Meat eaters. This menu must be pre-selected for you if you have shared your dietary needs with us</i></p>	<p><b>Signature Caesar Salad (NF)</b>          Parmesan Cheese, Oven Roasted Tomatoes, Garlic Ciabatta, Classic Caesar Dressing (prosciutto on side)  <b>Grilled Alberta Beef Tenderloin*</b> (GF/NF)          Potato Dauphinoise, Farmer's Selection of Vegetables, Rosemary Jus  <b>Forest Mushroom, Tomato Ragu (GF/NF/VG)</b>          Polenta, Mushroom, Carrot, Onion, Tomato, Green Lentil, Coconut Cream  <b>Baked Rocky Mountains</b> (NF Available)          Vanilla Saskatoon Ice Cream, Lemon Cake, Florentine Crisp, Flamed Maple Meringue          Provide a vegan option for dietary -please share so it can be posted</p>
<p><b>TUESDAY BREAKFAST</b></p>	<p>Daily Selection of Sliced Fruit          Pastry Shop Freshly Baked          Whole Grain Bread, Carrot Cake Muffins (NF), Butter Croissants, Raspberry Danish          Steel Cut Oatmeal (GF/NF/VG)          Alberta Trail Mix, Brown Sugar, Honey, Raisins, Whole, Low Fat and Soy Milks</p>



	<p>Boiled Eggs          Sliced tomato/cucumber          Orange Juice, Apple Juice, Grapefruit Juice          Rainforest Alliance Certified - Freshly Brewed Regular,          Decaffeinated Coffee, Tea Selection</p>
<p><b>TUESDAY LUNCH</b></p>	<p>Leek &amp; Garbanzo Bean Soup, Lemon, Cilantro (GF/NF/VG)          Couscous Salad          Chickpeas, Cucumber, Tomatoes, Red Onion, Olives, Goat Feta, Mint, Parsley, Charred Lemon Vinaigrette (NF/V)          Personalize Your Own Alberta Chopped Salad          Iceberg Lettuce, Tomatoes, Lentils, Roasted Summer Corn, Blue Cheese Crumbles, Ranch Dressing (GF/NF/V)          Red Wine Braised Alberta Beef Short Rib*, Glazed Pearl Onions(GF/NF)          Oven Roasted Arctic Char*, Braised Fennel, Citrus Nage (GF/DF/NF/P)          Za'atar Spiced Roasted Vegetable Medley          Toasted Sunflower Seeds, Coriander Leaves, Tahini (GF/VG)          Turkish Rice Pilaf          Cinnamon, Cardamom, Dried Apricots, Pistachios, Almonds, Raisins (GF)          Toasted Almond Flourless Raspberry Chocolate Cake (GF)          Date Creamed Filled Cannoli, Dark Chocolate (NF)          Rainforest Alliance Certified - Freshly Brewed</p>
<p><b>WEDNESDAY BREAKFAST</b></p>	<p>Daily Selection of Sliced and Whole Seasonal Fruit          Pastry Shop Freshly Baked          Double Chocolate Chip Muffins (NF), Hummingbird Muffins, Butter Croissants, Chocolate Croissants          Overnight Oats, Almond Yogurt, Summer Berries, Sliced Almonds, Dried Cherries, Honey Meadows Honey (GF/V)          Orange Juice, Apple Juice, Grapefruit Juice          Seasonal Inspired Infused Water          Rainforest Alliance Certified - Freshly Brewed Regular,          Decaffeinated Coffee, Tea Selection</p>