

Refreshment Breaks

Morning Break

- House Made Cookies
- Fresh Banana Bread
- Build your Own Parfait
- Assorted Danishes and Pastries
- Fruit Platter
- Croissants
- Whole Fruit
- Selection of Granola Bars

Afternoon Break

- Local Vegetable Crudite Platter & Dip
- Roasted Red Pepper Hummus and Crispy Pappadum Chips
- Tri Coloured Tortilla Chips and Salsa
- Assortment of Individual Bagged Chips
- House Made Chocolate Brownies

Upgraded Break Options

- Mini Custard Tarts, Assorted Cookies, Assorted Pastries \$6.00 per person
- Selection of Seasonal Whole Fruit, Fruit Flavoured Dacquoise, Fruit Tartlets, Assorted Fruit Juices \$8.00 per person

- *Local Domestic Cheeses, House Made Jam, Fresh Berries, Crostini (gluten free upon request, Assorted Nuts* \$11.00 per person

All breaks include coffee, tea and assorted cold beverages

*** Customized options are always available; please inquire with your coordinator***

Zees GRILL

Working Lunch

Working lunches are served just outside the meeting room and enjoyed within the meeting space. **Please select 2 options from each listing.** Dessert with working lunches is a selection of chef selected cookies, squares, and bars that are seasonally inspired.

S O U P & S A L A D S

Seasonally Inspired Soup

Created Daily from Niagara's Bounty of Seasonal Produce

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Garden Vegetable Salad

With Choice of Dressing

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Caesar Salad

*Crisp Romaine Hearts, Bacon Lardons, Rosemary Focaccia Croutons
Shaved Parmesan Cheese, Lemon & Garlic Dressing*

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Potato Salad

Sweet Bell Peppers, Grape Tomatoes, Grainy Dijon Aioli

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Pasta Salad

Goat Cheese, Oven Roasted Tomatoes, Onions, Balsamic Glaze

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Spicy Bean Salad

Avocado, Corn, Peppers, Oven roasted Cherry Tomatoes

S A N D W I C H E S

Slow Roasted Beef

On Rosemary Focaccia with Greens, Sauteed onions, and Horseradish Cream

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Smoked Salmon

On Baguette with Boston Leaf, red Onion, and Tarragon Aioli

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92 Picton Shaved Turkey

*House Brined Turkey Breast, Cranberry Aioli, Arugula served on Cranberry
Focaccia*

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Black Forest Ham and Brie

Served on Ciabatta with Greens and Honey Dijon

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Fire Grilled Vegetable Wrap (Vegetarian/Vegan)

With Sweet Onions and Hummus

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All sandwiches are made on freshly baked bread

Premium Sandwiches \$5.00 per person

Slow Roasted Beef

Caramelized Onion Aioli, Aged Ontario Cheddar & Arugula

Lemon Herb Chicken

Vine Ripened Tomatoes, Double Cream Brie & Roasted Red Pepper Aioli

Smoked Salmon

Pickled Red Onion, Lemon Dill Cream Cheese, Capers & Greens

Grilled Vegetable

Spicy Mustard, Goat Cheese, Pickled Onions & Greens

Minimum 12 people



Group A la Carte Lunch Menu

Served in Zees Grill

Entrées

Flatbread Pizza (Vegetarian)

Herbed Flatbread, Roasted Garlic Spread, Spinach, Artichokes, Red Peppers,
Parmesan Cheese, & Balsamic Reduction

92 Picton Turkey Sandwich

Herb & Five Peppercorn Brined Turkey Breast, Cranberry Infused Aioli, Local Rocket,
Vine Ripened Tomato, Charred Rosemary Focaccia Bread

Zees Burger

Fresh Ground Canadian Beef, Cheddar Cheese, Zees Special Sauce, Arugula,
Tomato, Red Onion, on a Toasted Bun

All Sandwiches are served with choice of Fries, Soup, or Green Salad

Dessert

Chef's Choice

Minimum 10 people in Winter Months



Group A la Carte Dinner Menu

Appetizers

Garden Greens Salad

Local Heitage Greens, Cider Vinaigrette, Toasted Pepitas, Dried Cranberries,
Heirloom Carrots, Heirloom Tomato

Zees Caesar Salad

Lemon Balsamic Dressing, Freshly Chopped Romaine, Westphalian Ham Crisps,
Shredded Parmesan & Rosemary Garlic Croutons

Soup Du Jour

Chef's Daily Creation

Entrées

Arctic Char

Pan Seared Fillet, Citrus Vegetable Quinoa, Heirloom Cherry Tomato Salsa,
Balsamic Glaze

Chicken Chasseur

Grilled Bone in Chicken Supreme, Potato Carbonara, Wilted Greens,
Mushrooms and Pearl Onion Sauce

Cauliflower "Steak"

Turmeric Scented Cauliflower, Citrus Quinoa Pilaf, Charred Green Onion Oil
(Vegan)

Wellington Street Pork Chop

Grilled Ontario Pork Chop, Buttered Vegetables, Bacon and Shallot Potato Hash,
Apple and Cranberry Relish, Maple Grainy Mustard Sauce

Dessert

Chef's Choice