

MEETING PACKAGE

AS THE MILL TURNS

Minimum 10 persons

THE PACKAGE MENU

Continental Breakfast

- Orange, Apple and Cranberry Juices
- Mini Croissants, Danishes, Cinnamon Brioche and Gluten-Free Mini Muffins
- Organic Granola and Gluten-Free Cereals, Dried Fruits (Cranberries, Apricots, Banana Chips)
- Assorted Individual Low Fat Yogurts
- Imported Preserves, Honey and Butter
- Regular and Decaffeinated Coffee
- Selection of Teas

Enhancement

Hot Breakfast

Mid-Morning Break

Regular, Decaffeinated Coffee and Tea

Working Lunch

(in meeting room)

All Working Lunches are arranged
Self Serve Style

Choice of the following:

- Cold Lunch
- Hot Lunch

Afternoon Break

Regular, Decaffeinated Coffee and Tea
Mini Cookies

THE PACKAGE

INCLUDES:

- Main Meeting Room Rental
- Easel
- Flipchart
- Lecturn with Microphone
- Wifi Access for group

SELF SERVE COLD LUNCH

Host to Choose same selection for all guests.

Host to Choose:

Two Starters
Three Sandwiches or Wraps
One Dessert

Starter Selections

- Roasted Tomato Bisque (dairy and gluten free option)
- Sweet Potato Bisque with Coconut Milk (dairy and gluten free option)
- Cream of Broccoli Soup (dairy and gluten free option)
- Rosemary Cauliflower Soup (dairy and gluten free option)
- Caramelized Butternut Squash Soup (dairy and gluten free option)
- Carrot and Ginger Soup (dairy and gluten free option)
- Classic Caesar Salad
- California Baby Lettuce with White Balsamic Vinaigrette (dairy and gluten free option)
- Mini German Potato Salad with Grainy Mustard Vinaigrette (dairy and gluten free option)
- Greek Salad (gluten free)
- Creamy Macaroni Salad (vegan)
- Wheatberry Salad with Cider Vinaigrette (dairy free option)
- Roasted Beet Salad (dairy and gluten free option)
- Curried Chickpea Salad (dairy and gluten free option)

Sandwich Selections

(gluten and dairy free options available)

- Fior di Latte and Tomato with Arugula and Balsamic Reduction on Ciabatta
- Herbed Grilled Chicken and Roasted Pepper with Caramelized Onions, Marinara Sauce and Arugula on a Baguette (dairy free)
- Prosciutto Cotto with Sundried Tomato, Arugula and Truffle Aioli on Focaccia (dairy free)
- Pastrami with Coleslaw, Boston Lettuce and Honey Mustard on Focaccia (dairy free)
- Ultimate Veggie Sandwich

Roasted Pepper, Sliced Tomato, Cucumber, Lettuce and Jalapeno Havarti Cheese on a Pretzel Bun (Vegan option on Ciabatta and Vegan Cheese)

Wrap Selections

(gluten and dairy free options available)

- Creamy Egg Salad with Shaved Iceberg Lettuce
- Albacore Tuna Salad with Caramelized Onion, Chopped Pickles, Arugula
- BLT with Avocado and Mayo
- Shaved Smoked Chicken with Pickled Carrots and Cucumber, Shredded Iceberg Lettuce and Lemon Aioli
- Smoked Black Forest Ham and Swiss Cheese with Lettuce, Tomato and Dijon Mayo
- Falafel with Cilantro, Roasted Peppers, Hummus and Tahini Garlic Sauce
- Vegan Stir Fry Tofu with Peppers, Red Onion and Bok Choy tossed in Teriyaki Sauce

Dessert Selections

- Mini Cheesecakes
 - Choice of: White Chocolate, Caramel Pecan, Chocolate Caramel, Lemon or Chocolate
- Mini Canadian Butter Tarts
 - Choice of: Plain, Pecan or Raisin
- Mini Verrines
 - Choice of : Strawberry Shortcake, Salted Caramel or Chocolate Mousse
- Mini Cupcakes
 - Choice of: Chocolate, Vanilla or Red Velvet
- Ricotta Cannolis
 - Choice of : Plain, Chocolate Chip or Pistachio
- Flourless Chocolate Torte
- Chocolate Brownies
- Vegan Coconut Panna Cotta with Fruit Coulis
- Sliced Seasonal Fruit and Berries

Includes Regular, Decaffeinated Coffee and Tea

SELF SERVE HOT LUNCH

Host to Choose same selection for all guests.

Option One Host to Choose:

- Two Starters
- One Entree
- One Vegetable
- One Starch
- One Dessert

Starter Selections

- Roasted Tomato Bisque (dairy and gluten free option)
- Sweet Potato Bisque with Coconut Milk (dairy and gluten free option)
- Cream of Broccoli Soup (dairy and gluten free option)
- Rosemary Cauliflower Soup (dairy and gluten free option)
- Caramelized Butternut Squash Soup (dairy and gluten free option)
- Carrot and Ginger Soup (dairy and gluten free option)
- Classic Caesar Salad
- California Baby Lettuce with White Balsamic Vinaigrette (dairy and gluten free option)
- Mini German Potato Salad with Grainy Mustard Vinaigrette (dairy and gluten free option)
- Greek Salad (gluten free)
- Creamy Macaroni Salad (vegan)
- Wheatberry Salad with Cider Vinaigrette (dairy free option)
- Roasted Beet Salad (dairy and gluten free option)
- Curried Chickpea Salad (dairy and gluten free option)

Entrée Selections

- Slow Roasted Chicken Breast in Mushroom Marsala Cream
- Butter Chicken (mild)
- Herb Roasted Chicken Breast with Zucchini, Eggplant and Peppers (dairy and gluten free option)
- Caribbean Style Chicken with Fried Plantain (dairy and gluten free option)
- White Wine Poached Snapper Filet with Dill Beurre Blanc (dairy and gluten free option)
- Maple Ginger Glazed Salmon Filet with a Mango Salsa
- Butternut Squash Ravioli in a Tomato Sauce
- Wild Mushroom Agnolotti in Truffle and Parmesan Cream Sauce
- Vegan Penne Pasta Primavera
- Braised Moroccan Vegetarian Tagine with Tofu, Eggplant, Zucchini, Roasted Garlic and Tomato Sauce (dairy and gluten free option)

Vegetable Selections

- Pesto Grilled and Roasted Vegetables
- Lemon and Parmesan Zucchini and Pepper Medley (gluten free option)
- Honey Glazed Carrots
- Green Beans with Buttered Shallots

Starch Selections

- Roasted Garlic Mashed Potatoes
- Steamed Trio Baby Potatoes
- Roasted Fingerling Potatoes
- Roasted Sweet Potatoes
- Basmati Rice with Cardamom
- Quinoa and Wild Rice Pilaf
- Coconut and Sesame Steamed Jasmine Rice
- Saffron Rice Pilaf with Currants and Apricots
- Caribbean Rice

Dessert Selections

- Mini Cheesecakes
 - Choice of: White Chocolate, Caramel Pecan, Chocolate Caramel, Lemon or Chocolate
- Mini Canadian Butter Tarts
 - Choice of: Plain, Pecan or Raisin
- Mini Verrines
 - Choice of: Strawberry Shortcake, Salted Caramel or Chocolate Mousse
- Mini Cupcakes
 - Choice of: Chocolate, Vanilla or Red Velvet
- Ricotta Cannolis
 - Choice of: Plain, Chocolate Chip or Pistachio
- Flourless Chocolate Torte
- Chocolate Brownies
- Vegan Coconut Panna Cotta with Fruit Coulis
- Sliced Seasonal Fruit and Berries

Includes Regular, Decaffeinated Coffee and Tea

ENHANCE YOUR MEETING PACKAGE

Hot Breakfast Upgrade

Minimum 10 Guests

- Orange, Apple and Cranberry Juices
- Mini Croissants, Danishes, Cinnamon Brioche and Gluten-Free Mini Muffins
- Organic Granola and Dry Cereals
- Assorted Individual Low Fat Yogurts
- Imported Preserves, Honey and Sweet Butter
- Scrambled Eggs with Tomatoes and Garden Chives
- Smoked Bacon and Pork Sausages
- Breakfast Potatoes with Scallion and Parsley
- Regular and Decaffeinated Coffee
- Selection of Teas

Lunch Enhancements

Soup

Minimum 10 Guests

- Caramelized Leek, Potato and Chorizo Soup
- Beef Barley Soup

Salad

Minimum 10 Guests

- Arugula, Treviso and Frisee Salad with Crumbled Goat Cheese in a Maple Shallot Vinaigrette

Entrée

Minimum 10 Guests

- Beef Bourguignon Braised in a Red Wine Jus
- Garlic Marinated Flank Steak with Red Wine Reduction
- Curried Goat

Vegetable

- Steamed Broccolini with Garlic Infused Olive Oil
- Broccoli and Cauliflower Casserole
- Roasted Brussel Sprouts

Cold Lunch Enhancement

Additional Sandwich or Wrap

Minimum 10 Guests

Hot Lunch Enhancements

Additional Entree

Minimum 10 Guests

Additional Vegetable

Minimum 10 Guests

Additional Starch

Minimum 10 Guests