



MENUS

MONDAY OCT 14th DINNER SERVICE - CONCORDE CATERING (5:30 pm) - THANKSGIVING MEAL

- Rosemary and Brown Butter Turkey Breast with Gravy
- Smoked Pomme Puree (v, gf)
- Sweet Potato Gratin with Gruyère (v, gf)
- Roasted Apples and Brussels Sprouts (v, gf)
- Brioche Stuffing (v)
- Honey Glazed Baby Carrots (v, gf)
- Orange Cranberry Sauce (v, gf, df)
- Cheddar Sage Biscuit (v)

TUESDAY OCT 15th DINNER SERVICE - SWEET LORETTA (5:30 pm) SALADS

- Charred Zucchini Salad – Chermoulah, Green Tahini, Pumpkin Seed, Feta (gf, df, v)
- Roasted Potatoes (gf, v)

SHAWARMA STATION

- Shish Tawook Grilled Chicken – Crispy Chicken Skin, Scallion, Spiced Yoghurt (gf)
- Shawarma Spiced Brisket (gf, df)
- Accompanied Sauces – Garlic Labneh (gf) and Zhoag (contains fish)

WEDNESDAY OCT 16th DINNER SERVICE - LONELY MOUTH (5:30 pm)

- Spicy Tuna Hand Roll (gf, df)
- Cucumber Salad (gf, df, v)
- Brussel Okonomiyaki
- Braised Tofu, Shimeji Mushroom, Tentsuyu, Ginger, Scallion
- Japanese Curry Short Rib
- Miso Glazed Salmon
- Steam Rice – Nori

THURSDAY OCT 17th DINNER SERVICE - BRIDGETTE BAR (5:30 pm)

- Whipped Ricotta & Focaccia (v)
- Baby Gem (gf, v)
- Roasted Carrots (gf, df, v)
- Ricotta Cavatelli (v)
- Smoked Pomme Puree (gf, v)
- Chicken Roulade (gf)

FRIDAY OCT 18th DINNER SERVICE – BARBARELLA (5:30 pm)

- Lasagna, Smoked Mozzarella, Bolognese, Ricotta (Contains Gluten, Dairy, Meat)
- Veggie Lasagna, Charred Eggplant, Artichoke, Ricotta (Contains Gluten, Dairy)
- Tomato Salad (V, GF, DF)
- Caesar Salad (Contains Seafood, Dairy, Gluten)
- Braised Alberta Lamb Shoulder (GF, DF)
- Roasted Cauliflower (GF, DF, Contains Nuts)

SATURDAY OCT 19th LUNCH SERVICE - LULU BAR (11:30 am)

- Kale Salad – Sweet Onion Dressing (gf,df,v)
- Cucumber Salad (gf,df,v, contains nuts)
- Roasted beets (gf,df,v)
- Steamed Jasmine Rice (gf,df,v)
- Braised Short Rib (gf,df, contains fish)
- Roasted Cod (gf,df)

SUNDAY OCT 20th LUNCH SERVICE - PIGEONHOLE (11:30 am)

- Maple Breakfast Sausage (contains pork, df, gf)
- Cheddar Scones (v)
- Apple Pain Perdu (v)
- Old Bay Hashbrowns (gf, df, v)
- Butterleaf Salad with Urfa Biber Vinaigrette (gf, df, v)
- Fall Crudite with Whipped Ricotta and Pumpkin Seed (gf, v)