

The Dinner Party 2017

International Women's Day - March 8th, 2017

MENU

Prepared by Sunil Perera - Executive Chef of Burlington Convention Centre

Complement your meal with a choice of **Wine, Prosecco or WHAMTINI'S**

Peller Estates, Family Select, Chardonnay V.Q.A. and Peller Estates, Family Select, Cabernet Merlot V.Q.A.
from the cash bar.

Assorted freshly baked European Dinner Rolls Butter Balls

Tomato Basil Soup

(Gluten, Lactose Free, Dairy Free)

**Boneless, Skin on Breast of Chicken served with Roasted Potatoes and Seasonal
Steamed Vegetables** (Gluten & Lactose Free)

Creole Butter Sauce (Not Gluten nor Lactose Free) (served on the side)

Vegetarian Option: *to be ordered in advance a minimum of 10 days before event*

1 Bell Pepper Stuffed with Asparagus Risotto and Tofu (Gluten & Lactose Free)

Ice Cream Crepe: vanilla and chocolate ice-cream in a crepe (Not Gluten nor Lactose free)

Option: **Peach Melba with Raspberry Coulis** (Gluten & Lactose Free)

to be ordered in advance a minimum of 10 days before event

Fresh Brewed Colombian Coffee, Decaffeinated Coffee & Tea

VEGETARIAN – LACTOSE FREE – GLUTEN FREE – ALLERGIES

meals to be ordered a minimum of 10 days before the event

Send an email to Elka - ere@bell.net with your dietary requests, put **"IWDD MENU"** in subject line.

We require the following information:

Name in full - Table number - Your dietary/accessibility special requests

Any guest with special accessibility requirements, please contact Elka in advance of the event.