

What kind of food do we serve?

98% of our food is made from scratch and sourced locally. We have an organic garden on site where we harvest fresh fruit and vegetables during the summer months. We provide delicious and nutritious meals for all dietary needs. Below are samples of dishes we serve for various meals.

Breakfast

Scrambled eggs	Breakfast potatoes
Thick cut apple wood smoked bacon	Hash browns
Turkey sausage	French toast
Cheesy egg bake	Pancakes
Frittatas	Fresh baked scones
Omelets	Fresh cut fruit
Quiche	

We also provide a continental breakfast including toast, bagels, cereal, instant oatmeal, and condiments. For vegans and vegetarians, we serve veggie-based breakfast sausage, vegan eggs, and we use vegan cheese and butter. We serve gluten free breakfast options as well such as pancakes and French toast.

Lunch

Grilled turkey club sandwich with tossed salad and sweet potato fries	Enchilada casserole with Spanish rice and sour cream and salsa
Chicken Caesar wrap with soup and chips	Chicken pot pie (can be made GF, DF, or vegan)
Chili and baked potato bar	Chicken salad sandwich on cranberry wild rice bread with chips and soup
Taco bar	
Pasta bar	

Not including buffet style meals, lunch meals typically include a main dish such as a sandwich, wrap, etc. and can be served with side salad or house made soup and a carb such as kettle chips or sweet potato fries.

Soups include wild rice, tomato bisque, squash bisque, clam chowder, roasted vegetable, beef chili, or white chicken chili. All soups can be made GF, DF, and vegan.

Dinner

Roasted lemon herb chicken with wild rice pilaf and seasonal vegetables

Chicken Dijon with roasted red potatoes and seasonal vegetables

Beef pot roast with creamy mashed potatoes and roasted carrots

Lasagna with garlic toast and seasonal vegetables

Meatballs with creamy orzo served with seasonal vegetables

Blackberry herb crusted pork tenderloin with whipped sweet potatoes and seasonal vegetables

All dinner meals are served with an entrée of a protein, carbohydrate/starch, and vegetables. Dinner also includes a side salad with house vinaigrette and dessert.

We also offer Elevated meals for special occasions. Below are a few examples of an elevated dinner menu.

Elevated Dinner

Grilled steak with mushroom sauce finished with white truffle oil

Pecan crusted chicken with maple beurre blanc sauce

Stuffed bacon wrapped pork

Personal beef wellington

Grilled salmon

Dessert

Lunch desserts

7-layer bars

Lemon bars

Triple chocolate brownies

White chocolate cranberry oatmeal cookies

Snicker doodles cookies

Dinner desserts

Raspberry swirl cheesecake

Carrot cake with cream cheese frosting

GF Chocolate torte

Bread pudding with caramel sauce

We provide snacks throughout the day, including but not limited to: yoghurts, instant oatmeal, cereal, and fresh fruit in the morning, and popcorn, granola bars, trail mix, Chex mix, and crackers in the afternoon.

**This document highlights some of our house favorites and is not an exhaustive list of all the meal options*