

AUG 8 NETWORKING (Queen's Biosciences Atrium)

5:00 p.m. HORS D'OEUVRES

<u>Hot items:</u>	<ul style="list-style-type: none">● Organic beef slider with red fife bun and homemade chipotle mayo – The Canadian Grilling Company (280 Cal) – LF● Butternut squash latkes with sage and yogurt sauce (88 Cal) – Veg Mushroom caps filled with artichoke and Asiago cheese (42 Cal) – GF/Veg● Brandied mushrooms filled with Chevre topped with toasted pecan (260 Cal) – GF/V
<u>Cold items:</u>	<ul style="list-style-type: none">● Roasted red pepper and chipotle hummus roulade on potato crisp (gluten-free) (89 Cal) – GF / Veg / V / LF● Rice paper vegetable rolls – Imperial Rolls (170 Cal) – GF / Veg / V / LF●● Brandied blue cheese, walnut and pear crostini (185 Cal) – Veg● Smoked salmon canapés (42 Cal)● Vegetable Crudités and Dip● Fruit Skewers.● Dessert Squares

AUG 10 GALA DINNER (9 Pt. Frederick, RMCC Senior Mess)

6:30 p.m. Cocktail Service (Cash Bar)

<u>Pass around apps:</u>	<ul style="list-style-type: none">● Chicken skewers, lemon sauce● Coconut shrimp, curry mango dipping sauce● Veggie spring rolls, plum sauce● Cash Bar
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7:15 Dinner Service

<u>Salad:</u>	<ul style="list-style-type: none">● Mixed heritage greens, cherry tomato, feta, pumpkin seeds, dried cherries, balsamic vinaigrette
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<u>Mains:</u> (<u>preselect</u> by Aug. 3)	<ul style="list-style-type: none">● Red wine braised short rib, garlic parm mash, mixed veg, red wine jus● Fresh salmon filet, rice pilaf, mixed veg, lemon dill sauce● Butternut squash ravioli, brown butter sauce, toasted pine nuts, fried sage, parm● Optional wine serving: Sandbanks pinot grigio or Sandbanks Baco noir.
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Dessert

	Assorted squares, coffee, tea (serving in the lounge)
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