



College Chemistry Canada
La Chimie Collégiale au Canada



College Chemistry Canada 50th Anniversary Conference

BANQUET DINING MENU

Saturday, May 25th

Entrée Options

- Manhattan Cut Striploin Steak with garlic confit/ herb compound butter
- Pan Seared Chicken Supreme: lemon rosemary garlic marinade/ warm tomato bruschetta/ feta cheese

Accompaniments

- Honey Glazed Carrots: oven roasted carrots/ fresh dill/ sweet honey glaze
- Roasted Garlic Mashed Potatoes with fine herbs

Salads

- Caprese Salad: vine ripened tomatoes/ bocconcini/ basil pesto/ balsamic roasted onions
- Spinach Salad: baby spinach/ strawberries/ goat cheese/ crispy shallots/ strawberry balsamic dressing

Desserts

- Assorted Mini Cheesecake Squares
- Fresh Sliced Fruit Platter

Additionally

- Rolls and butter are included on the buffet
- Ice water is provided at each table
- Coffee and tea are served at the tables
- Cash bar



Shannon Accettone (shannonaccettone@trentu.ca)

Conference Coordinator

Please do not hesitate to contact me if you have any questions.