



21 June 7:00 PM

Common Room Party Buffet



Singapore Noodles with Shrimp, Chicken or Vegetable

Asian Noodle Station



RAW VEGETABLE TRAY WITH DIP

Your table of fresh healthy choices



Assorted French Pastries

The sweet tooth booth



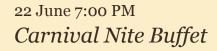
Tea or Coffee

Our chai - kaapi kadai

GOTC! Toronto 2018 21 -24 June









Muttai or Paal Appam (Egg or Coconut Milk Hoppers) Chef Station with Vegetarian or Meat Sides



KOTTU ROTI (CHOPPED INDIAN BREAD)
Chef Station with Vegetarian or Non-vegetarian



Vegetable Biriyani

sides

The spiced rice dish of exotic flavours



Curried Lamb, Clay Oven Tandoori Chicken, Devilled Tiger Shrimps



Gravy of Chickpeas and Tomato, Eggplant Devil, Tofu with Green Peas Medley The Kerala Garden Salad



International Mini Pastries

Cash Bar

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23 June 7:00 PM Silver and Blue Banquet



Red and White from the Ontario Wineries



Assorted Bread Rolls



BABY KALE, ROMAINE HEARTS SALAD, DRIED CRANBERRIES, SULTANAS, SPICED PECANS, CITRUS VINAIGRETTE



Thyme Panko Crusted Free Range Chicken Breast, **Buttermilk Whipped Yukon, Fine Beans and Petit Carrot, Merlot Jus**



Mango Charlottes with Raspberry Drizzle



Tea, Coffee

Cash Bar

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