

## 2020 AFL/CLC Winter School Menu

### Sun Jan 12 Dinner

Fire Roasted Tomato Bisque (V/GF)  
Baskets of freshly baked artesian breads & rolls  
Gluten free Bread available  
Sweet Creamery Butter  
Fresh Hearts of Romaine & Organic Field Greens  
Local Tomatoes, Field Cucumbers, House Made Focaccia  
Croutons, bacon bits, Parmesan Curls, Maple Balsamic  
(VG/GF) , rooftop honey (V/GF)& Caesar dressings  
(GF)  
Tri Color Rotini Pasta Salad (V)  
Sundried tomato pesto, Roast Peppers & Scallions Red  
Bliss Potato Salad (Vg/GF)  
Scallions, grainy mustard and lemon dressing  
Smoked paprika and fennel rubbed Alberta Pork Loin  
(GF/DF)  
Apple & rosemary jus  
Seared Pickerel fillet (GF)  
Mustard Beurre Blanc  
Gluten free Potato Gnocchi (V & Vg)  
Baby spinach, cherry tomatoes, San Marzano, tomato  
sauce  
Chive & Buttermilk BC Potato Puree (V/GF)  
Assortment of Roasted Root Vegetable (Vg/GF)  
Chocolate Torte, GF  
Citron Tarts  
Mini NY Cheesecake GF  
Dietary Desserts available on request

### Mon Jan 13 Breakfast

Chilled assorted juices  
Selection JPL Bakers Breakfast pastries  
Assort Cereals, Selection of Milks  
Assorted individual fruit yogurts  
Selection of Sliced Fruit (V/GF)  
Scrambled Alberta Eggs, Scallions, sharp cheddar (V/GF)  
Potato Hash Pancake (Vg/GF)  
Oven Baked Sliced Ham (GF)  
Vegan dishes available on request from the Kitchen

### Mon Jan 13 Lunch

SOUP  
Goulash Soup (GF)  
Selection Breads & Rolls  
Gluten free Bread available  
SALAD  
Salad Station V/NF  
Crisp Romaine Hearts, Grape Tomatoes, Cucumbers,  
Asiago  
Cheese, Bacon Bits, Garlic Croutons  
Caesar Dressing, Honey-Sherry Vinaigrette, Raspberry-  
Citrus  
Vinaigrette,  
Homestyle & Devilled Egg; Potato Salad V/GF/DF/NF  
Hard Boiled Egg, Stone Ground Mustard Mayo,  
Scallions, Bell  
Peppers,  
Organic Scarlet Quinoa Salad Vg/GF/DF/NF  
Black Beans, Roasted Peppers, Cilantro-Agave  
Vinaigrette,  
SANDWICHES  
Cold Sandwiches  
Chorizo Tofu & Sweet Potato Wrap (Vg/NF)

Black Beans, Cilantro, Green Onion, Sriracha, Veganaise  
Turkey Club Sandwich (NF)  
Maple Mustard Mayo, Bacon, Cheddar, Tomato  
Hot Sandwiches  
Caprese Grilled Cheese (V/NF)  
Mozzarella, Sliced Hothouse Tomatoes, Grilled Scallion  
Pesto,  
Sourdough Bread,  
Pulled Mayor Thorpe Boar Pibil Style (NF)  
Sautéed Peppers, Pickled Onions, Habanero Crema,  
Marble Rye  
DESSERT  
Cookies  
Nanaimo Bars  
Selection of Doughnuts (GF)  
Platter of Gluten Free Cookies (GF)  
Dietary Desserts available on request

### Mon Jan 13 Dinner

SOUP & SALAD  
Yukon Gold Potato Leek Soup (GF - V)  
Freshly baked artisan breads & rolls  
Gluten free Bread available  
Clipped romaine hearts & assorted baby greens &  
tomatoes,  
cucumbers, shaved carrots, croutons, bacon bits, asiago  
cheese  
Farro salad with roasted vegetable (Vg/DF)  
Lemon and olive oil dressing  
Twin meadows roasted butternut squash and carrot salad  
(GF/V)  
Charred red onions, goat cheese, toasted pecans,  
champagne  
vinaigrette  
Garlic sausage & Farfalle Pasta Salad (GF/DF)  
Garlic sausage, artichoke, olives, fresh basil, smoked  
tomato  
dressing  
Canadian cheese & cured and smoked meats  
Olives, pickles, crostini, apricot preserve spicy mustard  
Hot Buffet  
Braised Beef Ravioli  
Baby Spinach Sweet Peppers, braising Jus, Shaved  
Parmesan  
Cheese Cappelletti (V)  
San Marzano Tomatoes, Zucchini & Mushrooms  
Pine Nuts & Kale  
Atlantic Seared Salmon (GF)  
Saffron Beurre Blanc  
Herb roasted fingerling potatoes (Vg/GF)  
Seasonal Vegetable Medley (Vg/GF)  
Vegan dishes available on request from the Kitchen  
Selection of Desserts including  
Maple & Saskatoon Bread Pudding, (Available GF from  
the  
Kitchen)  
White chocolate lemon Cheesecake  
Chocolate Pannacotta (GF)  
Dietary Desserts available on request

### Tue Jan 14 Breakfast

Chilled assorted juices  
Selection JPL Bakers Breakfast pastries

Assort Cereals, Selection of Milks  
Assorted individual fruit yogurts  
Selection of Fruits  
Scrambled Alberta Eggs (V/GF)  
Bacon  
Roasted Tomato and Crimini Mushroom (Vg/GF)  
Vegan dishes available on request from the Kitchen  
Tue Jan 14 Lunch  
Maple Roasted Parsnip Puree (GF/V)  
Good hearth & white split buns: whipped butter  
Gluten free Bread available  
Green Salad Station  
Romaine Hearts & Crisp Iceberg Lettuces  
Shredded Sweet Carrots, English Cucumbers, Grape Tomatoes  
Croutons, Crumbled Bacon & Parmesan  
House Made Buttermilk Ranch, Creamy Caesar & Honey Mustard Dressings  
Alberta hothouse Tomato, Cucumber & Red Onion with Creamy  
Herb Vinaigrette (GF/V)  
Toasted Farro & Honey Glazed Roasted Carrots (GF/V)  
Crumbled Feta & Orange Vinaigrette  
Hot Buffet  
Roasted Chicken Cacciatore (GF/DF)  
San Marzano Tomatoes, Bell Peppers, Mushrooms  
Steel Head Trout (GF)  
Dill Meuniere Sauce, Parsley, Capers, Lemon  
Mushroom Ravioli (V)  
Vegetables & Grana Padano  
Medley of Seasonal Vegetables (GF/Vg)  
Roasted Baby Potatoes (GF/V)  
Vegan dishes available on request from the Kitchen  
Canadian Maple Mousse (GF)  
Pecan caramel Brownies  
Cookies  
Platter of Gluten Free Cookies (GF)  
Tue Jan 14 Dinner  
Forest Mushroom Soup (GF)  
|Rosemary| Baby Mushrooms  
Freshly baked artisan breads & rolls  
Gluten free Bread available  
Mixed greens, crisp romaine, cherry tomatoes, sliced cucumbers, croutons, asiago cheese, bacon bits  
Honey Sherry Vinaigrette (GF/V), Caesar dressing (GF), Champagne dressing (GF/DF/Vg)  
Red potato salad with dill, scallions, roasted garlic and rosemary dressing (GF/DF)  
Greek Salad (GF/V)  
Black Olives, Cucumber, Feta & Red Onion  
Hot Buffet  
Beef Stroganoff (GF)  
Alberta Beef, Pearl Onions, Dill Julienne, Sour Cream  
Cod au Gratin  
Aged Cheddar & Bread Crumbs  
Twin Meadows Potato Puree (GF/V)  
Seasonal Vegetable Medley (GF/Vg)  
Spicy Lentil Chili, (GF - Vg - V)  
Crispy Corn Tortilla Chips & Cilantro  
Vegan dishes available on request from the Kitchen  
JPL Brookies  
Pecan Butter Tarts (GF)  
Blueberry swirl Cheesecake  
Bumbleberry Crisp (GF)  
Chocolate Ganache cake

### Wed Jan 15 Breakfast

Chilled assorted juices  
Selection JPL Bakers Breakfast pastries  
Assort Cereals, Selection of Milks  
Assorted individual fruit yogurts  
Selection of Fruits  
Scrambled Alberta Eggs, Scallions, sharp cheddar (V/GF)  
Alberta Pork Sausages (GF)  
Buttermilk Pancakes (V)  
Vegan dishes available on request from the Kitchen  
Wed Jan 15 Lunch  
Mexican  
Soup & Salad  
Sopa de Milho  
Mexican Green corn soup (GF)  
Crisp Romaine Hearts, Black bean, Charred corn, bacon bits,  
roasted red peppers lime wedges, tortilla crisps  
Chipotle Ranch, Cilantro-Chili Vinaigrette, Lime- mint vinaigrette  
Chick pea Chipotle salad (GF)  
Roasted red peppers, red onions, cilantro chipotle vinaigrette  
Cumin scented Squash and black bean Salad (GF)  
Cumin roasted squash, scallions  
Build Your Own Fajita  
Pulled Chicken with Sautéed Peppers & Onions (GF)  
Spiced Beef (GF)  
Warm Soft Flour Tortilla  
Hard shell Taco Shells (GF)  
Pico De Gallo (GF)  
Sour Cream (GF)  
Shredded Lettuce (GF)  
Monterey Jack Cheese (GF)  
Diced Onions (GF)  
Cilantro (GF)  
Mexican Rice & Beans (V/Vg/GF)  
Refried Bean (V/Vg/GF)  
Roasted corn and red pepper (GF)  
Tres Leche Cake  
Margarita Mousse (GF)  
Mexican Chocolate Bundt Cake  
Vegan dishes available on request from the Kitchen  
Wed Jan 15 Dinner  
Cabbage Roll Soup  
GF available from the Kitchen  
|Chorizo| Brown Rice| Tomato Broth| Savoy Cabbage  
|Kale|  
Freshly baked artisan breads & rolls  
Gluten free Bread available  
Salad Station, Garden Greens, Chopped Lettuce & Wedges,  
English Cucumber, Cherry Tomatoes, Shredded Sweet Carrot,  
Red Onion, Crumbled Bacon, Shaved Asiago, Croutons, Creamy  
Caesar, Maple Balsamic, Honey Mustard Dressings,  
Roasted Sweet Potato and Jicama Salad (V/GF)  
Roasted Red Onions, Peppers, Charred Carrots, Chipotle Aioli,  
Sopressata & Orichietti Pasta Salad  
Wild Arugula, Roasted Peppers, Grilled Red Onion,  
Touch of Caesar  
Country Style Coleslaw (GF/Vg)  
Shredded Cabbage, Sweet Carrot, Scallion, Garlic Gastique

From Our Cast Iron Kettle  
 Black Eyed Peas Baked Beans (V/Vg/GF)  
 Maple Glazed Seared Salmon (GF)  
 Corn and Edamame Succotash, Maple Glaze,  
 Slow Cooked Baby Back Pork Ribs  
 Canadian Rye BBQ Sauce  
 Smoked Paprika & Brown Sugar Glazed Grilled Tofu (V  
 & Vg)  
 | Baked Russet Ancho Lentil Chili | Fried Cauliflower |  
 Lemon Mustard Mushroom Infused Potato Salad (V &  
 Vg)  
 Grilled Vegetable Medley (V & Vg)  
 Pastry Chef's Selection of Sweets and Treats  
 Campfire S'mores/S'mores Indoors  
 Sweets and Treats will have Dietary labels noted  
 White Chocolate Bread and Butter Pudding

### **Thu Jan 16 Breakfast**

Chilled assorted juices  
 Selection JPL Bakers Breakfast pastries  
 Assort Cereals, Selection of Milks  
 Assorted individual fruit yogurts  
 Selection of Fruits (GF/DF/V/Vg)  
 Scrambled Alberta Eggs, Fresh Herbs (V/GF)  
 Crispy Breakfast Potatoes (Vg/V)  
 Alberta Bacon  
 Vegan dishes available on request from the Kitchen

### **Thu Jan 16 Lunch**

Orzo Minestrone Soup (Vg/GF)  
 Seasonal vegetables, beans, San Marzano tomato broth  
 Artisan Bread and Rolls  
 Baskets of Organic Spring Mix  
 Asiago, Cucumbers, Grape tomatoes, Bacon, Lemon  
 wedges,  
 Croutons, Raspberry citrus vinaigrette, Caesar dressing,  
 Ranch,  
 balsamic vinaigrette  
 Quinoa Tabouleh Salad (Vg/GF)  
 Quinoa, Parsley, Mint, Tomato, Cucumber, Lemon &  
 Olive Oil  
 Creamy Potato Salad (V/GF)  
 Grain Mustard, Scallions & Red Onion  
 Hot Buffet  
 Alberta Chicken Pot Pie  
 Fresh Herbs, Caramelized Onion & Potatoes  
 Pan Seared Snapper (GF)  
 Lemon Caper Butter Sauce  
 Ratatouille: (GF/V/Vg)  
 Tomato, Red Onion, Bell Peppers, Eggplant, Zucchini,  
 Fresh Basil  
 Charred Carrot & Ancient Grain Risotto (V/Vg)

Faro | Spelt | Scarlet Quinoa | Arborio | Citrus | Chervil  
 Shaved Fennel | Arugula |  
 Red Skinned Mashed Potatoes: (GF/V/Vg)  
 Angel Food Cake, Berry Compote  
 Greek Yogurt Panna Cotta (GF)  
 Carrot cake

### **Thu Jan 16 Dinner (plated)**

Roasted Sweet Potato & Parsnip (V\*/GF/NF)  
 Fresh Herbs  
 Freshly Baked Breads & Rolls  
 Fresh Creamery Butter  
 12 Hour Braised Alberta Beef Short Rib GF/DF/NF  
 Pearl Onions, Mushrooms, Mission Hill Cabernet Jus,  
 Chocolate Orange Pave  
 Buttermilk Ice Cream, Mandarin Gel  
 Dietary Dishes will also be available for all three course  
 per standards

### **Fri Jan 17 Breakfast**

Chilled assorted juices  
 Green Monster Smoothie V/GF/NF  
 Avocado, Ginger, Spinach, Granny Smith Apples,  
 Selection JPL Bakers Breakfast pastries  
 Assort Cereals, Selection of Milks  
 Assorted individual fruit yogurts  
 Selection of Fruits  
 Scrambled Alberta Eggs, Chives and Mascarpone (V/GF)  
 Bacon

French toast: Dark Chocolate Chips, Rum Braised  
 Bananas (V)

Vegan dishes available on request from the Kitchen

### **Fri Jan 17 Lunch(boxed)**

*All Lunches To Go are served with appropriate condiments,  
 utensils and napkins*

*SERVED WITH*

*Premium Potato Chips Vg/GF\*/DF/NF*

*Seasonal Whole Fruit Vg/GF/DF/NF*

*Chocolate Chip Cookie & Oatmeal Raisin Cookie V (GF  
 available)*

*Bottled Water*

*Crushed Red Skin Potato & Cucumber Salad V/GF/NF*

*Garden Fresh Dill, Red Onion, Sour Cream Dressing,*

*Roasted Alberta Beef on Ciabatta NF*

*Smoked Cheddar, Horseradish Aioli, Caramelized Onions, Baby*

*Arugula,*

*OR*

*Albacore Tuna Salad on Whole Wheat Wrap |*

*Black Olives | Capers | Roasted Red Peppers | Sun Dried Tomato*

*Aioli |*

*We will have Dietary Sandwiches ready and labeled to guest  
 name with Dietary needs*

**WITH THE EXCEPTION OF THE BANQUET, ALL MEALS WILL BE SERVED BUFFET STYLE  
 OFFERING A WIDE VARIETY OF DISHES.**

**FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE & FAIRMONT SPECIALTY TEAS  
 ARE INCLUDED WITH EVERY MEAL.**

**Please contact your class representative if you require special dietary considerations.**