# Trent University Conference & Hospitality Services

# Dining Hall Sample Menus

| **Day 1** | **Menu Items** |
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| Breakfast | Pancakes, Sausages, Potato Patties  Assorted Cold & Hot Cereals  Whole Fresh Fruit, Assorted Muffins and Pastries, Selection of Toast  Juice, Coffee, Tea, Milk |
| Lunch | Pasta Bake with Italian Sausage and a bread stick  Pasta w/ Tomato and Feta with a bread stick (Vegetarian option)  Caesar Salad, Vegetable Platter w/ Dip  Brownie, Coffee\Tea and Assorted  Cold Beverages |
| Dinner | Roast Chicken  Baked Tofu w/ Aioli Dip (Vegetarian option)  Roasted Potato, Broccoli & Cauliflower Cheese Bake, Garden Salad, Dinner Rolls  Carrot Cake, Coffee\Tea and Assorted  Cold Beverages |

| **Day 2** | **Menu Items** |
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| Breakfast | Vegetable Frittata, Ham, Hash Brown Potatoes  Assorted Cold & Hot Cereals  Whole Fresh Fruit, Assorted Muffins and Pastries, Selection of Toast  Juice, Coffee, Tea, Milk |
| Lunch | Grilled Chicken on a Bun  Grilled Panini w/ Hummus and Veggies (Vegetarian option)  Macaroni Salad, Spinach Sundried Tomato Salad  Rice Krispie Squares, Coffee\Tea and Assorted  Cold Beverages |
| Dinner | Pork Loin  Vegetable Bean Cassoulet (Vegetarian option)  Herb Roasted Potatoes, Roasted Root Vegetables, Garden Salad, Dinner Rolls  Carrot Cake, Coffee\Tea and Assorted  Cold Beverages |

* 50 Person minimum per room required
* Multiple groups eating on the same date will be served the same menu
* One pass through the buffet per guest
* Served Buffet Style, Table linen and linen napkins are NOT included
* Please see ADD ON menu for additional options and prices