

North American Festival of Wales Menus 2017

Thursday Opening Concert Buffet (\$45.00) Time: 5:00 Pm – 6:30pm

Spring Vegetable Soup,
Assorted Salads,
Seared Chicken Breast with Mushroom Cream Sauce,
Sliced Sirloin with Roasted Shallot Demi-Glace,
Seasonal Vegetables,
Buttermilk Mashed Potatoes,
Assorted Dinner Rolls
Vanilla Cheesecake
Special Dietary Options on Request,

Friday Grand Banquet (\$65.00) Time: 7:00pm

Attire: Business Casual
Endive and Mixed Greens, Roasted Apples, Goat Cheese, Spicy Pecans and Balsamic Vinaigrette.

Choose Dinner Entrée:

(A) Seared Salmon

OR

(B) Sirloin Steak with Pinot Noir Demi-Glaze

OR

(C) Vegetarian or Special Dietary Options on Request
Served with Herb Risotto and Asparagus
Flourless Chocolate Cake with Raspberry Relish
Special Dietary Options on Request

Saturday Pre-Concert Buffet (\$45.00) Time: 5:30pm – 7:00pm.

Roasted Tomato Bisque with Cheddar Croutons,
Iceberg Salad with Diced Tomato, Chopped Bacon, Chopped Egg, With Buttermilk Ranch,
Baked Tilapia in Lemon White Wine Sauce,
Sirloin of Roasted Beef with Demi-Glaze and Crispy Onions,
Orecchiette Pasta in a Pesto Cream Sauce,
Roasted Carrots,
Berry Bosco Cake.

Sunday Intersession Meal (\$50.00) Time: 4:30pm – 6:00pm: Hyatt Regency
Spring Greens, Hard Cooked Eggs, Shaved Manchego Cheese and Bacon Vinaigrette,
Seared French Cut Chicken with Celeriac Puree
Broccoli Rabe
Lemon Mascarpone Tart