



Banquet Menu

OBA AGM & Conference Dinner at the Lamplighter Inn & Conference Centre
November 16, 2018

Appetizer

Roasted golden beet salad with feta cheese, baby lettuce, toasted almonds,
honey-champagne dressing

Freshly baked breads, assorted flatbreads and European rolls

Entrée

(pre-selected) Choice of:

Roasted Ontario turkey, honey-cranberry sauce, traditional dressing,
creamy garlic mashed potatoes, seasonal vegetables, gravy

(or)

Oven-baked Atlantic salmon with a French herb crust, lemon dill sauce,
seasonal vegetables, saffron rice
(gluten free)

(or)

Chickpea & vegetable pakora, roasted vegetable tower with portobello mushroom,
velvety eggplant purée, saffron rice
(vegan: dairy free, gluten free)

Dessert

Flourless chocolate cake
with fruit compote and coulis
(dairy free, gluten free)

Apple Crumble
(vegan)

Coffee ~ Tea ~ Mead