

OHA Convention Meals

Fresh • Hearty • Balanced •

The Convention Planning Committee has worked diligently with the College chef to provide reasonably priced meal choices that are balanced, hearty and healthy for the convention attendees. The prices listed include HST and gratuities.

NOTE: Attendees with food allergies or intolerances should note them on the registration form so the College can accommodate their needs.

As an alternative, there are a wide variety of restaurants off campus along Simcoe Street to the north and south of campus within a short drive.

Breakfasts

We have chosen to alternate between Hot Breakfasts on Friday and Sunday, with a Continental Breakfast offered on Saturday.

Start Your Day Deliciously

Hot Breakfast – Friday & Sunday - \$22

Scrambled eggs, breakfast sausage or bacon, vegan Beyond sausage, breakfast potatoes, and hot oatmeal. Includes juice, coffee, and tea.



Continental Breakfast – Saturday - \$15

Assorted fruits, yogurt, cold cereals, oatmeal (packets) and pastries. Includes juice, coffee, and tea.



Lunch – Light Summer Fare - \$24 *(Friday & Saturday) (No Lunch on Sunday)*

Our lunch offering is a lighter, simple summer fare of assorted sandwiches and wraps including Roast Beef, Ham, Turkey and Roasted Vegetable, salad, a selection of cookies and includes coffee, tea, water and juices. This will be a self-serve catering style set-up.



Friday Night BBQ - \$40

Relax, Reconnect, and Refuel

Convention is an opportunity to connect with friends (old and new). We encourage you and your friends to join us for an evening of fun beginning with an old-fashioned BBQ to fuel you for the Horticultural Trivia and Tunes later in the evening.

Dinner will be a selection of three salads, hamburgers, sausages, veggie burgers, followed by a fruit platter for those attending the BBQ. We hope that everyone will join us after the meal when the real fun begins.



Saturday Awards Banquet - \$58

A Celebration of Excellence & 120 Years of the OHA

Saturday evening is the time we recognize the stellar accomplishments of our friends and peers from across the province. We will also celebrate the 120th Anniversary of the OHA. As a prelude to the celebration Chef Eugene is preparing a dinner to be savoured.

1st Course

Salad

Caesar Salad

*Romaine Hearts, Lemon, Croutons,
Parmesan and Caesar Vinaigrette*



Greek Salad (Vegetarian)

*Iceberg lettuce, Tomato, Onion, Feta, Olive, Cucumber,
and Feta Oregano Dressing*



Hors D'oeuvres

Bruschetta Crostini (Vegan)

*Tomato, Onion, Basil, Olive Oil, Balsamic
Vinegar, Toasted Baguette*



Assorted Flatbreads

*Tomato Sauce, Prosciutto, Mozzarella,
Capicola Ham, Fresh Basil, Pesto Sauce*



2nd Course

Herb Roasted Chicken Supreme

Halal Chicken Breast, Breadcrumbs, Parmesan, Fresh Herbs, Creamy Mushroom Sauce Served with Herbed Mashed Potatoes and Roasted Vegetable.



OR

Smoked Applewood Salmon Filet

Served with Herbed Mashed Potatoes and Roasted Vegetables



OR

Vegetarian Spinach and Ricotta Manicotti

Ricotta Cheese, Spinach, Pasta, House Made Tomato Basil Sauce, Parmesan Served with Herbed Mashed Potatoes and Roasted Vegetables



Vegan Options May be Requested with Ticket Purchase during Registration.

Dessert

Fruit Platter



Beverages

Fountain Pop, Juice, Water, Coffee, Tea

120th Anniversary Cake will be served later in the evening!



A Delicious Convention Experience Awaits

Great food, great company, and a celebration of horticulture across Ontario.

Images are for illustration purposes only; actual dishes may vary.