

**GREASE**  
**Summit**<sub>2008</sub>  
*Fall Session*

**EARLY MORNING**

Fresh Orange & Pink Grapefruit Juices  
Croissants, Danishes & Assorted Muffins  
Honey, Butter & Fruit Preserves  
Platter of Freshly Sliced Seasonal Fruits and Berries

**MID-MORNING**

Fresh Juice Smoothies;  
Strawberry-Banana and Mango-Raspberry  
Granola Bars, Dried Fruit & Nut Display  
Trio of Seasonal Melons with Honeyed Yoghurt Dip  
Apricot Nectar

**LUNCH BUFFET**

Chilliwack Corn Chowder  
Tangle of Seasonal Market Greens, Raspberry Balsamic Dressing  
Orecchiette Pasta with Cracked Greek Olives, Crumbled Feta Cheese,  
Shaved Red Onions, Oregano Dressing  
Tequila & Lime Marinated Chicken with Peppers, Onions & Cilantro Aioli in Tomato Wrap  
Roast Beef, Aged Cheddar & Grape Tomatoes with Pea Tendrils in Spinach Wrap  
Turkey "BLT" Sandwich Served on Ciabatta Bread  
Salami & Prosciutto, Fresh Basil-Marinaded Buffalo Mozzarella Cheese,  
Green Olive Tapenade Served on Muffaletta Bread  
Grilled Balsamic Vegetables On Rosemary Focaccia Bread With Heirloom Tomatoes & Daikon  
Sprouts  
Honey and Lemon Thyme Roasted Fraser Valley Chicken Over Fresh Spinach and Egg  
Pappardelle,  
Tossed in Elephant Garlic Cream with Oven-dried Tomatoes, Basil Chiffonade  
Chef's Selection of Miniature French Pastries & Cannolis

**MID-AFTERNOON**

Chewy All-Natural Granola Bars & Assorted Bake Shop Biscotti  
Seasonal Sliced Fruits & Berries  
Vegetable Crudit  with Poblano Ranch Dressing  
Tangy Pink Lemonade & Iced Tea

Freshly Brewed Coffee, Decaffeinated Coffee  
and a Selection of Mighty Leaf Teas with Milk, Honey and Lemon

Sponsored by :  Environmental  
Biotech