

**2025 Education Seminar
presented by Taylormade Golf Canada**

Breakfast, February 3 & 4

BIRDIE CLASSIC

A selection of chilled fruit juices

Fresh baked banana bread

Breakfast parfait, mixed berry compote, vanilla yogurt, house-made granola

Freshly brewed signature coffee & organic teas

Lunch, February 3

BAJA CANTINA

SALAD

Sante Fe salad, cilantro lime crema

ENTREES

Seared chicken fajitas, bell peppers, onions

Vegetarian chili

SERVED WITH:

*Refried beans, Spanish rice, soft flour tortillas, pico de gallo, guacamole,
sour cream & shredded cheese*

Seasonal fresh fruit platter & assorted cookies & squares

Freshly brewed signature coffee & organic teas

Lunch, February 4

SANTORINI

SALAD

Traditional Greek salad, tomatoes, cucumbers, Kalamata olives, feta cheese, fresh oregano, Greek dressing

ENTREES

Chicken souvlaki, lemon, oregano

Penne rosé, San Marzano tomatoes, roasted garlic, spinach, parmigiano reggiano

SERVED WITH:

Rice pilaf, pita bread, tzatziki

Seasonal fresh fruit platter & assorted cookies & squares

Freshly brewed signature coffee & organic teas