



Fields Institute's Mathematics for Climate Change (MfCC) Network & Waterloo Institute for Complexity and Innovation (WICI)

"Math for Complex Climate Challenges" Workshop May 1 - 4, 2023

University of Waterloo - St. Jerome's University Academic Centre (SJ2)
290 Westmount Road North, Waterloo, Ontario

MENU

Menu items are subject to change

Please notify organizers by April 28th of any dietary restrictions requiring accommodation

DAY ONE

~ Breakfast ~

Assorted muffins, whole grain bagels and croissants with butter and preserves
Assorted yogurts
Fresh brewed coffee, assorted varieties of tea and juices

~ Morning Refreshment Break ~

Assorted tarts, pastries and scones
Whole fruit
Fresh brewed coffee, assorted varieties of tea and juices

~ Lunch ~

Cafeteria style lunch options and cold drinks available in the Servedy

~ Afternoon Refreshment Break ~

A variety of crisp fresh veggies served with a sour cream and dill dip
Whole fruit
Fresh baked cookies
Fresh brewed coffee, assorted varieties of tea, soft drinks and juices

DAY TWO

~ Breakfast ~

Assorted muffins and whole grain bagels with butter and preserves
Whole fruit
Fresh brewed coffee, assorted varieties of tea and juices

~ Morning Refreshment Break ~

Assorted yogurt and whole fruit
Fresh brewed coffee, assorted varieties of tea and juices

~ Lunch ~

Cafeteria style lunch options and cold drinks available in the Servery

~ Afternoon Refreshment Break ~

A variety of crisp fresh veggies served with a sour cream and dill dip
Whole fruit
Assorted square, tarts and pastries
Fresh brewed coffee, assorted varieties of tea, soft drinks and juices

~ Evening Reception ~

A small selection of hot and cold hors d'oeuvres with wine, beer, cider or soft drinks

DAY THREE

~ Breakfast ~

Assorted fruit and fibre muffins, whole grain bagels and croissants served with
butter and preserves
Fresh brewed coffee, assorted varieties of tea and juices

~ Morning Refreshment Break ~

Assorted yogurt and whole fruit
Fresh brewed coffee, assorted varieties of tea and juices

~ Lunch ~

Cafeteria style lunch options and cold drinks available in the Servery

~ Afternoon Refreshment Break ~

A variety of crisp fresh veggies served with a sour cream and dill dip

Whole fruit

Fresh baked cookies

Fresh brewed coffee, assorted varieties of tea, soft drinks and juices

~ Buffet Dinner at Federation Hall ~

Chef's selection of rolls & breads with butter

Mixed greens with cherry tomatoes, cucumbers, peppers and house vinaigrette

Moroccan carrot and chickpea salad with orange cinnamon vinaigrette

Curried rice salad with dried fruit and fresh herbs with yogurt vinaigrette

Wellesley cider brined chicken breast with herb and Dijon velouté

Salmon fillet with sorrel and preserved lemon vinaigrette

Flash-fried tofu with a black pepper sauce, peppers, onions and broccoli

Chef's choice of seasonal vegetables and potatoes or rice

Seasonal fresh fruit platter, assorted squares, red fruit Charlotte, cakes, tortes and cheese cakes

Fairtrade organic coffee and tea station with non-dairy option

One drink ticket per guest for beer, cider, wine and soft drinks

DAY 4

~ Breakfast ~

Farm fresh fried egg* on a bakery fresh English muffin topped with (one of)

Feta & spinach

Smoked salmon, dill & goat cheese

Bell peppers, sweet onion, mushrooms, baby spinach & tomato

Peameal bacon & cheddar cheese

Served with a cut fruit bowl, fresh brewed coffee, and assorted teas and juices

***Egg-free options available if requested in advance**

~ Morning Refreshment Break ~

Assorted tarts, pastries, scones and whole fruit

Fresh brewed coffee, assorted varieties of tea

~ Lunch ~

Cafeteria style lunch options and cold drinks available in the Servery

Fresh fruit-infused spa water will be available daily