



Corporate Lunch Menus

PRICES INCLUDE RENTAL PLATES, CUTLERY AND NAPKINS.

COLD SELECTION

MENU 1C \$25.95

SELECTION OF HOMEMADE QUICHES

ENGLISH CHEDDAR AND WILD BOAR BACON, GARDEN VEGETABLE & SWISS CHEESE, ROAST CHICKEN, KALE & PECORINO CHEESE

SANDWICHES OR WRAPS

HAM, SWISS CHEESE AND TOMATO, HOUSE ROASTED BEEF & HORSERADISH, HOUSE ROASTED TURKEY AND CRANBERRY, EGG SALAD & WATERCRESS

CHEESE BOARD

CANADIAN CHEESES, DRIED FRUIT, NUTS, ASSORTED CRACKERS

CLASSIC CAESAR SALAD

FRESH ROMAINE LETTUCE, SHAVED PARMESAN, CRISPY BACON, GARLIC CROUTONS & HOUSE MADE CREAMY DRESSING

CRUDITES WITH HUMMUS AND HERB AIOLI DIPS

BATONS OF FRESH CARROTS, CELERY, PEPPERS, CHERRY TOMATOES, BROCCOLI

ASSORTED HOMEMADE COOKIES, SQUARES & MINI CUP CAKES

COFFEE AND A SELECTION OF TEAS SERVED WITH BOTTLED WATER AND POP

MENU 2C \$19.95

WRAPS

HAM, BRIE CHEESE AND HEIRLOOM TOMATO, HOUSE ROASTED BEEF, AIOLI & ARUGULA, CHICKEN CAESAR, EGG SALAD & WATERCRESS

CHEESE BOARD

CANADIAN CHEESES, DRIED FRUIT, NUTS, ASSORTED CRACKERS

CLASSIC GARDEN SALAD

FRESH LETTUCE, CHERRY TOMATOES, CUCUMBER, RED ONION, PEPPERS, LEMON DRESSING

CRUDITES WITH HUMMUS AND HERB AIOLI DIPS

BATONS OF FRESH CARROTS, CELERY, PEPPERS, CHERRY TOMATOES, BROCCOLI

ASSORTED HOMEMADE COOKIES, SQUARES & MINI CUP CAKES

COFFEE AND A SELECTION OF TEAS SERVED WITH BOTTLED WATER AND POP

MENU 3C \$18.95

SANDWICHES

HAM, SWISS CHEESE AND TOMATO, HOUSE ROASTED BEEF & HORSERADISH, HOUSE ROASTED TURKEY AND CRANBERRY, EGG SALAD & WATERCRESS

CHEESE BOARD

CANADIAN CHEESES, DRIED FRUIT, NUTS, ASSORTED CRACKERS

CRUDITES WITH HUMMUS AND HERB AIOLI DIPS

BATONS OF FRESH CARROTS, CELERY, PEPPERS, CHERRY TOMATOES, BROCCOLI

ASSORTED HOMEMADE COOKIES

COFFEE AND A SELECTION OF TEAS SERVED WITH BOTTLED WATER

MENU 4C \$15.95

SANDWICHES

HAM, SWISS CHEESE AND TOMATO, HOUSE ROASTED BEEF & HORSERADISH, HOUSE ROASTED TURKEY AND CRANBERRY, EGG SALAD & WATERCRESS

CRUDITES WITH HUMMUS AND HERB AIOLI DIPS

BATONS OF FRESH CARROTS, CELERY, PEPPERS, CHERRY TOMATOES, BROCCOLI

ASSORTED HOMEMADE COOKIES

COFFEE AND A SELECTION OF TEAS SERVED WITH BOTTLED WATER

HOT SELECTION

MENU 1H \$28.95

BEEF BOURGUIGNON

TENDER CHUNKS OF BEEF, BUTTON MUSHROOM, PEARL ONION IN RED WINE GRAVY

PEPPERED CHICKEN

PEPPERED CHICKEN BREAST, SIMMERED WITH SWEET PEPPERS, RED ONION IN A HERB VELOUTE

HERB BASMATI RICE

CLASSIC GARDEN SALAD

FRESH LETTUCE, CHERRY TOMATOES, CUCUMBER, RED ONION, PEPPERS, LEMON DRESSING

FRESH BAKED DINNER ROLL & BUTTER

ASSORTED HOMEMADE COOKIES, SQUARES & MINI CUP CAKES

COFFEE AND A SELECTION OF TEAS SERVED WITH BOTTLED WATER AND POP

MENU 2H \$29.95

BRAISED CHICKEN LEG

TENDER CHICKEN LEG, BACON, MUSHROOMS & PEARL ONION IN A RED WINE SAUCE

SEARED SALMON FILLET

LEMON CREAM SAUCE

ROASTED MINI POTATOES WITH THYME

SEASONAL VEGETABLES

POACHED SEASONAL VEGETABLE WITH EXTRA VIRGIN OLIVE OIL & SEA SALT

FRESH BAKED DINNER ROLL & BUTTER

ASSORTED HOMEMADE COOKIES, SQUARES & MINI CUP CAKES

COFFEE AND A SELECTION OF TEAS SERVED WITH BOTTLED WATER AND POP

MENU 3H \$26.95

PENNE POLLO

CHICKEN BREAST WITH ROASTED RED PEPPERS & ZUCCHINI IN PESTO CREAM SAUCE

SPAGHETTI POMODORO

FRESH TOMATO AND BASIL SAUCE. SERVED WITH FRESH PARMESAN

GARLIC BAGUETTES

CLASSIC CAESAR SALAD

FRESH ROMAINE LETTUCE, SHAVED PARMESAN, CRISPY BACON, GARLIC CROUTONS & HOUSE MADE CREAMY DRESSING

ASSORTED HOMEMADE COOKIES, SQUARES & MINI CUP CAKES

COFFEE AND A SELECTION OF TEAS SERVED WITH BOTTLED WATER AND POP

MENU 4H \$26.95

BEEF LASAGNA

LAYERS OF BEEF & TOMATO SAUCE AND PASTA SHEETS TOPPED WITH MORNAY SAUCE AND CHEESE

SPINACH & GARLIC MUSHROOM LASAGNA

LAYERS OF SAUTE SPINACH AND GARLIC MUSHROOMS TOPPED WITH FRESH TOMATO SAUCE AND CHEESE

GARLIC BAGUETTES

CLASSIC CAESAR SALAD

FRESH ROMAINE LETTUCE, SHAVED PARMESAN, CRISPY BACON, GARLIC CROUTONS & HOUSE MADE CREAMY DRESSING

ASSORTED HOMEMADE COOKIES, SQUARES & MINI CUP CAKES

COFFEE AND A SELECTION OF TEAS SERVED WITH BOTTLED WATER AND POP