PLATED LUNCHES

Create one perfect menu for your special event by choosing your favourite salad, entrée, and dessert in advance for your guests. Price is based on entrée choice. Choose one meal for all guests.

SALAD - Choose one in advance for all guests

- Mixed Green Salad with Julienne of fresh Vegetables and Fine Herb Vinaigrette
- Crisp Romaine Hearts and Smoked Bacon tossed in our Zesty Caesar Dressing, with Rustic Croutons and shaved Parmesan
- Mixed Greens with Brie, sliced Apples, crushed Walnuts and dried Cranberries with a Maple Apple Cinnamon Vinaigrette

ENTRÉE – Choose one in advance for all guests

- Pan Seared Boneless Chicken Breast with Maple Thyme Jus
- Slow Roasted Slices of Beef with Mushroom Infused Jus
- Grilled Fillet of Salmon with Lemon Dill Butter Sauce
 - Grilled Vegetable Strudel with Goat Cheese & Basil Pesto Cream Sauce (Vegetarian)

SERVED WITH

- Fresh Seasonal Vegetables
- Your Choice of the Following Potato (One selection chosen for all guests)
 Mashed Potatoes Garlic or Rustic Smashed or Oven Roasted Potatoes with Fine Herbs

DESSERT – Choose one in advance for all guests

- Classic New York Cheesecake Served with fresh Fruit Compote.
- Warm Apple Blossom Sweet caramelized Apples in a rich Puff Pastry, served with Caramel and Cinnamon
- Vanilla Ice Cream
- Chocolate Raspberry Mousse Cake Devil's Food Cake with light, refreshing Raspberry Mousse

Served with Coffee, Decaf and a Selection of Teas

*Vegetarian, Gluten, Vegan and Lactose Free Entrees available by request. Pricing is based on your Entrée Selection. Upgrade your Lunch by adding Soup and Pasta courses. Applicable tax and gratuities not included.

SELECT A LA CARTE LUNCH

Every person is unique – so give your guests the freedom to choose their own entrées at your event in advance.

Warm Rolls and Breads

SALAD - Choose one in advance for all guests

- Mixed Green Salad with Crisp Vegetables and Basil Balsamic Drizzle
- Crisp Romaine Hearts and Smoked Bacon tossed in our Zesty Caesar Dressing, with Rustic Croutons and shaved Parmesan
- Mixed crisp Greens with cubed Brie, sliced Apples, crushed Walnuts and dried Cranberries under a Maple Apple Cinnamon Vinaigrette

GUEST'S CHOICE OF ENTRÉE (Pre selection in advance)

- Crisp pan-seared Chicken Supreme served with Dijon Mustard Cream Sauce
- Slow Roasted Slices of Beef with Mushroom Infused Jus
- Oven Roasted Salmon with Port Wine Butter Sauce
- Grilled Vegetable Strudel with Goat Cheese & Basil Pesto Cream Sauce (Vegetarian)

SERVED WITH

- Fresh Vegetables
- Your Choice of Potato (One selection chosen for all guests)
 Mashed Potatoes Garlic or Rustic Smashed OR Oven Roasted Potatoes with Fine Herbs

GUEST'S CHOICE OF DESSERT (Choose one for all guests)

- Classic New York Cheesecake Served with fresh Berry Compote.
- Warm Apple Blossom Sweet caramelized Apples in a rich Puff Pastry, served with Caramel and Cinnamon
- Vanilla Ice Cream

Served with Coffee, Decaf and a Selection of Teas

Applicable tax and gratuities not included. Minimum of 30 People

EXPRESS WORKING LUNCHES BUFFETS

(Minimum of 15 people)

CASABLANCA SANDWICH BOARD

Mixed Lettuce House Salad with House Dressings

Choose One in Advance:

- Shaved Turkey with Cranberry Mayo
- Ham and Swiss with Honey Mustard
- Tuna Salad
- Grilled Vegetable Wrap

Chef's Dessert Coffee, Tea and Soft Drinks

TOUCH OF TUSCANY

Focaccia Bread
Classic Caesar Salad with Shaved Parmesan
Chicken Parmigiana with Mozzarella and Pomodoro
Pasta Pomodoro with shredded Asiago Cheese
Chef's Dessert
Coffee, Tea and Soft Drinks

BOXED LUNCH

Taking an off-site excursion and require a quick lunch? We can provide your Lunch "to go" as a Boxed Lunch.

Provide an assortment of Sandwich types or choose in advance based on your guest preferences.

Choice of Sandwich

Ham & Swiss Grilled Vegetable Wrap Tuna Salad

Includes:

Fresh Whole Fruit Granola Bar Bottled Water Drink

Applicable tax and gratuities not included

BUFFET LUNCHES

(Minimum of 25 people)

EXECUTIVE DELI BUFFET

Chef's Daily Soup Kettle

Salads

Mixed Lettuce House Salad with Trio of Dressings
Potato and Egg Salad
Greek Pasta Salad
Coleslaw

Build Your Own Warm Sandwiches

Pulled Pork in House Made BBQ Sauce
Grilled Breast of Chicken
Spiced Potato Wedges
Served with assorted Breads, Buns and toppings including Cheddar Cheese, Caramelized Onions,

Sautéed Mushrooms, Tomato, Lettuce, BBQ Sauce and Mustard

Desserts

Assorted Pastries and Squares Coffee, Decaf and a Selection of Teas

\$36.95/person

PRIME MINISTER BUFFET

Chef's Daily Soup Kettle
Warm Rolls and Breads
Mixed Lettuce House Salad with Trio of Dressings
Potato and Egg Salad
Slow Roasted Vegetable and Pasta Salad

Entrees

Slow Roasted Beef Au Jus with Mustards and Horseradish Grilled Chicken with Maple Thyme Jus Oven Roasted Potatoes Fresh Vegetables

Desserts

Fresh Sliced Fruit Display
Chef's Sweet Table
Coffee, Decaf and a Selection of Teas

Applicable tax and gratuities not included