

2017 CATERING MENUS

**Four Points by Sheraton
Mississauga Meadowvale**

2501 Argentia Road
Mississauga, ON L5N 4G8
Canada

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BREAKFAST



BREAKFAST

Minimum requirement of 10 people. All breakfasts are served with freshly brewed Rainforest Alliance Certified™ coffee and select Bigelow® herbal teas.

The Continental

Chilled Fruit Juices, Assorted Danish, Muffins and Croissants, Preserves and Butter, Sliced Fresh Fruit, Assorted Yogurts **\$13.50** pp

The Mississaugan

Chilled Fruit Juices, Assorted Danish, Muffins and Croissants, Preserves and Butter, Sliced Fresh Fruit, Scrambled Eggs, Bacon and Sausage, Home Fries, Assorted Yogurts..... **\$16.50** pp

The Executive

Chilled Fruit Juices, Sliced Fresh Fruit, Assorted Bagels and Cream Cheese, Egg Wraps **or** Eggs Frittata, Hash Brown Potatoes, Assorted Muffins, Assorted Yogurts, and Toast, Preserves and Butter **\$18.50** pp

The Nutritional

Fresh Orange Juice, Sliced Fresh Fruit, Assorted Low Fat Fruit Yogurts, Make Your Own Parfait: Yogurt, Granola, Blueberries, Strawberries, Honey, Sunflower Seeds and Nuts, Assorted Cereals and Milk **\$16.50** pp

TO COMPLIMENT YOUR BREAKFAST

French Toast or Pancakes or Waffles with Syrup **\$4** pp
Assorted Breakfast Cereals with Milk **\$4** pp
Assorted Bagels and Cream Cheese **\$3.50** pp

COFFEE BREAKS

Minimum requirement of 10 people. All breaks are served with freshly brewed Rainforest Alliance Certified™ coffee and select Bigelow® herbal teas, except for The Energizer, which is served with bottled water and decaffeinated coffee.

Cookies 'N Such

Fresh In-house Baked Cookies **\$14** pp
Add Chocolate Fondue..... **\$3** pp

Take a Dip

Fresh Raw Vegetable Sticks with Cream Cheese and Cucumber Dips..... **\$12** pp

The All Natural Break

Sliced Fresh Fruit and Berries, All Natural Granola Bars, Assorted Low Fat Fruit Yogurts and Bottled Water **\$14** pp

Chocolate Treat

Chocolate Chip Cookies, Chocolate Dipped Strawberries, Chocolate Biscotti, Chocolate or White Milk **\$16** pp

The Refresher

Fresh Fruit Skewers with Fruit Yogurt Dip, Fresh In-House Baked Cookies **\$14** pp

Pie Break

Mini Assorted Pies – Apple, Pumpkin, Pecan **\$14** pp

The Four Points

Assorted International Cheeses and Crackers, Sliced Fresh Fruit and Berries **\$18** pp

The Energizer

Platter of Assorted Dried Fruits and Nuts Trail Mix..... **\$16** pp

Double Dip

Marshmallows and Biscotti with Chocolate Fondue.... **\$14** pp

Sugar Rush

Assorted Chocolate Bars, Gummies and Plain M&Ms **\$16** pp

BREAKFAST



A LA CARTE

Danish, Muffins and Croissants	\$3 ea
Fresh In-House Baked Scones	\$3 ea
Bagels and Cream Cheese	\$5 ea
Assorted Mini French Pastries	\$3 ea
Fresh Baked Banana Bread or Cranberry Loaf (1 loaf is 12 slices).....	\$26 loaf
Freshly Baked Cookies.....	\$3 ea
Selection of All Natural Granola Bars	\$4 ea
Chocolate Brownies.....	\$2.50 ea
Individual Assorted Fruit Yogurt.....	\$3.50 ea
Platter with International Cheeses, Fresh Fruit and Crackers (serves 10).....	\$95 ea
Platter of Sliced Fresh Fruit (serves 10)	\$60 ea
Crudités Platter with Fresh Raw Vegetables with Creamy Dip (serves 10).....	\$60 ea
Fresh Brewed Rainforest Alliance Certified™ Coffee (10 Cup Thermos).....	\$28 ea
Fresh Brewed Rainforest Alliance Certified™ Coffee (30 Cup Urn)	\$75 ea
Pot of Bigelow® Tea (10 Cup Thermos)	\$18 ea
Assorted Soft Drinks.....	\$3.50 ea
Bottled Water	\$3.50 ea
Perrier Mineral Water	\$4.50 ea
Milk – Individual 2% or 1% Chocolate (250 ml)	\$3.50 ea
Assorted Bottled Juices	\$3.50 ea

LUNCH



LUNCH BUFFET

Minimum requirement of 30 people\$34 pp

Salads

Panzanella Salad with Crispy Romaine, Tomatoes, Olives, Fresh Mozzarella, Herb Croutons and Tomato Dressing

California Greens with Citrus Fruit, Walnuts, Red Onions and Assorted Dressings

Pasta Salad with Feta and Sundried Tomatoes

Main Courses (Choice of Two)

Your selections will be accompanied by your choice of Seasoned Roasted Potatoes, White or Wild Rice and a Medley of Buttered Vegetables. Also includes Freshly Baked Bread Rolls.

Oregano and Pepperoncino Chicken

Roast Top Sirloin of Beef with Peppercorn Jus

Salmon Teriyaki

Meat Lasagna

Wild Mushroom Ravioli in Parmesan Cream

Desserts

Assorted Tarts and Pastries

Sliced Fresh Fruit Platter

Beverages

Freshly brewed Rainforest Alliance Certified™ coffee and select Bigelow® herbal teas

Assorted Soft Drinks

FULL-SERVICE LUNCH BUFFET

Minimum requirement of 30 people\$39 pp

Salads

Mixed Greens with Toasted Pine Nuts, Citrus Segments and Mango Vinaigrette Dressing

Grilled Vegetable Platter with Zucchini, Eggplant, Medley of Peppers and Portobello Mushrooms

Crisp Hearts of Romaine with Caesar Dressing and Shards of Asiago Cheese

Thai Noodle Salad with Mango and Cashew Nuts

Seven Grain Salad

Main Courses (Choice of Three)

Your selections will be accompanied by your choice of Seasoned Roasted Potatoes, White or Wild Rice and a Medley of Buttered Vegetables. Also includes Freshly Baked Bread Rolls.

Breast of Chicken Stuffed with Spinach and Leeks in Roasted Red Pepper Sauce

Roast Top Sirloin of Beef in Peppercorn Jus

Pan Seared Sole in a Fennel and Clam Nage

Goat Cheese Ravioli with a Chive Cream Sauce and Walnuts

Lemon Chicken Fricasse with Feta

Desserts

Chef's Choice of Assorted Pastries and Cakes

Sliced Fresh Fruit Platter

Beverages

Freshly Brewed Rainforest Alliance Certified™ coffee and Select Bigelow® Herbal Teas

Assorted Soft Drinks

DINNER



FULL-SERVICE DINNER BUFFET

Minimum requirement of 35 people\$46 pp

Salads

Mixed Greens with Toasted Pine Nuts, Citrus Segments and Mango Vinaigrette Dressing

Grilled Vegetable Platter with Zucchini, Eggplant, Medley of Peppers and Portobello Mushrooms

Crisp Hearts of Romaine with Caesar Dressing and Shards of Asiago Cheese

Apple, Pear and Walnut Salad

Seven Grain Salad

Main Courses (Choice of Two)

Your selections will be accompanied by your choice of Seasoned Roasted Potatoes, White or Wild Rice and a Medley of Buttered Vegetables. Also includes Freshly Baked Bread Rolls.

Breast of Chicken Stuffed with Spinach and Leeks in a Roasted Red Pepper Sauce

Roast Top Sirloin of Beef in Peppercorn Jus

Salmon Wrapped in Sole with a Dill Cream Sauce

Goat Cheese Ravioli with a Chive Cream Sauce and Walnuts

Lemon Chicken Fricasse with Feta

Desserts

Chef's Selection of Cakes

Sliced Fresh Fruit Platter

Warm Apple Strudel with Cinnamon Brandy Anglaise

Beverages

Freshly brewed Rainforest Alliance Certified™ coffee and select Bigelow® herbal teas

Assorted Soft Drinks

GALA DINNER BUFFET

Minimum requirement of 35 people\$52 pp

Salads

Greek Salad with Cucumbers, Tomatoes, Sweet Peppers and Feta Cheese

Baby Spinach Salad with Roasted Almonds, Mushrooms, Cherry Tomatoes, Bacon Bits and Mandarin Segments

Caprese Salad topped with Fresh Basil and Pesto

Arugula, Figs and Goat Cheese Salad

Grilled Asparagus and Artichoke Salad

Smoked and Marinated Seafood with Red Onions and Capers

International Cheese Tray with Crackers and Grapes

Main Courses (Choice of Three)

Your selections will be accompanied by your choice of Seasoned Roasted Potatoes, White or Wild Rice and a Medley of Buttered Vegetables. Also includes Freshly Baked Bread Rolls.

Supreme of Chicken Stuffed with Goat Cheese in an Olive and Sage Cream Sauce

Salmon Wrapped in Sole with a Dill Cream Sauce

Roast Leg of Lamb with Mint Jus

Atlantic Salmon Filet in Tomato Saffron Bouillon Baise

Grilled Teriyaki Salmon

Beef Tenderloin Bourguignon in a Rich Red Wine Sauce with Button Mushrooms

Desserts

Platter of Sliced Fresh Fruit and Berries

Chef's choice of assorted Pastries and Cakes

Fruit Tarts

Warm Apple Strudel with Cinnamon Brandy Anglaise

Beverages

Freshly brewed Rainforest Alliance Certified™ coffee and select Bigelow® herbal teas

Assorted Soft Drinks

DINNER



PLATED MEAL SELECTIONS

Please note that the menu is priced per person and a minimum of 25 people is required. Should you not meet the minimum requirement, a surcharge of \$15 per person will apply.

Appetizers (Choice of One)

Select two for an additional \$7 pp.

California Greens with Toasted Pine Nuts, Citrus Segments in a Mango Vinaigrette Dressing

Baby Spinach Salad with Roasted Almonds, Mushrooms, Cherry Tomatoes, Bacon Bits and Mandarin Segments

Antipasto Platter with Marinated Grilled Vegetables and Portobello Mushrooms

Vine-ripened Tomatoes with Buffalo Mozzarella and Basil Pesto and Micro Greens

Lobster Bisque with Truffle Essence

Maple Roasted Squash Soup with Garlic Croutons

Main Courses (Choice of One Plated Menu Option)

Your selections will be accompanied by your choice of Seasoned Roasted Potatoes, White or Wild Rice and a Medley of Buttered Vegetables. Also includes Freshly Baked Bread Rolls.

Plated Menu 1 \$52.50 pp

Roast Prime Rib Au Jus and Bearnaise

Blackened Rainbow Trout with Champagne and Pink Peppercorn Sabayon

Chicken Supreme Stuffed with Prosciutto and White Wine Glaze

Plated Menu 2 \$46.50 pp

Medallions of Beef with Gorgonzola Butter

Grilled Salmon with Sesame Teriyaki Glaze and Dried Ginger

Cornish Hen Stuffed with Wild Rice and Herbs with Mushroom Cream

Plated Menu 3 \$42.50 pp

Grilled Striploin with Peppercorn Jus

Slow Roasted Supreme of Chicken with Mustard Sauce

Pan Seared Lemon Sole with Chive Crème

Desserts (Choice of One)

Cappuccino Cake

Chocolate Truffle Cake

Fresh Cut Tropical Fruits and Berries with Brandy Anglaise

New York Cheesecake with Strawberry Coulis

Warm Apple Strudel with Cinnamon Brandy Anglaise

Caramel Pecan and Dark Chocolate Pie

Crème Brulee with biscotti

Beverages

Freshly brewed Rainforest Alliance Certified™ coffee and select Bigelow® herbal teas

BEVERAGES



HOST BAR

This arrangement is recommended when the Host provides the reception. The following prices are subject to all applicable taxes and a 15% gratuity charge. The Host is only charged on what is consumed.

A bartender charge of \$40 per hour will apply if net bar consumption is less than \$325, before taxes (minimum 4 hours).

House Wine	\$7
Canadian Beer	\$5.50
Imported Beer.....	\$6.50
Standard Brands of Liquor	\$6.50
Premium Brands of Liquor	\$7.50
Liqueur	\$7.50
Cognac (VS).....	\$8.50
Martini	\$8.50
Soft Drinks (355 ml), Sparkling (355 ml) and Bottled Water (500 ml).....	\$3.50
Sparkling Bottled Water (1,000 ml).....	\$6.00

CASH BAR

This arrangement is recommended when guests will be paying for their own drinks. All liquor drinks are a one-ounce pour and include standard bar mixes. All cash bar prices include applicable taxes.

House Wine	\$8
Canadian Beer	\$6.50
Imported Beer.....	\$7.50
Standard Brands of Liquor	\$7.50
Premium Brands of Liquor	\$8.50
Liqueur	\$8.50
Cognac (VS).....	\$10
Martini	\$10
Soft Drinks, Sparkling and Bottled Water	\$4

The Liquor License Board of Ontario (LLBO) regulations prohibit the service of alcoholic beverages after 1 AM. All entertainment should cease at this time and the function room is to be vacated by 1:45 AM. Catering and Bar services operate according to the LLBO regulations.

COCKTAIL PUNCH FOR RECEPTIONS

Serves 40 People.

Fruit Punch (Non-alcoholic)	\$85
Alcoholic Punch.....	\$110
Sparkling Wine Punch.....	\$110
Sangria	\$120
Eggnog (Seasonal)	\$100
Rum & Eggnog (Seasonal).....	\$120

RECEPTION



HOT HORS D'OEUVRES

Prices are per dozen.

Buffalo Style Chicken Wings.....	\$30
Mini Quiche.....	\$28
Cajun Spiced Fried Mushrooms.....	\$28
Mini Beef Kebab.....	\$30
Pork Satay with Peanut Sauce.....	\$30
Chicken Satay with Peanut Sauce.....	\$30
Beef Satay with Peanut Sauce.....	\$30
Vegetable Spring Rolls.....	\$28
Tempura Fried Shrimp.....	\$32
Garlic Shrimp.....	\$32
Crab Meat Croquettes.....	\$32
BBQ Meat Balls.....	\$28
Vegetable Samosas.....	\$28
Stuffed Jalapeños.....	\$28
Scallops in Hot Garlic Sauce.....	\$32
Batter Fried Calamari Rings.....	\$28
Spinakopita.....	\$28
Mini Chicken Kebab.....	\$30

Potato Chips*.....	\$8 per bowl
Peanuts*.....	\$10 per bowl

(*Serves 5 persons)

COLD HORS D'OEUVRES

Prices are per dozen.

Roast Beef with Asparagus.....	\$32
Chipolte Baby Shrimp on Toast.....	\$32
Smoked Salmon and Cream Cheese Mousse in Cucumber Cups.....	\$32
Salmon Tartar with Caviar.....	\$32
Bruschetta with Roasted Tomatoes.....	\$28
Chicken Salad Tartlets.....	\$28
Crab Meat on Brioche.....	\$32
Brie Cheese on Crackers.....	\$28
Prosciutto with Asparagus.....	\$32
Roasted Peppers and Mozzarella on Pesto Focaccia.....	\$28
Prosciutto with Melon.....	\$32

Pretzels*.....	\$8 per bowl
Nachos with Salsa*.....	\$12 per bowl

RECEPTION



FOUR POINTS COCKTAIL PACKAGE\$36 pp

(Minimum 30 person – 90 minutes duration)

Fresh Crudités with Rosemary ranch dip
Pita and Armenian flat bread served with hummus
and Baba Ghanoush
Chef's Selection of 4 assorted canapés
Domestic and international Cheese Platter
Sliced Fresh Fruit with honey mint yogurt Dip
Assorted mini French pastries

Add one drink ticket \$6

Add two drink ticket \$10

PLATTERS

(Minimum 15 persons)

Assorted Sandwich Platter

An assortment of quarter cut cocktail sandwiches
with relishes..... \$8 pp

Scandinavian Open Faced Sandwich Platter

An assortment of roast beef, smoked salmon,
ham, turkey, cheese, eggs and baby shrimps
with traditional garnishes..... \$10 pp

International Cheese Platter

An assortment of imported and domestic
cheeses with crackers..... \$10 pp

Crudités Platter

An assortment of fresh vegetable sticks
with house dip \$7 pp

Fresh Fruit Platter

An assortment of sliced fresh fruit and berries \$8 pp

Sweets Platter

An assortment of cookies, brownies, cakes and pies.... \$8 pp

Mediterranean Platter

Hummus and Baba ghanoush with flat bread,
celery sticks, marinated olives and pickles..... \$8 pp

RECEPTION MENUS

Chef in Uniform at \$40 per hour. Minimum of 4 hours.

Antipasto Station

Prosciutto, Genoa Salami, Marinated Vegetables,
Grilled Artichokes, Marinated Olives, Fresh Bocconcini,
Dips, Baguettes, Kaiser Rolls and Flat Breads
(Serves minimum of 20 people)..... \$200

Oyster Station

Freshly Shucked Oysters with Champagne Vinegar,
Lemon Wedges, Red Wine Shallot Vinegar and
Tabasco Sauce (Serves minimum of 30 people)..... \$200

Pepper Crusted AAA Beef Striploin

Aged AAA Beef Striploin Rubbed with Herbs,
Cracked Pepper and Mustard Served with Grainy
Mustard, Horseradish, Red Wine Shallot Jus and
Kaiser Rolls (Serves minimum of 20 people)..... \$300

Salmon and Shrimp Station

Thinly Sliced Smoked Atlantic Salmon, Cured
Salmon, Cold Shrimps with Seafood Sauce,
Lemons, Sour Cream, Capers, Cream Cheese,
Onion Rings and Dark Rye Bread
(Serves minimum of 20 people)..... \$225

Belgium Dark Chocolate Fondue

Fresh Fruit Skewers, Marshmallows, Cake Fingers,
Strawberries and Biscotti (Serves minimum
of 20 people) \$300

International and Canadian Cheese Board

Selection of International and Canadian Cheese –
Brie, Swiss, Oka, Gouda, Cheddar, Dana Blue,
Havarti and Goat Cheeses Garnished with Figs,
Grapes, Strawberries, Melba and Assorted Crackers
(Serves minimum of 25 people)..... \$195

MEETING PACKAGE #1

Minimum 10 guests..... **\$52** per person

Minimum Meeting Room Rental

Fast & Free WiFi (Fiber Optic)

Complimentary Parking

Local Phone Calls

Flipchart with Markers

Continental Breakfast

Chilled fruit juice

Oven fresh assorted muffins, croissants and danishes

Freshly brewed Rainforest Alliance Certified™ coffee and select Bigelow® herbal teas

Add to your Breakfast

French toast or pancakes or waffles with syrup **\$4** pp

Assorted Breakfast Cereals with Milk **\$4** pp

Morning Break

Freshly brewed Rainforest Alliance Certified™ coffee and select Bigelow® herbal teas

Add to your Breaks

Granola bars or sliced fresh fruit or assorted flavoured fruit yogurts..... **\$4** pp

Working Lunch

Fresh crudites with dip

Macaroni salad

Tossed green salad with assorted dressings

Assorted sandwiches on a variety of breads with assorted accompaniments (vegetarian options included)

Assorted mini French pastries

Freshly brewed Rainforest Alliance Certified™ coffee and select Bigelow® herbal teas

Afternoon Break

Freshly brewed Rainforest Alliance Certified™ coffee and select Bigelow® herbal teas

Assorted freshly baked cookies, buttered popcorn or chocolate brownies – option to substitute*

***ENHANCE YOUR BREAKS FOR AN ADDITIONAL \$5 PP**

Chocolate Treat

Chocolate chip cookies, chocolate dipped strawberries, chocolate biscotti, chocolate or white milk

The Refresher

Fresh fruit skewers with fruit yogurt dip, freshly baked cookies

Double Dip

Marshmallows and biscotti with Belgium dark chocolate fondue

Sugar Rush

Assorted chocolate bars, gummies and plain M&Ms

Audio Visual

Screen..... **\$60** per day

LCD Projector..... **\$175** per day

All other AV requirements may be discussed further

MEETING PACKAGE #2

10–25 guests **\$60** per person
26+ guests **\$57** per person

Minimum Meeting Room Rental

Fast & Free WiFi (Fiber Optic)

Complimentary Parking

Local Phone Calls

Flipchart with Markers

Continental Breakfast

Chilled fruit juice

Oven fresh assorted muffins, croissants and danishes

Freshly brewed Rainforest Alliance Certified™ coffee and select Bigelow® herbal teas

Add to your Breakfast

French toast or pancakes or waffles with syrup **\$4** pp

Assorted Breakfast Cereals with Milk **\$4** pp

Morning Break

Freshly brewed Rainforest Alliance Certified™ coffee and select Bigelow® herbal teas

Add to your Breaks

Granola bars or sliced fresh fruit or assorted fruit yogurts..... **\$4** pp

Working Lunch

The seasonal lunch of the day. Please refer to the seasonal menus included in this document.

Afternoon Break

Freshly brewed Rainforest Alliance Certified™ coffee and select Bigelow® herbal teas

Assorted freshly baked cookies, buttered popcorn or chocolate brownies – option to substitute*

***ENHANCE YOUR BREAKS FOR AN ADDITIONAL \$5 PP**

Chocolate Treat

Chocolate chip cookies, chocolate dipped strawberries, chocolate biscotti, chocolate or white milk

The Refresher

Fresh fruit skewers with fruit yogurt dip, freshly baked cookies

Double Dip

Marshmallows and biscotti with Belgium dark chocolate fondue

Sugar Rush

Assorted chocolate bars, gummies and plain M&Ms

Audio Visual

Screen **\$60** per day

LCD Projector..... **\$175** per day

All other AV requirements may be discussed further

MEETING PACKAGE #3

10–25 guests **\$65** per person
26+ guests **\$62** per person

Minimum Meeting Room Rental

Fast & Free WiFi (Fiber Optic)

Complimentary Parking

Local Phone Calls

Flipchart with Markers

Hot Breakfast

Fresh seasonal sliced fruit

Bacon and sausage

Home fries

Scrambled eggs

Oven fresh assorted muffins, croissants and danishes

Preserves and butter

Chilled fruit juice

Freshly brewed Rainforest Alliance Certified™ coffee
and select Bigelow® herbal teas

Add to your Breakfast

French toast or pancakes or waffles with syrup **\$4** pp

Assorted Breakfast Cereals with Milk **\$4** pp

Morning Break

Freshly brewed Rainforest Alliance Certified™ coffee
and select herbal teas

Add to your Breaks

Granola bars or sliced fresh fruit or assorted
fruit yogurts..... **\$4** pp

Working Lunch

The seasonal lunch of the day. Please refer to the seasonal
menus included in this document.

Afternoon Break

Freshly brewed Rainforest Alliance Certified™ coffee
and select herbal teas

Assorted freshly baked cookies, buttered popcorn
or chocolate brownies – option to substitute*

***ENHANCE YOUR BREAKS FOR
AN ADDITIONAL \$5 PP**

Chocolate Treat

Chocolate chip cookies, chocolate dipped strawberries,
chocolate biscotti, chocolate or white milk

The Refresher

Fresh fruit skewers with fruit yogurt dip,
freshly baked cookies

Double Dip

Marshmallows and biscotti with Belgium dark
chocolate fondue

Sugar Rush

Assorted chocolate bars, gummies and plain M&Ms

Audio Visual

Screen **\$60** per day

LCD Projector..... **\$175** per day

All other AV requirements may be discussed further

WORKING LUNCH MENU

WINTER / FALL MENUS

DECEMBER 22, 2016–MARCH 18, 2017
SEPTEMBER 11, 2017–DECEMBER 21, 2017

Please note that working lunches are pre-selected.

You may choose to select another lunch, however a \$8 per person fee will apply.

Weekend events can select any lunch menu preferred.

Assorted soft drinks and bottled water can be added to any lunch at \$3.50 each, charged on consumption.

Mondays – Build Your Own Fajitas

Chicken and Wild Rice Soup

Mixed Bean and Mustard Salad

Tossed Green Salad with Assorted Dressings

Beef Sirloin Mexicana

Tossed Cajun Peppers with Onions

Chickpea and Artichoke Pilaf

Tortillas, Crispy Tortilla Chips with Tomato Jalapeño Salsa, Sour Cream and Guacamole (on the Side)

Apple Crumble

Freshly brewed Rainforest Alliance Certified™ coffee and select Bigelow® herbal teas

Tuesday – Italian Fiesta

Mushroom Soup

Caesar Salad

Vine-ripened Tomatoes and Bocconcini Salad

Roasted Root Vegetables Ravioli in Gorgonzola Butter

Red Wine and Roasted Garlic Braised Beef

Italian Herb and Garlic Rice

Garlic Bread

Ricotta and Saffron Pie

Freshly brewed Rainforest Alliance Certified™ coffee and select Bigelow® herbal teas

Wednesday – It's All Greek

Mesclun with Roasted Fennel and Oranges, Kalamata Olives and Lemon Oregano Dressing

Grilled Vegetable Platter

Chicken Stew with Olives, Tomatoes and Peppers

Spinach and Lemon Rice

Tzatziki Sauce and Pitas on the Side

Rice Pudding with Nuts and Fruits

Freshly brewed Rainforest Alliance Certified™ coffee and select Bigelow® herbal teas

Thursday – Asian Delight

Thai Noodle and Raw Mango Salad

Seaweed Salad

Spring Rolls with Plum Sauce

Chicken in an Oyster and Burnt Garlic Sauce

Stir-Fried Rice with Corn and Vegetables

Raspberry Mousse

Freshly brewed Rainforest Alliance Certified™ coffee and select Bigelow® herbal teas

Friday – Baked Delight

Squash Soup

Fresh Crudités with Dip

Perogies with Cottage and Parmesan Cheeses, served with Sour Cream

Meat Lasagna

Cheesecake

Freshly brewed Rainforest Alliance Certified™ coffee and select Bigelow® herbal teas

WORKING LUNCH MENU

SPRING / SUMMER MENUS

MARCH 19, 2017–JUNE 23, 2017
JUNE 24, 2017–SEPTEMBER 10, 2017

Please note that working lunches are pre-selected.

You may choose to select another lunch, however a \$8 per person fee will apply.

Weekend events can select any lunch menu preferred.

Assorted soft drinks and bottled water can be added to any lunch at \$3.50 each, charged on consumption.

Mondays – Build Your Own Fajitas

Chicken and Wild Rice Soup

Avocado with Pineapple and Jalapeños with Citrus Dressing

Tossed Green Salad with Assorted Dressings

Cajun Chicken

Spicy Mexican Peppers with Onions

Chickpea and Artichoke Pilaf

Tortillas, Crispy Tortilla Chips with Tomato Jalapeño Salsa, Sour Cream and Guacamole (on the Side)

Dark Chocolate Dulche de Leche Flan

Freshly brewed Rainforest Alliance Certified™ coffee and select Bigelow® herbal teas

Tuesday – Italian Fiesta

Pasta and Bean Soup

Grilled Zucchini, raisin with Lemon Mustard Dressing

Panzella Saled

Penne Calabrese with Italian Sausage

Slow Roasted Chicken with Fennel and Peperoncino

Garlic Bread

Panna Cotta with Berries

Freshly brewed Rainforest Alliance Certified™ coffee and select Bigelow® herbal teas

Wednesday – It's All Greek

Mesclun with Roasted Fennel and Oranges, Kalamata Olives and Lemon Oregano Dressing

Grilled Vegetable Platter

Grilled Chicken Souvlaki with Lemon Oregano Butter
Eggplant Roulade with Tornado Sauce

Spinach and Lemon Rice

Tzatziki Sauce and Pitas on the Side

Greek Yogurt with Stewed Peaches and Honey

Freshly brewed Rainforest Alliance Certified™ coffee and select Bigelow® herbal teas

Thursday – Asian Delight

Glass Noodles and Papaya Salad

Tossed Green Salad with Sprouts and Tofu with Assorted Dressings

Spring Rolls with Plum Sauce

Chicken and Tofu with Thai Red Curry

Jasmine Rice

Coconut Raspberry Flan

Freshly brewed Rainforest Alliance Certified™ coffee and select Bigelow® herbal teas

Friday – Summer Grill

Fresh Crudites with Dip

Caesar Salad

Broccoli Florentine, Pesto Peperoncino

Grilled Beef Burgers

Black Bean Burgers

Sesame Buns with Traditional Accompaniments and Condiments

Toppings of Bacon Strips and Aged Cheddar

Hand Cut Fries

New York Cheese Cake

Freshly brewed Rainforest Alliance Certified™ coffee and select Bigelow® herbal teas