



Afternoon



Boxed lunch * Priced per person

Includes bottled water, potato chips, jumbo cookie, whole fruit, portioned cheese, utensils and napkins

Items can be made gluten free upon request

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| <p>✦ Roast beef \$28
Shaved roast beef, caramelized onion, provolone cheese with horseradish roasted garlic aioli and mixed greens on rosemary focaccia bread</p> <p>✦ Rotisserie chicken \$27
Sliced rotisserie chicken with smoked gouda, chipotle aioli and arugula on ciabatta bun</p> <p>✦ Prosciutto \$28
Shaved prosciutto with pesto mayo, Swiss cheese, and arugula on focaccia bun</p> <p>✦ Meatball \$28
Italian meatball with herb tomato sauce on European sub with Grana Padano cheese</p> | <p>✦ Haloumi <small>Vegetarian</small> \$26
Fried haloumi cheese and grilled mix peppers with roasted garlic pesto aioli on rosemary focaccia bread</p> <p>✦ Daiya <small>Vegan</small> \$27
Baked Daiya cheese with grilled asparagus, avocado, and mayonnaise on ciabatta bun</p> <p>✦ Pulled pork \$28
Barbequed pulled pork with arugula and mozzarella on sundried tomato flour tortilla</p> <p>✦ Smoked salmon \$28
Cold smoked salmon with caper cream cheese, sour cream, mayonnaise, shaved onion, cucumber, and lettuce on rye</p> |
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All prices are subject to a customary 19% taxable service charge and 15% applicable HST. Prices are subject to change.
All prices are guaranteed 90 days prior to the function.

Lunch buffet * priced per person

Includes freshly brewed Starbucks coffee and Tazo teas

✦ SANDWICHES \$30

Prepared in advance with deli cold cuts including
 · *black forest ham, turkey, chicken salad,*
 · *and egg salad on focaccia, ciabatta and euro rolls*
 Artisan green salad
 Assorted cookies and squares

✦ WRAPS \$33

Prepared in advance, including
 · *Grilled chicken and mixed greens*
 · *Barbeque pulled pork wrap*
 · *Pesto balsamic glazed vegetables, hummus,*
 · *and baby greens*
 Chef's daily soup
 Greek salad
 Assorted cookies and squares

✦ BOARDROOM \$34

Prepared in advance sandwiches and wraps
 · *Sliced roast beef with ancho mayo*
 · *Grilled sliced chicken and garlic aioli*
 · *Smoked salmon with pickled onion and*
 · *capered mustard cream cheese*
 · *Grilled vegetables, haloumi, pesto and hummus*
Baby green salad with garden vegetables
 Caesar salad
 Selection of brownies, cookies and squares

✦ PIZZA PARTY Minimum 25 people. \$31

Garlic fingers with garlic confit, mozzarella, and housemade donair sauce
 CHOICE OF THREE PIZZAS
 · *Pepperoni*
 · *Meat Lovers*
 · *Hawaiian*
 · *Vegetarian*
 · *Three Cheese*
 Caesar salad
 Assorted cookies and squares

✦ BACKYARD BARBEQUE Minimum 25 people. \$35

Beef burgers
 Beef hotdogs
 Italian sausages and sauerkraut
 Scallion buns, hotdog buns, and gluten free buns
 Traditional condiment display
 Assorted breads with butter
 Baby green salad with garden vegetables
 Potato salad
 Corn on the cob
 Grilled pesto marinated garden vegetables
 Lemon meringue pie
 Sliced melons

✦ EXTRAVAGANT BARBEQUE Minimum 25 people. . \$42

Oktoberfest sausage
 Beef hotdogs
 Beef burgers
 Quarter barbequed chicken
 Vegetable vegan burgers
 Scallion buns, hotdog buns, and gluten free buns
 Condiment display of sliced cheese, dill pickle spears, sauerkraut, relish, dijon, tomato, red onion, and lettuce
 Mixed salad greens
 Coleslaw
 Baby potato maple bacon salad
 Corn on the cob
 Pickled vegetables
 Fresh baked corn bread
 Lemon meringue pie, coconut cream pie and pecan pie
 * Add Chipotle barbeque half baby back ribs for \$13 a person

✦ ITALIAN \$32

Caesar salad
 Asiago garlic bread
 Grilled chicken tomato pesto pasta
 Tuscan pizza with sundried tomato, artichoke, olive, bocconcini, basil and mozzarella
 Limoncello meringue tart

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✦ **CANADIAN** Minimum 35 people \$39

- Assorted rolls with butter
- Warm tea biscuits
- Traditional Caesar salad
- Mixed green salad
- CHOICE OF TWO ENTRÉES:
- *Blueberry maple salmon*
- *Herb roasted chicken*
- *Roasted beef with mushroom gravy*
- *Vegetable penne*
- *Mashed potato*
- *Mixed vegetables*
- *Apple crisp, and lemon meringue and strawberry*
- *Rhubarb pies*

✦ **ASIAN** Minimum 25 people 37

- Egg drop soup
- Vegetable fried rice
- Spring roll
- Beef and broccoli
- Chicken balls
- Chow mein
- Mango pudding

✦ **EUROPEAN** Minimum 25 people. \$45

- Assorted rolls with butter
- Warm garlic asiago cheese bread
- Traditional caesar salad with condiments
- Tomato and bocconcini with basil salad
- Greek salad
- Beef bourguignon
- Chicken cacciatore
- Provencal vegetables
- Herb roasted parmesan baby potato
- Chef selection of dessert cakes and pies

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Plated lunch * Minimum 25 people / Priced per person

Includes assorted rolls with butter, choice of salad or soup, choice of a dessert, with chef 's selection of potato or rice and seasonal vegetables, and freshly brewed Starbucks coffee and Tazo teas

Salad

- + CAESAR Crisp romaine, grana padano shards, focaccia croutons, bacon bits with dressing
- + SPINACH Baby spinach, almonds, strawberries, and oyster mushrooms with honey dijon mustard dressing
- + FIELD GREENS Grape tomato and English cucumber with white balsamic vinaigrette
- + GREEK Olives, tomato, onion, mix peppers, cucumber and feta cheese with red wine vinaigrette

Soup

- + Roasted butternut squash
- + Tomato vegetable
- + Tomato and roasted red pepper
- + Wild mushroom bisque
- + Seafood Chowder * Add \$4 person

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Entrées

- + Pan seared breast of chicken stuffed with . . . \$35
gouda cheese, mushroom and spinach with port wine jus
- + Orange biscotti crusted salmon with \$35
tomato chutney
- + Grilled New York striploin steak with \$37
Madagascar peppercorn seasoned mushroom bourbon sauce
- + Peppercorn sirloin with brie and red wine . . . \$36
reduction
- + Roasted herb chicken supreme with \$37
rosemary jus
- + Oven roasted chicken breast stuffed with . . . \$35
mushrooms and provolone cheese
- + Apricot and rosemary focaccia stuffed pork. . \$38
loin, pineapple mustard dem
- + Pan fried herb flour dusted haddock with . . . \$34
lemon butter and creamed peas
- + Vegetable wellington. \$34



Desserts

- + Sticky toffee ginger cake
- + Chocolate molten lava cake
- + New York cheesecake with berry compote
- + White chocolate blueberry cheesecake
- + European strawberry shortcake
- + Strawberry rhubarb crisp
- + Apple wellington
- + Citrus berry tart

Children's menu * \$22 per person

Includes crudité with ranch dip, and brownie with ice cream

- + Chicken fingers and fries
- + Grilled cheese and fries
- + Spaghetti and meatballs
- + Mac and cheese
- + Cheese burger and fries
- + Veggie chicken fingers and fries

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