

LUNCH MENU

Building Your Working Lunch

Boxed Lunch

Themed Buffet Lunches

Lunch Enhancers

Business...Social...Connect!



Building Your Working Lunch (Min. of 12 guests)

In order to give our valued clients the flexibility to choose their menu based on their group preferences, our Executive Chef has created a selection of menu options that can be mixed to create your perfect selection and provide you flexibility to try different selections for different visits.

Please add a soup and/or salad(s) to the below:

Chef's Gourmet Sandwiches Package

(select three types of hand-crafted sandwiches)

\$ 10.95 per person

*This package includes: hand-crafted selected dessert squares, freshly brewed coffee, assorted teas, assorted soft drinks.
(The pricing is based on 1.25 sandwiches per person)*

Sandwiches are served on assorted artisan breads and fresh wraps

ROASTED TURKEY

Sliced seasoned turkey with swiss cheese, baby spinach and tomatoes with a house made blue cheese dressing, mustard aioli

ROAST BEEF

Garlic rubbed sliced roast beef with horseradish mayonnaise and julienne red onions

RAGIN CAJUN

Roasted chicken with Cajun mayonnaise, shredded lettuce and jalapeno cheese, and sliced tomatoes

GRAINVILLE

Assorted herb-roasted seasonal vegetables with herbed cream cheese, avocado mayonnaise, julienne red onions and finely shredded lettuce and spiced havarti cheese

MONTEREY BEEF

Roasted red peppers, finely shredded lettuce, sliced tomatoes with seasoned beef jalapenos and shredded cheese

HONEY HAM

Sliced honey ham with artisan mustard aioli, with finely shredded lettuce and hints of fresh honey

SOUTHWEST CHICKEN RANCH

Black bean salsa with crispy chicken, shredded cheese and peppercorn dressing

BEEF TWISTER

Sliced beef with red pepper aioli, finely shredded lettuce and herbed tomatoes

TUNA SALAD

Classic tuna salad served with shredded lettuce

EGG SALAD

Traditional egg salad with shredded lettuce

Above package served with selected accompaniments

Served with house pickles and artisan mustard

Country Classic Package (please choose one)

This package includes: hand-crafted selected dessert squares, freshly brewed coffee, assorted teas, assorted soft drinks.

\$ 13.95 per person

SHEPHERD'S PIE

Fresh seasoned beef with corn, peas, house gravy and garlic mashed potatoes

CHICKEN POT PIE

Assorted vegetables enrobed in a rich seasoned cream sauce with chunks of chicken, served in a flaky pastry shell topped with a puff pastry top

BEEF STEW

Rich and hearty vegetables with a rich beef gravy and tender pieces of beef, served with rice.

RIGATONI JARDINIÈRE

Fresh julienne vegetables and tender rigatoni tossed in our rich pomodoro sauce, served with fresh parmesan cheese and fresh sliced breads

Soup & Salad Selections

CHEF'S SOUP OF THE DAY A bountiful hearty freshly made soup	\$ 3.25 per person
GARDEN SALAD Mixed lettuces with garden fresh vegetables to include fresh sweet peppers, tomato wedges and garlic croutons with house dressing	\$ 3.25 per person
TORTELLINI SALAD Green onions with julienne zucchini with roasted mushrooms and tender cheese tortellini tossed with a sweet basil dressing	\$ 3.25 per person
CLASSIC CAESAR SALAD Classic Caesar with garlic croutons, parmesan cheese, chopped bacon and house garlic dressing with crisp romaine lettuce	\$ 3.50 per person
MINI POTATO SALAD Mini potatoes tossed with a sweet red pepper mayonnaise with green onions, chopped egg, accented with Dijon mustard	\$ 3.25 per person
SPINACH SALAD Fresh baby spinach with chopped egg, crisp bacon and sliced mushrooms served with side creamy poppy seed dressing	\$ 3.50 per person
VEGETABLE CRUDITÉ Assorted fresh cut seasonal vegetables decoratively displayed and served with garlic onion dip	\$ 3.75 per person
Dessert Package Upgrade - substitute your dessert squares with one of the following:	
Assorted gourmet tarts	\$ 1.50 per person
Fresh fruit display with seasonal berries	\$ 2.25 per person
Assorted French pastries	\$ 3.25 per person

For groups that are less than 12 people, please talk with one of our event planners and he/she can recommend options to accommodate your lunch needs with tasty menu options created for smaller groups.

Themed Buffet Lunches (Min. of 20 guests)

Includes freshly brewed coffee and assorted teas, assorted regular and diet soft drinks

BBQ Grill

\$ 16.95 per person

CRIMSON COLESLAW

A fine selection of red and green shredded cabbage with dried cranberries dried apricots tossed in a creamy lemon dressing

ALL BEEF BURGERS

All-beef burgers, grilled and juicy

SAUSAGES

Fire-grilled Debrazzini sausage

CONDIMENTS

Served with traditional condiments and gourmet toppings

BAKERY BUNS

Served with buttered poppy seed sausage buns and buttered warm kaisers

CRISP GOLDEN POTATO WEDGES

House fried, slightly seasoned

DESSERT SELECTION

Assorted dessert squares

The Stir Fry

\$ 17.95 per person

GARDEN SALAD

Mixed lettuces with garden fresh vegetables and garlic croutons with house dressing

MUSHROOM FRIED RICE

Tender white rice cooked with shredded eggs, sliced white mushrooms, green onions and finely cut carrots

ASIAN STIR FRY (CHOOSE FROM GINGER BEEF OR GARLIC CHICKEN)

Freshly cut vegetables tossed in a house made sesame-ginger glaze with tender sliced beef and garnished with fried noodles

DESSERT SELECTION

Assorted selected tarts and dessert squares

The Italian Lunch

\$ 18.95 per person

CLASSIC CAESAR SALAD

Classic Caesar with garlic croutons, parmesan cheese, chopped bacon and house garlic dressing with crisp romaine lettuce

GARLIC BREAD

Garlic-buttered fresh baked ciabatta

RICOTTA SPINACH CANNELLONI OR MANICOTTI

Fresh pasta rolled with spinach and ricotta cheese topped with fresh marinara sauce and assorted shredded cheese, or fresh beef manicotti with fresh marinara and shredded cheese.

DESSERT SELECTION

Assorted selected tarts and Sicilian cannoli

The Oven Baker

\$ 19.95 per person

HOUSE SALAD

Tossed mixed greens with a house vinaigrette

FRESH BAKED BREADS

OVEN BAKED CHICKEN

Herb and garlic rubbed fresh chicken pieces baked with a white wine butter sauce, with Chef's selection of potato and seasonal vegetable

DESSERT SELECTION

Home-baked apple tarts

Boxed Lunch (Min. of 12 guests)

\$ 12.95 per person

Included with the boxed lunch: chips, whole fruit, fresh baked cookie, soft drink or water

Please select one sandwich from below

Your choice of sliced bread or wrap

ROASTED TURKEY

Sliced seasoned turkey with swiss cheese, baby spinach and tomatoes with a house made blue cheese dressing, mustard aioli

ROAST BEEF

Garlic rubbed sliced roast beef with horseradish mayonnaise and julienne red onions

GRAINVILLE

Assorted herb roasted seasonal vegetables with herbed cream cheese, avocado mayonnaise, julienne red onions and finely shredded lettuce and spiced havarti cheese

SOUTHWEST CHICKEN RANCH

Black bean salsa with crispy chicken, shredded cheese and peppercorn dressing

Enhance your Lunch Box by adding any of the selections below:

House salad

\$ 3.25 per person

Vegetable crudité and dip in a cup

\$ 3.00 per person

Fresh fruit cup

\$ 3.50 per person