

# LUNCH



Working Lunch Buffet's  
Themed Buffet Lunches  
Boxed Lunch  
Lunch Enhancers

## ARTISAN SANDWICH SELECTION I (MINIMUM 12 GUESTS)

Includes regular coffee, assorted teas, soft drinks/bottled juices and dessert squares  
Select three handcrafted sandwiches- 1.25 sandwiches per guest, served with dill pickles  
(Gluten free, multigrain, whole wheat bread available upon request)

### **Tuscan Vegetables** (Vegan option available upon request)

Roasted tomatoes, braised spinach, pickled onions with herbed mayonnaise, sliced cheese and sweet roasted peppers served on a fresh tortilla wrap

### **Southern Chopped Chicken**

Spiced cheese with herbed tomatoes, lettuce, seasoned chopped chicken with tomato aioli, served on a fresh soft ciabatta

### **Sicilian Beef**

Sliced beef with balsamic mayonnaise, lettuce with parmesan crusted onions and mozzarella cheese, roma tomatoes served on a Vienna loaf

### **Cuban Chicken**

Pepper jack cheese with sliced chicken, roma tomatoes with pickled cabbage and dijon roast garlic aioli, served on a potato scallion bun

### **California Turkey**

Sliced avocado with roasted red pepper mayonnaise and sliced turkey, swiss cheese, lettuce and peppered tomatoes served on a rosemary focaccia

### **Border Ham**

Pesto aioli with sharp cheddar and sliced ham, mustard and red onions relish with lettuce, served on a Vienna loaf

### **Countryside Beef**

Balsamic roasted tomatoes with sliced beef, green onion mayonnaise and wine braised onions with sliced cheese and lettuce served on a rosemary focaccia

(All sandwiches below are served on tortilla wrap or panini bread)

**Ham Salad** Cubed smoked ham with sweet onion mayonnaise and lettuce

**Chicken Salad** Cubed roasted chicken with roast pepper mayonnaise

**Tuna Salad** Classic tuna salad served with shredded lettuce

**Egg Salad** Traditional egg salad with shredded lettuce

**PLEASE SELECT SALAD OR SOUP - LISTED ON PAGE 14**

HST and a 18% service charge will apply to all menu items | Prices subject to change

 VEGETARIAN  VEGAN  GLUTEN FREE

## SALAD SELECTIONS I (MINIMUM 12 GUESTS)

Add salad and/or soup

Priced per person

### Garden House Salad V GF VG

Mixed greens with garden fresh vegetables to include tomatoes, cucumbers, carrot and onions, tossed in our house vinaigrette

### Mini Potato Salad VG GF

Sweet roasted red peppers, baby red potatoes tossed in our signature green onion mayonnaise with chopped egg and cilantro

### Classic Caesar Salad

Garlic croutons with parmesan cheese, bacon bits and crisp romaine lettuce tossed in our signature Caesar dressing

### Italian Bistro Salad VG GF

Fresh tomatoes, avocado and julienne vegetables tossed with mixed greens and green goddess dressing

### Mediterranean Pasta Salad VG

Fresh tri colour fusilli pasta tossed with cucumbers, chopped tomatoes, sweet peppers, red onions enrobed in a red wine vinaigrette

### Fresh Crudité Platter VG GF

Assorted fresh cut seasonal vegetables decoratively displayed and served with house made ranch dip

### Chef's Soup of the Day

## THEMED BUFFET LUNCHES I (MINIMUM 15 GUESTS)

Includes regular coffee, assorted teas, assorted regular & diet soft drinks/bottled juices and dessert squares

### TACO BAR | BUILD YOUR OWN

#### Served with Soft Flour Tortillas

Fresh seasoned ground beef, shredded lettuce, diced tomatoes, shredded cheese, diced onions

Served with sour cream, fresh house made salsa

#### Mexican Salad V GF VG

Romaine lettuce with chopped tomatoes, cucumbers, red onions and avocado, tossed in a lime cilantro vinaigrette

### BBQ CHICKEN

#### Texas Garden Salad VG GF

Mixed greens with roasted corn, chopped tomatoes, julienne carrot and shredded cheese, served with a side of peppercorn ranch dressing

#### Grilled BBQ Chicken GF

Herb marinated chicken breast grilled and brushed with barbeque sauce, garnished with sautéed sweet peppers and onions

#### Crisp Golden Potato Wedges V GF VG

House fried, lightly seasoned

#### Corn Bread VG

Fresh baked corn bread with scallion honey butter

### SQUARE PAN PIZZA

#### Classic Caesar Salad

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

#### Garlic Fingers VG

Garlic buttered fresh bread

#### Hand Stretched Pizza - 2 pieces per person (Please Select from Below, Choose Two Types)

**Pepperoni** – fresh pepperoni with mozzarella cheese

**Vegetarian** – mozzarella cheese with assorted fresh vegetables

**Deluxe** – mozzarella cheese with assorted fresh vegetables and fresh pepperoni

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VG VEGETARIAN V VEGAN GF GLUTEN FREE

## THEMED BUFFET LUNCHES - CONTINUED I (MINIMUM 15 GUESTS)

Includes regular coffee, assorted teas, assorted regular & diet soft drinks/bottled juices and dessert squares

### CHOPPED BBQ BEEF

#### House Salad V GF VG

Mixed greens with garden fresh vegetables to include tomatoes, cucumbers, carrots and onions, tossed in our house vinaigrette

#### Fresh Baked Buns VG

#### Chopped BBQ Beef

Tender chopped beef, simmered in zesty barbeque sauce

#### Crisp Golden Fried Onion Rings VG

Lightly seasoned

### GOURMET MAC & CHEESE

#### House Salad V GF VG

Mixed greens with garden fresh vegetables to include tomatoes, cucumbers, carrot and onions, tossed in our house vinaigrette

#### Garlic Fingers VG

Fresh garlic bread brushed and baked with a light sprinkle of parmesan

#### Mac & Cheese Gratin VG

Tender macaroni pasta tossed in a rich cheese sauce with a bread crumb cheese crust

### BOXED LUNCH

Includes chips, whole fruit, fresh baked cookies, soft drink, **OR** bottled water.

(Please select one sandwich from our sandwich selections listed on Page 13)

## ALTERNATIVE HEALTHY LUNCH OPTIONS I (PRICED PER PERSON) (MINIMUM 5 GUESTS)

### SALADS

#### Roasted Vegetable Salad V GF VG

Fresh roasted seasoned vegetables and mixed greens tossed in an herb vinaigrette

#### Spiced Carrot and Ginger Salad V GF VG

Lightly spiced blanched carrots with hints of ginger, leek and mixed greens tossed in an orange vinaigrette

#### Cilantro Braised Mushroom Salad V GF VG

Chopped cilantro with cherry tomatoes with braised mushrooms and mixed greens in a white wine vinaigrette

### ENTRÉE SELECTIONS

#### Ratatouille V GF VG

Fresh roasted vegetables tossed in a rich tomato sauce with green onion basmati rice

#### Roasted Beet & Kale Stirfry V GF VG

Fresh roasted beets sautéed with green kale, onions and cut carrots with an orange glaze and served with basmati rice

#### Vegetable Strudel V VG

Fresh seasoned vegetables enrobed in a flaky pastry

### DESSERT

Mini chocolate brownies with butter frosting GF

Fresh cut fruit V GF VG