



Boxed lunch * Priced per person

Includes bottled water, potato chips, house baked cookie, whole fruit, portioned cheese and napkins
 Items can be made gluten free upon request

- ✦ **Roast beef \$31**
 Shaved roast beef, caramelized onion, provolone cheese with horseradish roasted garlic aioli and mixed greens on rosemary focaccia bread
- ✦ **Rotisserie chicken. \$30**
 Sliced rotisserie chicken with smoked gouda, chipotle aioli and arugula on ciabatta bun
- ✦ **Haloumi Vegetarian. \$29**
 Fried haloumi cheese and grilled mix peppers with roasted garlic pesto aioli on rosemary focaccia bread

- ✦ **Daiya Vegan. \$30**
 Baked Daiya cheese with grilled asparagus, avocado, and veganaise on ciabatta bun
- ✦ **Smoked salmon \$31**
 Cold smoked salmon with caper cream cheese, shaved onion, cucumber, and lettuce on rye

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 Minimum 10 people. \$33

- Black forest ham, turkey, grilled chicken and fried daiya caprese with pesto on focaccia
- Artisan green salad
- Assorted cookies and squares

✦ WRAPS Minimum 10 people. \$36

- Grilled chicken and mixed greens
- Roast Beef & caramelized onions
- Pesto balsamic glazed vegetables, hummus, and baby greens
- Greek salad
- Assorted cookies and squares

✦ BOARDROOM Minimum 20 people \$37

- A variety of wraps and sandwiches**
- 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
 - Green salad with garden vegetables
 - Caesar salad
 - Selection of brownies, cookies and squares

✦ PIZZA PARTY Minimum 25 people \$35

- 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

✦ POKE BOWLS LUNCH Minimum 20 people. \$37

- Tuna Bowl - Soba noodles, fresh shredded vegetables & sesame lime soy splash
- Chicken Bowl - Seared seasoned chicken breast with brown rice, edamame, carrot and lettuce shred with hoisin
- Veggie Bowl - Tofu, quinoa, mixed shredded veggies, edamame, sweet sesame soy
- Matcha mousse filled cream puffs
- Lychee coconut panna cotta cups

✦ BUILD YOUR OWN ANTIOXIDANT BOWL . . . \$39

- Minimum 20 people
- Brown rice, soba noodles, baby kale, and spinach mix
- Chilled lemon orange Atlantic salmon medallions, seasoned and grilled chicken breast, seared sesame tuna
- Julienned carrots, pea shoots, edamame, shredded red cabbage, blueberries, avocado
- Black sesame seeds, toasted pumpkin seeds, and crumbled goat cheese
- Blueberry acai, ponzu yuzu and soy lime dressings
- Strawberry skewer with Nutella dip

✦ ITALIAN Minimum 25. \$35

- Caprese salad
- Asiago garlic bread
- Chicken parmesan (gf)
- Tuscan pizza with sundried tomato, artichoke, olive, bocconcini, basil and mozzarella (cauliflower crust is an option)
- Limoncello lemon cookie sandwiches (gf) & chocolate espresso pudding (gf)

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.



✦ **CANADIAN** Minimum 25 people **\$44**

- *Seafood Chowder Add \$4 person
- Assorted rolls with butter
- Beet & apple salad with maple vinaigrette
- Mixed green salad
- CHOICE OF TWO ENTRÉES:
 - Blueberry maple salmon
 - Herb roasted chicken
 - Roasted beef with mushroom gravy
 - Salted maple butternut squash and Riverview herb marinated tofu
 - Mashed potato
 - Mixed vegetables
 - Donut wall, nanaimo bars and butter tarts



✦ **MEDITERRANEAN** Minimum 25 people **\$49**

- Tabouleh
- Greek Salad
- Hummus & Pita
- Kofta
- Chicken souvlaki
- Roasted vegetables and halloumi
- Saffron rice
- Assorted macarons
- Hareesh - semolina & orange blossom cake

✦ **INDIAN** Minimum 25 people **\$42**

- Naan bread
- Raita
- Tomato rasam soup
- Aloo gobi
- Peas pulao
- Tandori chicken
- Rogan josh (lamb curry)
- Fruit chaat



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.

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 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

Entrées

- ✦ Pan seared breast of chicken stuffed with . . . \$39
gouda cheese, mushroom and spinach with port wine jus
- ✦ Herb crusted salmon with tomato chutney \$39
- ✦ Grilled New York striploin steak with \$42
Madagascar peppercorn seasoned mushroom bourbon sauce
- ✦ Peppercorn sirloin with brie and red wine . . \$40
reduction
- ✦ Roasted herb chicken supreme with \$40
red wine demi
- ✦ Pan fried herb flour dusted haddock with . . . \$38
lemon butter and creamed peas
- ✦ Chickpea, butternut squash and sweet potato lasagna (vegan/gluten free) \$38

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.



Desserts

- + Maple pecan tart with caramel cream
- + Chocolate truffle cake with amaretto tuile & salted caramel
- + No bake cheesecake, strawberry lime compote with fresh strawberries & white chocolate curls
- + Blueberry lavender grunt with whipped lemon cream
- + Chocolate almond pudding with chocolate crumbs, and macerated berries (vegan/gluten free)
- + Vegan double chocolate cake, raspberry coulis, fresh berries & candied orange (vegan/gluten free)

Children's menu * \$25 per person

Includes crudité with ranch dip, soft drink or juice and brownie with whipped cream

- + Chicken fingers and fries
- + Grilled cheese and fries
- + Personal pepperoni pizza
- + Mac and cheese
- + Cheese burger and fries
- + Veggie chicken fingers and fries

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.

