



Afternoon





## 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 . . . . . \$30

Shaved roast beef, caramelized onion, provolone cheese with horseradish roasted garlic aioli and mixed greens on rosemary focaccia bread

### ✦ Rotisserie chicken. . . . . \$29

Sliced rotisserie chicken with smoked gouda, chipotle aioli and arugula on ciabatta bun

### ✦ Prosciutto . . . . . \$30

Shaved prosciutto with pesto mayo, Swiss cheese, and arugula on focaccia bun

### ✦ Haloumi Vegetarian. . . . . \$28

Fried haloumi cheese and grilled mix peppers with roasted garlic pesto aioli on rosemary focaccia bread

### ✦ Daiya Vegan. . . . . \$29

Baked Daiya cheese with grilled asparagus, avocado, and mayonnaise on ciabatta bun

### ✦ Smoked salmon . . . . . \$30

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 . . . . . \$32

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

## ✦ WRAPS . . . . . \$35

Prepared in advance, including  
· *Grilled chicken and mixed greens*  
· *Roast Beef & caramelized onions*  
· *Pesto balsamic glazed vegetables, hummus,*  
· *and baby greens*  
Chef's daily soup  
Greek salad  
Assorted cookies and squares

## ✦ BOARDROOM . . . . . \$36

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. . . . . . \$34

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. . . . . \$36

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 - Quinoa, mixed shredded veggies,  
edamame, sweet sesame soy  
  
Matcha mousse filled cream puffs  
Lychee coconut panna cotta cups

## ✦ BUILD YOUR OWN ANTIOXIDANT BOWL . . . \$36

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

## ✦ ITALIAN Minimum 25. . . . . . \$34

Caesar salad  
Asiago garlic bread  
Grilled chicken tomato pesto pasta  
Tuscan pizza with sundried tomato, artichoke, olive,  
bocconcini, basil and mozzarella  
(cauliflower crust is an option)  
Limoncello lemon cookie sandwiches (gf)  
& tiramisu pudding (gf)





## ✦ EXECUTIVE LUNCH IN A BOWL. . . . . \$35

Marinated soba noodles in soy sesame, hoisin glazed chilled jumbo shrimp, breasola, melon ball skewer, pomegranate molasses glazed asparagus, smoked salmon and black sesame seeds

## ✦ CANADIAN Minimum 25 people. . . . . \$43

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

· Donut wall, nanaimo bars and butter tarts

## ✦ ASIAN Minimum 25 people. . . . . \$39

Egg drop soup

Vegetable fried rice

Spring roll

Beef and broccoli

Chicken balls

Chow mein

Mango pudding

## ✦ EUROPEAN Minimum 25 people. . . . . \$48

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

Pistachio white chocolate eclairs

Chocolate earl gray madelines

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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 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 . . . \$38  
gouda cheese, mushroom and spinach with  
port wine jus
- ✦ Orange biscotti crusted salmon with . . . . . \$38  
tomato chutney
- ✦ Grilled New York striploin steak with . . . . . \$41  
Madagascar peppercorn seasoned  
mushroom bourbon sauce
- ✦ Peppercorn sirloin with brie and red wine . . \$39  
reduction
- ✦ Roasted herb chicken supreme with . . . . . \$39  
rosemary jus
- ✦ Oven roasted chicken breast stuffed with . . . \$39  
sun-dried tomato and prosciutto, red wine demi
- ✦ Apricot and rosemary focaccia stuffed pork. . \$39  
loin, pineapple mustard demi
- ✦ Pan fried herb flour dusted haddock with . . . \$37  
lemon butter and creamed peas
- ✦ Vegetable wellington. . . . . \$37



## Desserts

- + Caramel cream pecan tart
- + Chocolate truffle cake with amaretto tuile & salted caramel
- + Blueberry ricotta cheesecake with mint & citrus drops
- + White chocolate mousse cake with pistachio sponge & raspberry
- + Peach cobbler with whipped honey cream cheese
- + Chocolate orange almond based pudding (gluten free/vegan)

## Children's menu • \$24 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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