



Afternoon

# Lunch buffet \* priced per person

Includes freshly brewed Starbucks coffee and teas

**\* Add lobster rolls to any buffet menu \$14 per person (based on a half roll per person)**

## ✦ SANDWICHES AND WRAPS Minimum 10 people. . . \$36

Choose 3 types

- *Italian Genoa salami, soppressata, prosciutto with lettuce, pepperoncini and olive spread on grilled sour dough*
  - *Sliced turkey with sweet apple chutney, Swiss cheese, lettuce and garlic aioli on a kaiser bun.*
  - *Chicken salad with arugula, caramelized onions and pesto mayo on euro sub bun*
  - *Grilled chicken Caesar wrap with crisp romaine and shaved Asiago cheese*
  - *Montreal smoked meat with arugula, provolone cheese and black olive sun-dried tomato spread on spinach tortilla wrap*
  - *Vegetarian wrap with grilled haloumi, peppers and zucchini with feta and smoked hummus*
- Artisan green salad  
Assorted cookies and squares

## ✦ THE UPPER CRUST GOURMET SANDWICHES Minimum 20 people. . . \$39

- *Roast Beef Giardiniera: Roast sirloin beef, pickled garden vegetables, shredded lettuce, Swiss cheese with spiced red pepper hummus on Dutch Crunch bread.*
  - *Smoked Salmon: Open face with pickled onions, poached egg and caper herb mayo on Pane Roma bread.*
  - *Turkey Pesto: Triple decker with smoked turkey, tomato jam, crispy bacon, arugula, brie with pesto cream aioli on sour dough bread.*
  - *Vegan Muffuletta: Marinated zucchini and eggplant, roasted peppers, vegan cheddar, chickpea spread on focaccia*
- Roasted vegetable salad with maple vinaigrette  
Pasta salad with peppercorn asiago dressing  
Double chocolate brownie bar  
Lemon lavender bars

## ✦ PIZZA PARTY Minimum 25 people . . . . . \$41

Garlic fingers with garlic confit, mozzarella, and housemade donair sauce

CHOICE OF TWO PIZZAS

- *Pepperoni*
- *Meat Lovers*
- *Hawaiian*
- *Vegetarian*
- *Three Cheese*

Caprese Salad

Donuts - Cinnamon sugar twists, apple fritters and Boston creams

## ✦ POKE BOWLS LUNCH Minimum 20 people. . . . . \$40

Tuna Bowl - Ginger soy marinated tuna, soba noodles, shredded lettuce, pickled radish, grape tomatoes and siracha mayo

Chicken Bowl - Honey garlic chicken, brown rice, shredded carrots, shredded lettuce, sesame seeds, tahini drizzle (GF)

Veggie Bowl - Sesame marinated chickpeas, brown rice, marinated seaweed, edamame, cucumber, tomatoes, red cabbage, sweet soy aioli (GF/Vegan)

Cream Puff Duo – Matcha mousse and chocolate & salted caramel

## ✦ BUILD YOUR OWN ANTIOXIDANT BOWL . . . \$42

Minimum 20 people

Brown rice, soba noodles, baby kale, and spinach mix

Chilled citrus glazed Sustainable Blue Atlantic salmon medallions, seasoned and grilled chicken breast, seared sesame tuna, sun-dried tomato pesto marinated chickpeas

Julienned carrots, pea shoots, edamame, shredded red cabbage, blueberries, avocado

Black sesame seeds, toasted pumpkin seeds, and crumbled goat cheese

Soya lime sauce, ponzu yuzu, blueberry acai dressing

Chocolate avocado mousse cups with maple syrup and berries

Fruit and berry cups

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All prices are subject to a customary 19% taxable service charge and 14% applicable HST. Prices are subject to change.

All prices are guaranteed 90 days prior to the function.



✦ **ITALIAN** Minimum 25 . . . . . **\$41**

- Caprese salad
- Italian bean 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)
- & nutella espresso pudding (GF)

✦ **EAST COAST** Minimum 25 people. . . . . **\$51**

- \*Seafood chowder add \$5 person
- Garlic dinner rolls
- Baby potato salad
- Mixed greens salad with maple vinaigrette
- Applewood spice roasted Sustainable Blue salmon with dill caper sauce
- Atlantic Beef striploin, sliced, with garlic butter demi
- Homemade fish cakes with green tomato chow
- Hodge podge
- Donut wall, local maple sugar tarts, Oxford blueberry crisp

✦ **MEDITERRANEAN** Minimum 25 people . . . . . **\$51**

- Tabouleh
- Greek salad
- Hummus & pita
- Kofta
- Chicken souvlaki
- Roasted vegetables and halloumi
- Saffron rice
- Assorted macarons
- Olive oil cake with honey cream and pistachios

✦ **SOUTHERN BBQ** Minimum 25 people. . . . . **\$47**

**Choose 2 proteins**

- Corn bread
- Coleslaw
- Black beans & rice
- Mac & Cheese
- Whiskey BBQ chicken quarters, smoked baby back pork ribs or apple wood smoked beef brisket
- Key lime no bake cheesecake
- Pecan maple tarts

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# Plated lunch \* Minimum 25 people / Priced per person

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

## Starter

- + CAESAR SALAD Crisp romaine, grana padano shards, focaccia croutons, bacon bits with dressing
- + SMOKED SALMON Rye crostini, avocado crème fraiche, pickled red onion, fried capers
- + FIELD GREENS Grape tomato and English cucumber with white balsamic vinaigrette
- + GREEK SALAD Olives, tomato, onion, mix peppers, cucumber and feta cheese with red wine vinaigrette
- + BRUSCHETTA Brioche crostini with burrata, pancetta, sun-dried tomato pesto and aged balsamic

## Soup

- + Roasted butternut squash
- + Tomato and roasted red pepper
- + Wild mushroom bisque
- + Seafood chowder \* Add \$5 person

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## Entrées

- + Pan seared breast of chicken stuffed . . . . . \$43  
with gouda cheese, mushroom and spinach with port wine jus
- + Sustainable Blue salmon seared with . . . . . \$43  
fennel zucchini and grapefruit salsa
- + Grilled 8oz New York striploin steak with . . . \$47  
Madagascar peppercorn seasoned mushroom bourbon sauce
- + 24hr braised beef brisket . . . . . \$46  
with red wine espagnole
- + Roasted chicken supreme dusted with . . . . \$44  
orange zest and sea salt with a rosemary tomato velouté
- + Pan fried herb flour dusted haddock with . . . \$43  
lemon butter and creamed peas
- + Eggplant and mushroom caponata. . . . . \$41  
Grilled eggplant filled with balsamic glazed rain forest mushrooms and topped with vegan cheese (GF/Vegan)
- + Spring pea risotto . . . . . \$41  
Stuffed in a roasted zucchini topped with parmesan & puttanesca



## Desserts

- + Crème brûlée tart, mascarpone cream with macerated berries
- + Chocolate truffle cake with amaretto tuile & salted caramel
- + Key lime cheesecake, zesty ganache & crumble
- + Blueberry lavender grunt with whipped white chocolate cream
- + Flourless chocolate torte, whipped cream & berries
- + Vegan double chocolate cake, raspberry coulis, fresh berries & shaved dark chocolate (GF/Vegan)

## Children's menu • \$25 per person

Includes crudité with ranch dip, 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

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