



Group Luncheon Menu ~ Plated Service

Soups 3.50

Tomato and Roasted Garlic Soup

A velvety smooth soup accented with roasted garlic

Maple Corn Bisque

A creamy puree of sweet corn lightly flavoured with maple syrup

Wild Mushroom Soup

A puree of forest mushroom enhanced with fresh garden herbs

Butternut Squash Soup

A puree of butternut squash topped with toasted walnuts

Roasted Red Pepper Bisque

A smooth puree of roasted peppers finished with cream

Potato and Leek Soup

Traditional favourite served warm or chilled

Salads 5.00

Mixed Green Salad

Served with lemon herb or balsamic vinaigrette

Tomato and Feta Cheese Salad

Served on a bed of greens with balsamic-olive oil dressing

Caesar Salad

Served with herbed croutons and Parmesan cheese

Sandwiches 8.50

Smoked Salmon Bagel

Canadian smoked salmon served open face on a half a bagel with cream cheese, pickled onions and capers

Chipotle Beef on Rye

Shaved prime rib of beef marinated in chipotle BBQ sauce, on rye bread with lettuce, tomato and cheddar cheese

Pesto Turkey Sandwich

Fresh turkey sliced and served on a baguette with pesto, lettuce, tomato and Parmesan cheese

Ham and Swiss

Shaved ham and Swiss cheese served on a Vienna roll with lettuce, tomato and honey mustard sauce

Sandwiches served with choice of Mixed Greens or Roasted Potatoes



Hot Lunch Entrees

Ham and Cheddar Quiche 9.00

Baked fresh and served with a choice of mixed greens or caesar salad

Lasagna 9.00

Vegetable lasagna made with spinach, Feta cheese and tomato sauce, served with choice of mixed greens or caesar salad

Chicken Penne 10.00

Penne pasta with sautéed chicken, red peppers and Dijon tarragon cream sauce

Seafood Farfelle 10.00

Bow-tie pasta with sautéed shrimp, artichoke hearts, cracked chilies and tomato sauce

Beef Stir-Fry 12.00

Tender strips of beef sautéed with wild mushrooms and peppers served with basmati rice, pine nuts and maple garlic stir-fry sauce

Grilled Salmon 12.00

Grilled salmon fillet served with roasted potatoes, mixed greens and citrus vinaigrette

Desserts ~ Coffee and Tea

Fruit Cup

Prepared with fresh mixed fruit

Apple Crisp

Served warm with vanilla ice cream

Lemon Poppy-Seed Pound Cake

Served with mixed berry compote and whipped cream

4.00/person

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New York Style Cheesecake

Served with maple blueberry sauce

Chocolate Truffle Cake

Made with an almond crust and served with caramel sauce

Chocolate Mousse Cake

Served with raspberry coulis

6.00/person

Plus all taxes and 15% gratuity