OFFICE LUNCH

delivered hot & ready to eat

Lunch Menu *$19/person*

Gourmet Sandwich
Selection of freshly prepared sandwiches on artisan breads, garden or caesar salad, veggie tray with hummus, potato chips

Penne Pasta
In tomato basil sauce, homemade beef meatballs or sausage, garden or caesar salad

Signature Pulled Pork
Freshly baked buns, creamy potato salad, coleslaw, signature BBQ sauce

Roast Beef au Jus
Freshly baked buns, coleslaw, rosemary roasted potatoes, horseradish aioli

Chicken Parmigiana
Breaded chicken breast with mozzarella, parmesan & tomato sauce, sautéed potatoes, garden or caesar salad

Beef or Chicken Fajita *(choose 1)*
Grilled peppers & onions, tortillas, sour cream & salsa, mexican fiesta salad

Feature

Hand-Carved Fresh Rotisserie Turkey
Gravy & cranberry sauce, homemade stuffing, creamy mashed potatoes, honey roasted vegetables, freshly baked dinner rolls

**supplement $8/person*

Add Ons

Antipasto Platter *$160*
Prosciutto, mild capicola, spicy soppressata, genoa salami, house pickles, olives, artisan bread

Cheese Platter *$160*
Local & International cheeses, fresh & dried fruits, seasonal chutney, assorted crackers & baguette

Veggie Platter *$80*
Assortment of veggies served with hummus or ranch dip

Fruit Platter *$90*
Assortment of seasonal fruit served with yogurt dip

Bruschetta Platter *$80*
Artisan bread, tomato, basil, red onion, goat cheese & balsamic glaze

Dessert Platter *$95*
Choose from:
- Dessert squares *48 pieces*
- Butter tarts *30 pieces*
- Cookies *30 pieces*

Beverages *$2/person*
Chilled pop & bottled water

Includes

Choice of 1 menu option, quality disposable plates, cutlery, paper napkins

All menu items are prepared fresh, and may be adjusted to accommodate special diets: Vegetarian, vegan, gluten free, dairy free, nut free

Gratuity 10% | HST 13%

minimums or delivery charges may apply

CONFERENCE PACKAGE

Fresh food, refreshments & professional service for meetings, conferences & corporate events

Services Include

Throughout the Day
Professional service staff, coffee & tea station, quality disposable plates, cutlery, paper napkins

Morning Break
Selection of pastries, fresh fruit platter

Lunch
Choice of 1 menu option, refreshment station with pop, fruit juice & water

Afternoon Break
Selection of cookies & squares

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Add Ons/Build Your Own

Coffee & Tea Station *$3.50/person*
Freshly brewed coffee, herbal teas, milk, cream, sugar, paper cups, stir sticks

Coffee & Tea Station *$6.50/person*
With pastries

Coffee & Tea Station *$4.50/person*
With cookies

Continental Breakfast *$10/person*
Selection of pastries, fresh fruit, yogurt

Hot Breakfast *$10/person*
Breakfast sandwiches or savoury croissants

Fresh Fruit *$3.50/person*
Assortment of seasonal fruit with yogurt dip

Lunch *$23/person*
Choice of 1 menu option

All menu items are prepared fresh, and may be adjusted to accommodate special diets: Vegetarian, vegan, gluten free, dairy free, nut free

Package price is $45 per person | Gratuity 15% | HST 13%
price based on a minimum of 30 attendees