

Luncheons



Let's Do Lunch - Served

The Midtown

All Plated Luncheons include:

Fresh Breads and Butter

Coffee and Tea

First Course

Choice of Soupe du jour or Chef's Choice of Fresh Seasonal Salad)

(Chef will customize to compliment your Entree)

Second Course - choose one

Garlic Rubbed and Slow Roasted Strip Loin served with Sautéed Mushrooms and Caramelized Onions, Oven Roasted Baby Potato and Chef's Choice of Market Vegetables.

\$33.95

Seared Salmon Filet topped with slivers of Smoked Salmon Served with Lemon Caper Aioli on a bed of Basmati Rice and Chef's Choice of Market Vegetables

\$26.50

Grilled Herb Chicken Breast served with Creamy Wild Mushroom Sauce, Garlic Mashed Potatoes and Fresh Market Vegetables

\$24.65

Grilled Montreal Style Spiced Chicken Breast with Oven Roasted Potatoes and Chef's Choice of Market Vegetables

\$23.95

Lasagna Plate

Classic Meat or Vegetarian Lasagna with Vegetables and Garlic Bread

\$21.95

Creamy Alfredo Chicken

Thin Sliced Chicken Breast served with Alfredo Sauce and Penne Pasta served with Chef's Choice of Vegetable

\$21.95

Third Course

Sweet Finalé - choose one

French Cream Cheesecake with Saskatoon Berry Sauce, Strawberry Cream Cake, Pecan Caramel Delight, Orange Cream Cake, Silk Chocolate Truffle.

Let's Do Lunch - Buffet

Signature Selection Lunch

Served with Fresh Breads and Butter, Chef's Choice of Seasonal Vegetables
Coffee and Tea

Salad - choice of one

Field Green Salad with a Selection of House Vinaigrettes
Primavera Pasta Salad
Creamy Coleslaw
Potato Salad
Caesar Salad with Garlic Croutons

Hot Entrées - choice of one

Classic Lasagna (*Meat or Vegetarian*) with Garlic Bread
Chicken Souvlaki
Greek Style Grilled Breast of Chicken,
Grilled Breast of Chicken with Herb Seasoning,
Chicken Parmigiano with Tomato Oregano Sauce
Apple and Maple Glazed Pork Loin with Apple Sauce
Double Smoked Farmers Sausage with Side of Sauerkraut

Potato or Rice - choice of one

Oven Roasted Potato, Long Grain and Wild Rice Pilaf,
O'Brien Potato, Creamy Buttered Whipped Potato,
Cheese Scallop Potato, Lemon Greek Potato

Sweet Finalé - choice of one; served as buffet

Warm Apple Crisp with Cream, Brownie Obsession,
Carrot Cake with Cream Cheese Icing, Pecan Caramel Delight,
Triple Chocolate Fudge Cake, Maple Chocolate Mania Cake,
Haystack Brownie or Chef's Choice of two Desserts

\$21.95

Signature Additions

Additional Lunch Entrée (Choose from Boardroom Lunch Options)	\$5.95
Soupe du jour or Salad	\$2.85
Dessert Buffet (selection of 5 desserts)	\$2.35
Deluxe Fruit and Berry Tray with Yogurt Dip	\$3.75

Let's Do Lunch - Buffets

Boardroom Buffet

Served with Fresh Baked Breads and Butter
Chef's Choice of Seasonal Vegetables
Coffee and Tea

Salad - choice of one

Salad Greens with a Selection of House Vinaigrettes
Primavera Pasta Salad
Creamy Coleslaw
Potato Salad
Caesar Salad with Garlic Croutons

Main Entrée - choice of one

Herb Seasoned Chicken Pieces
Sweet and Sour Beef Meatballs
Shaved Beef on a Kaiser Bun
Homemade Beef and Root Vegetable Stew
Salisbury Steak with Onion Gravy
Pork Back Tail Ribs
Baked Ham
Beef Tips with Wild Mushroom Gravy
Beef Stroganoff

Potato or Rice - choice of one

Oven Roasted Potato
Long Grain and Wild Rice Pilaf
Creamy Buttered Whipped Potato
Cheese Scallop Potato
Lemon Greek Potato

Sweet Finalé - choice of one; served as buffet

Warm Apple Crisp (*served in chafer*)
Carrot Cake with Cream Cheese Icing
Brownie Obsession
Pecan Caramel Delight
Triple Chocolate Fudge Cake

\$18.00

Signature Additions

Additional Lunch Entrée	\$5.95
Soupe du jour, Chef's Salad or Salad	\$2.85
Dessert Buffet (selection of 5 desserts)	\$2.35
Deluxe Fruit and Berry Tray with Yogurt Dip	\$3.75

Let's Do Lunch- Buffets

Soup & Sandwich

Chef's Soupe du jour and Crackers

Chef's Assortment of pre-made Deli Sandwiches which may include Kaisers, Croissants, Hoagies, Wraps, Onion Buns and assorted Breads with a variety of Fillings.

Dessert

Chef's Choice of one Dessert

Coffee and Tea

\$17.50

Front Street Deli

(maximum 100 people)

Make your own Deli Style Sandwich

(Selection of Breads, Croissants, Buns and Butter)

Chef's Choice of two Soups

Your choice of one Salad

Salad Greens with a Selection of House Vinaigrettes

Primavera Pasta Salad

Creamy Coleslaw

Potato Salad

Caesar Salad with Garlic Croutons

Deli Platters of Shaved Beef, Ham,

Turkey Breast, Salami, Egg Salad,

Tuna and Chicken Salad, Lettuce,

Tomato, Pickles, and a selection of

Condiments and Spreads

Dessert

Chef's Choice of One Dessert

Coffee and Tea

\$17.75

Signature Additions

Canadian Cheese Platter**\$3.75**/person

Deluxe Fruit and Berry Tray with Yogurt or Garden Vegetable Platter**\$3.75**/person

Dessert Buffet**\$2.35**/person

Additional Salad**\$2.85**/person

Let's Do Lunch - Buffets

The Ukrainian

Creamy Coleslaw, Cabbage Rolls in a rich Tomato Sauce
Double Smoked Farmer Sausage
Cheddar Cheese filled Perogies with Sour Cream

Dessert
Buns and Butter
Coffee and Tea

\$25.95

Taco Bar - Build Your Own Taco

Tossed Salad and Dressings, Tortilla Chips, Spanish Rice, Refried Beans
Hard and Soft Tortilla Shells, Zesty Taco Meat, Shredded Lettuce, Shredded
Cheddar and Mozzarella Cheese, Pickled Banana Peppers,
Green Onions, Sour Cream and Tomato Salsa

Dessert
Coffee and Tea

\$25.95

Turkey Lunch

Chef's Choice of One Salad, Chef's Choice Vegetable of the Day, Sage and
Garden Vegetable Turkey Dressing, Creamy Garlic Whipped Mashed Potato,
Roasted Pre-carved Turkey with Gravy

Chef's Choice of Dessert
Buns and Butter
Coffee and Tea

\$25.95

Quesadilla Station

(maximum 100 people)

Mexican Corn Salad with Monterey Jack Cheese, pre-made Beef
or Chicken Quesadillas, filled with tender bits of Seasoned Beef or
Fajita Chicken, with Sauteed Peppers, Onions and Melted Cheddar
and Mozzarella Cheese.

Spanish Rice, Refried Beans, Tortilla Chips, Tomato Salsa,
and Hot Sauce.

Dessert
Coffee and Tea

\$26.95

Let's Do Lunch - Buffets

Courtyard Lunch

This Handy Boxed Lunch in a compostable container allows guests to browse while they eat. **For Trade Shows and Exhibits Only.**

All Courtyard Sandwiches come with Cheddar Cheese, Baby Carrots, and Assorted Cookies.

(Beverages available at an extra charge)

Choose one Courtyard Sandwich or Salad:

Turkey Breast with Lettuce and Low Fat Mayonnaise in a Whole Wheat Flour Tortilla Wrap

Shaved Black Forest Ham and Swiss Cheese with Dijon Mustard Mayonnaise on a Kaiser Bun

Chicken Caesar Wrapped with Romaine Lettuce in a Soft Flour Tortilla

Egg Salad and Green Leaf Lettuce wrapped in a Soft Flour Tortilla or Croissant

Curry Chicken and Celery Salad with Green Leaf Lettuce wrapped in a Whole Wheat Flour Tortilla

Chef's Salad : Thinly Sliced Ham with Canadian Cheddar Cheese arranged with Sliced Tomato, Lettuce, Individual Dressing and Side of Potato Salad

\$14.35

Business Connect Lunch

Served with Fresh Breads and Butter

Chef's Choice of Seasonal Vegetables, Coffee, and Tea

Salads

Creamy Coleslaw, Potato Salad and Caesar Salad with Garlic Croutons

Main Entree - choice of one item

Pork or Chicken Souvlaki

Greek Style Grilled Breast of Chicken

Chicken Parmigianino with Tomato Oregano Sauce

Double Smoked Farmers Sausage with a side of Sauerkraut

Herb Seasoned Chicken Pieces

Sweet and Sour Beef Meatballs

Salisbury Steak with Onion Gravy

Baked Leg of Ham (carved)

Beef Stroganoff with Rice

Spuds & Grains (choice of one)

Oven Roasted Potato, Long Grain and Wild Rice Pilaf, O'Brien Potato,

Creamy Buttered Whipped Potato, Cheese Scallop Potato, Lemon Greek Potato

Sweet Finalé (Buffet Style)

Chef's Choice of 5 Desserts

\$25.95