



All Aboard!

Mixed Garden Greens

Crisp greens, English cucumbers, ripe Roma tomatoes and fresh baked croutons served with our Balsamic vinaigrette

White Bean Pesto Salad

A delightful blend of tender white beans, fresh tomatoes, sundried tomatoes, and roasted garlic in a light basil pesto

Asiago Red Skin Potato Salad

A new twist on an old favourite, chunks of red-skin potatoes are tossed in a creamy garlic dressing, shredded Asiago cheese and crisp green peppers

Assorted Tasty Breads

Bakery fresh bread loaves, gourmet rolls, flatbreads and crisps accompanied by a selection of Mediterranean dips and real whipped butter

Braised and Herbed Chicken Breast

A juicy and flavourful chicken breast rubbed with a blend of garden-fresh herbs, spices and a squeeze of lemon

Baked Rice Pilaf

Fluffy long grain rice, onions, celery and carrots, baked and finished with sweet baby peas

Garden Fresh Vegetables

A medley of baby carrots, broccoli and cauliflower lightly steamed and tossed with wild mushrooms and fresh garden herbs

Sweet Endings

A deliciously tempting selection of gourmet cakes, tortes, fresh-baked cookies and a bounty of seasonal fresh fruits

**Freshly brewed regular & decaffeinated coffee
orange pekoe & assorted herbal teas.**

\$ 26.95 per person

Our chef reserves the right to make any substitutions depending upon quality of ingredients.

All prices are subject to 13% HST and 15% House Service Charge.

Price subject to change without notice
2011