

Easy Breezy Luncheon

Crudité Platter

Raw fresh vegetables served with our creamy dip.

Salads

Mixed Garden Greens

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

Creamy Coleslaw

Sliced cabbage, carrots, onions, fresh herbs and spices in a creamy vinaigrette

Loaded Potato Salad

Diced potatoes, sharp cheddar cheese, smoky bacon and chives blended together in a creamy dressing.

Assortment of cold Sandwiches

Fresh Herb Sliced Chicken Breast Sandwich

Our grain fed fresh chicken breast marinated with fresh herbs and spices grilled to perfection, lightly brushed with our tangy BBQ sauce served with sliced tomatoes, red onion and gourmet mayonnaise.

Sliced Roast Beef Sandwich

Hand-carved AAA roast beef au jus aged 28 days served with a selection of grainy mustards & horseradish.

Greek Feta Tortilla Sandwich wrap

Baby romaine, fresh tomatoes, red onion, cucumber and feta cheese lightly dressed with traditional humus, wrapped in a whole-wheat wrap.

**All sandwiches are served on assorted buns*

**Please note our chef will prepare an assortment of sandwiches. Each guest will receive one of the above sandwiches. Quantities of each sandwich our predetermined by our chef. Individual preferences cannot be guaranteed.*

Our Chef's freshly baked cookies served with seasonal fresh fruit.

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

\$19.95 per guest



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
2012