



Morning Selections

The Baker's Minis

A Tempting variety of fresh baked Mini Pastries
Selected from...

Lemon and Raspberry Danish, Maple Pecan Strudel, Cinnamon Bun, Apple Turnover, Mini Croissant, Fruit Sticks and Gourmet Mini Muffin

\$2.37

(3 pieces per person)

The Daybreak

A Selection from...

Freshly Baked Muffins, Fruit Sticks, Turnovers, Lattice Danish, Maple Pecan Strudel, Croissants, Crown Danish

\$2.37

(1.5 pieces per person)

The Bagel Bar

An array of Freshly Baked Bagels
Served with a variety of Cream Cheeses and Jams

\$2.37

(1.5 pieces per person)

*All prices are per person
Taxes not included*



Morning Selections

The Country Side

(Minimum of 10 people)

Chilled Fruit Juice

French toast, Syrup

Served with Fresh Fruit Kabob or Fruit Salad, Whipped cream or Yoghurt Topping

Your choice of Side Bacon, Ham or Pork Sausage

Freshly Brewed Coffee and Orange Pekoe Tea

\$9.22

The Farmers Market

(Minimum of 10 people)

Chilled Fruit Juice

Scrambled Eggs, Home Fried Potatoes

Your choice of Side Bacon or Pork Sausage, Tea Biscuits and Croissants with butter and preserves,

Fresh Fruit Platter or Fruit Salad

Freshly Brewed Coffee and Orange Pekoe Tea

\$10.92

...Add Buttermilk Pancakes or French toast

\$1.85

All prices are per person

Taxes not included



Morning Selections

À la Carte/ Per Person

Muffins (gourmet and low fat)	\$1.34
Fruit Danish	\$1.34
Assorted Croissants	\$1.60
Yogurt with Granola	\$2.05
Buttermilk Tea Biscuits	\$1.29
Gourmet Cookies	\$0.88
Assorted Bagels	\$1.03
Jumbo Cinnamon Buns	\$1.55
Mini Muffin, Danish, Cinnamon Bun, Turnover or Croissant	\$0.88
Yoghurt Regular and Low Fat	\$1.34
Banana Bread	\$1.29
Tim Bits packs of 20, 40	\$2.32/\$4.62

Hot and Cold Beverages

100% Colombian Coffee, <i>Regular and Decaf</i> (1 – 8 oz cup)	\$1.18
100 % Colombian Coffee, <i>Regular and Decaf</i> (10 – 8 oz cup pot)	\$11.28
Orange Pekoe Tea	\$1.13
Herb Specialty Teas	\$1.13
Soft Drinks (canned)	\$1.18
Assorted Bottled Fruit Juices	\$1.60
Spring Water (500 ml)	\$1.85
Mineral Water / Perrier	\$2.06
V-8 Juice	\$2.06
Milk (250ml)	\$2.06
Hot Chocolate (1-8oz cup)	\$1.29
Fruit Punch / Ice tea (1-8oz cup)	\$1.29

Taxes not included



Working Luncheons

Cold Luncheon Salads

Minimum order 4 people

All of the following entrée salads include a selection of fresh baked rolls and butter, freshly brewed Colombian coffee, Orange Pekoe tea and assorted chilled beverages.

Poached Fresh Salmon

Poached 3oz fresh salmon filet with English cucumber slices, red onion, celery and fresh dill served on mesclum with creamy cucumber dill dressing

\$14.37

Grilled Chicken with Rotini and Peppers

Grilled 3 oz chicken breast, tri-coloured rotini and mixed sweet pepper salad, garnished with black olives and grape tomatoes, served on hearts of romaine with sun-dried tomato and oregano dressing

\$13.29

Spicy Grilled Vegetables with Feta

Yukon gold potatoes, sweet potatoes, zucchini, yellow squash and red onions brushed with a Feta and oregano dressing, served with Greek Feta cheese on a bed of baby spinach

\$11.43

Traditional Cobb

Grilled chicken breast 3oz on a bed of red leaf lettuce with avocados, bacon, sliced eggs, blue cheese (or goat cheese), green onions and fresh tomatoes topped with balsamic vinaigrette dressing

\$11.84

Steak and Portobello Mushroom

Marinated grilled strip loin 4oz, grilled Portobello mushroom caps, mini red potatoes, roasted bell peppers, red onions, grape tomatoes on a bed of field greens served with a honey Dijon mustard dressing

\$16.12

*All prices are per person
Taxes not included*



Working Luncheons

Hot Luncheon Buffets

Minimum order 10 people

All of the following lunch entrées include a selection of fresh baked rolls and butter, Caesar salad or garden salad, freshly brewed Colombian coffee, Orange Pekoe tea and assorted chilled beverages.

Salmon Steak

Baked salmon 3oz steak with lemon-dill sauce, served with roasted red potatoes and green beans
\$13.80

Baked Lasagne

Traditional lasagne made the Italian way and vegetarian made with of cheese and served with Caesar salad and toasted garlic bread
\$12.51

Roast Chicken

Breast of chicken glazed with a choice of Teriyaki, BBQ, Honey Szechwan, Thai or Lemon Pepper sauce and served with savoury rice pilaf or herb roasted potatoes and sautéed sugar snap peas
\$13.80

Festival of Pasta

Choose one or more of our pastas from the following selection:

Cheese stuffed tortellini with fresh herbed tomato sauce

Or

Fettuccini with spinach cream sauce or salmon broccoli sauce

Or

Pasta Primavera

\$12.51

*All prices are per person
Taxes not included*



Working Luncheons

Sandwich Luncheon Packages

Minimum order 10 people

The Traditional Style

A selection of Albacore Tuna, Red Coho Salmon, Egg Salad, Black Forest Ham, Roast Beef, and Canadian Cheddar on Fresh Whole Wheat and White Bread.

Served with Garden Crisp Vegetables and Dip or Salad

A tempting assortment of Dessert Squares

Coffee, Tea and Assorted Chilled Beverages

\$10.82

A la Carte Sandwich \$4.64 (1 ½ sandwich per person)

The Deli Classic

A tempting selection of Kaisers, Panini Bread Rolls, Bagels, Rye and Multi-Grain Bread Stacked with Black Forest Ham, Montreal Smoked Meat, Roast Beef, Turkey, Albacore Tuna, and Red Coho Salmon plus Canadian Cheddar or Swiss cheese, and garnished with Lettuce and Tomatoes.

Accompanied by Kosher Dills, Regular and Dijon Mustard.

Served with Garden Crisp Vegetables and Dip or Salad

Assorted Dessert Squares

Coffee, Tea and Assorted Chilled Beverages

\$11.07

A la Carte Sandwich \$5.41 (1 sandwich per person)

Vegetarian Specialties

A Selection of Exciting Vegetarian Fillings prepared on Fresh Specialty Breads, herbed Focaccia, Crusty Baguettes and Tortilla Wraps.

Served with your choice of salad

A scrumptious assortment of Dessert Squares

Coffee, Tea and Chilled Fruit Juices.

(Chef's Choice or a minimum of 4 sandwiches per selection required)

The Italian – Pesto, Portobello Mushrooms and Shredded Veggies

The Armenian – Baba Ghanout and Grilled Veggies

The Mid Eastern – Hummus and Fresh Veggies

The Parisienne – Brie Cheese, Roasted Red Peppers and Mango Chutney

The Provencal – Tapenade, Provolone Cheese and Tomatoes

The West Coast – Veggie Cream Cheese, Fresh Peppers and Sunflower Seeds

\$11.59

A la Carte \$5.92 (1 sandwich per person)

All prices are per person

Taxes not included



Working Luncheons

(Sandwich Luncheon Packages Cont'd

Minimum order 10 people

The International Deli

A selection of our International Sandwiches made on a variety of gourmet breads including Sourdough, Hole Wheat, Italian with Herb and Eggrolls.

(Chef's Choice or a minimum of 4 sandwiches per selection required)

Served with your choice of salad or Veggies and Dip
A scrumptious assortment of Dessert Squares or Fruit Platter
Coffee, Tea, and Assorted Chilled Beverages

The Smoked Salmon Bagel

Smoked Salmon, Cream Cheese, Red Onion and Capers

The Chicken Florentine

Marinated Grilled Chicken, Roasted Red Peppers, Spinach and Pesto

The Acapulco

Roast Beef, Guacamole, Salsa and Cilantro

The European Baguette

Shaved Roast Beef, Emmenthal Cheese and Creamy Horseradish

The Californian

California Tuna Salad with Pecans and Apples, Crisp Lettuce

The Mediterranean

Smoked Chicken with Asiago Cheese and Mango Chutney

The Vegetarian

Grilled Vegetables, Mozzarella and Pesto

The Focaccia

Black Forest Ham, Provolone, Sun Dried Tomatoes and Radicchio

\$12.31

A la Carte \$6.13 (1 sandwich per person)



Working Luncheons

(Sandwich Luncheon Packages Cont'd

Minimum order 10 people

The Bagels Executive

The Bagel Bar accompanied by your choice of...
Smoked Salmon garnished with Red Onions, Cream Cheese
Capers and Lemon Slices
Albacore Tuna and Egg Salad
Served with your choice of salad.
A scrumptious assortment of Dessert Squares or Fruit Platter
Coffee, Tea and Chilled Fruit Juice.

\$11.59 per person

Create Your Own

Design your own sandwich from a feast of Black Forest Ham, Roast Beef, Smoked Chicken, Genoa Salami, Pastrami, Cheddar, Swiss, Havarti and Monterey Jack. Garnished with all the essentials: Lettuce, Tomatoes, Mayonnaise, Deli Mustards, Mango Chutney and Kosher Dills.
Fresh International Bread and Bun Basket
Served with your choice of salad.
A scrumptious assortment of Dessert Squares
Coffee, Tea and Chilled Fruit Juice.

\$11.59 per person

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Taxes not included*



Working Luncheons

Wraps

An Assortment of Wraps, Roast Beef, Turkey, Veggie, Tuna on white whole wheat and sun dried tomato or spinach wraps

\$5.10 per person
(1 wrap per person)

Personal Luncheon

A variation of the « Box Lunch', these sandwich and Salad Combos are Prepared Fresh and Packaged individually According to your Selection :

Suggestions Include

Black Forest Ham, Roast Beef and Cheddar, Classic Turkey, Tuna or Egg Salad
Veggies and Dip, Garden Salad, Pasta Salad, Coleslaw or Potato Salad
Served with a Cold Beverage, Gourmet Cookie, and Fresh Fruit

\$10.25 per person

*All prices are per person
Taxes not included*



Salad Selections

Minimum order 10 people

Fresh Garden 2.83

Crisp Iceberg and Romaine Lettuce, Fresh Tomatoes, Carrots, Cucumbers and Red Onion with your choice of Dressings on the side

Simply Caesar \$2.83

Crisp Romaine Lettuce, Croutons, Bacon Bits and Parmesan Cheese tossed with Creamy Caesar Dressing

Mikonos Greek \$3.35

Iceberg and Romaine Lettuce mixed with Cucumbers, Tomatoes, Black Olives and Feta Cheese tossed in a zesty Greek Dressing

Spinach and Mandarin \$2.83

Fresh Spinach topped with Mandarin Oranges, Red Onion, Mushrooms and Slivered Almonds and served with Poppy Seed Dressing

Energy Plus Vegetables \$2.83

A harvest of Fresh Vegetables: Broccoli, Cauliflower, Green and Yellow Zucchini tossed with Crisp Apples, Raisins and Nuts In Herbed Vinaigrette

Pesto Pasta \$2.83

Tri-coloured Fusilli tossed with Red Peppers, Sun-dried Tomatoes, Broccoli Floweret's, Toasted Almonds or Pine Nuts and Pesto Dressing

European Potato \$2.83

A zesty mixture of Potatoes, Dill Pickles and Onions in Spicy Mayonnaise

Variety Coleslaw \$2.83

Red and Green Cabbage, Carrots, Sweet Peppers and Green Onions served with Caraway Coleslaw Dressing

All prices are per person

Taxes not included



Trays and Platters

Minimum order 10 people

The Cheese Sampler

A tempting array of Canadian cheese including Cheddar, Swiss, Marble and Gouda. Served with a basket of Specialty Crackers.

\$4.22 per person
(2.25 oz per person)

The International Cheese Platter

A memorable display of fine cheese from around the world including Roquefort, Camembert, Herbed Goat, Gouda, Swiss and Cheddar, garnished with Pecans and Roasted Red Peppers. Served with a basket of Specialty Crackers and Baguette Wedges.

\$4.79 per person
(2.25 oz per person)

Market Fresh Fruit Platter

A healthy addition to any meeting. A selection of fresh Seasonal Fruit including Seedless Grapes, Honeydew, Watermelon, Cantaloupe, Oranges and Pears.

\$2.94 per person
(4.5 oz per person)

Exotic Fresh Fruit and Dip Platter

Seasonally selected Orchard and Tropical Fruits including Seedless Grapes, Melons, Pineapple, Oranges, Seasonal Berries and Kiwi. Served with Orange-Honey Yogurt Dip.

\$4.22 per person
(4.5 oz per person)

The Vegetable Dip Platter

A wide selection of crisp Garden Vegetables ready to dip in our own House Dressing.

\$2.94 per person
(4 oz per person)

Fresh Fruit and Cheese Platter

Gourmet Cheese combined with seasonally selected Fresh Fruit delightfully arranged and served with Specialty Crackers.

\$4.79 per person
(5 oz per person)

Antipasto Platter

Antipasto w/ Serrano Ham, Genoa Salami, Assorted Olives, Marinated Artichokes & Mushrooms, Smoky Red Peppers & Basil Broccocini served w/ wedges of Rosemary-Infused Focaccia, Calabrese & Assorted Flatbreads.

Small \$38.05 (serves 8-10) Medium \$43.75 (serves 12-20) Large \$56.59 (serves 30-40)

*All prices are per person
Taxes not included*



Trays and Platters

Minimum order 10 people
(Cont'd)

Imported Cheese and Pâté Platter

A beautifully decorated platter of domestic cheeses, Camembert, Swiss and Gouda; Cognac, Peppercorn and Country Style Pâtés; accompanied with grapes, assorted crackers and French bread.

\$5.41 per person

Breads and Spreads

An arrangement of Breads including pita wedges and baguette rounds served with Tzatziki, Hummus and a variety of savoury spreads.

\$3.61 per person

Sushi Platter

An assortment of Sushi Purchased locally
Small, Medium and Large trays available.

Market Price

All prices are per person
Taxes not included



Desserts and Pastry Selections

Assorted Dessert Squares

A scrumptious assortment
Of your favourite dessert squares including Decadent Chocolate Brownies,
Old Fashioned Date Squares,
Traditional Nanaimo Bars,
Butter Tarts and Rocky Road Bars.

\$2.11

Gourmet Cookies

Choose from a selection of freshly baked 2 oz Gourmet Cookies including Chocolate Chip, Milk Chocolate Chunk, Double Chocolate, Oatmeal Raisin, Peanut Butter, Peanut Butter Chocolate Chunk, Rocky Road, Triple Chocolate and White Chocolate Macadamia

\$1.85

(2 per person)

Cookie Basket

A basket of tasty Chocolate Chip, Oatmeal Raisin, and Carnival Cookies.
Each basket contains 4 dozen 1 oz cookies. Great Value!

\$12.31 per basket

New York Cheesecake (10" Diameter / 16 pieces)

Traditional Cheesecakes, rich and creamy with your choice of toppings:
Cherry, Blueberry, Strawberry or Gourmet Chocolate,

\$46.35 per cake

Gourmet Cakes, Tortes and Flans (10" Diameter /14-16 pieces)

A decadent selection of specialty cakes including White Chocolate Truffle Cake, Passion Fruit Torte, Lemon Yoghurt Torte, Mocha Swirl Cheesecake, Chocolate Mousse Torte, Raspberry Cream Torte, Hazelnut Cream Torte or Wild berry Torte

\$46.35 per cake

Assorted Cream and Fruit Pies (serves 6-8)

A selection of favourites including: apple, blueberry, cherry, Boston Cream, Coconut Cream, Lemon Meringue, Pecan, Pumpkin, Strawberry Rhubarb, Forest Fruits

\$18.54 per pie

Coffee Cake

Freshly baked Caramel Coffee Swirl cake garnished with fresh fruit

\$24.72 per cake

Special Order Slab Cakes are available at Market Price

Taxes not included



Hors d'Oeuvres

A selection of innovative and creative Hors d'Oeuvres both hot and cold...
sure to impress and suitable for any gathering. Choose from...

Hot Hors d'Oeuvres (Price per dozen)

Sausage Puff	\$ 9.22
Sweet n' Sour, Swedish, BBQ and Teriyaki Meatballs	\$10.25
Skewers of Chicken or Beef Satays with Indonesian Peanut Sauce	\$14.94
Spicy Cajun, Tangy BBQ or Honey Garlic Chicken Wings with Dipping Sauce	\$10.61
Lightly Breaded Chicken Strips	\$10.61
Cranberry & Brie in Phyllo	\$16.43
Crab and Brie in Phyllo Pastry	\$18.03
Mini Spring Rolls with a Spicy Dipping Sauce	\$14.94
Ratatouille Tartlets	\$14.94
Spanakopita, Phyllo Triangles filled with Spinach and Feta Cheese	\$14.94
Miniature Quiche with Assorted Fillings	\$14.94
Feta and Sundried Tomato in Phyllo	\$17.46
Bruschetta	\$13.90
Lightly Breaded Mozzarella Sticks	\$ 9.22
Chicken Tarragon Bundles	\$16.43

Prices may vary due to availability and Market Cost on some Items

Cold Hors d'Oeuvres (Price per dozen)

Prociutto Ham wrapped Melon	\$14.94
Cherry Tomato, Mozzarella, Fresh Basil Skewers	\$14.94
Lemon Pepper Pesto Chicken with Caramelized Onions on Crostini	\$17.46
Greek Salad served in Mini Pita Cups	\$13.90
Fresh Fruit Kabobs	\$10.82
Assorted Pin Wheels and Canapés	\$16.43
Jumbo Shrimp served with Tangy Cocktail Sauce	Market Price

QUANTITY GUIDELINE:

Buffet Receptions only

- Pre-Dinner Receptions: 6 per person
- Cocktail Party: 10-12 per person

Taxes not included



Dinner Buffets

Minimum order 10 people

COLD BUFFET:

Vegetables and Dip Platter

Potato Salad

Coleslaw

Country Garden Salad

Rotini Pepper Salad

Cold Sliced Roast Beef

Cold Sliced Virginia ham

Cold Sliced Turkey Breast

Assorted Pastries and Pies

Fresh Fruit Platter

Rolls and Butter

Coffee and Tea

\$17.50 per person

All prices are per person

Taxes not included



The following items are available and may be added to the cold buffet at an additional cost per person:

Minimum order 10 people

HOT ENTRÉES

Roast Sirloin of Beef, Red Wine Sauce	\$5.97
Baked Ham with Apple Cider Glaze	\$5.97
Apple and Prune Stuffed Pork Loin	\$7.57
Roast Pork with Rosemary Sauce	\$5.97

Ragouts

Chicken with Pineapple and Almonds	\$5.10
Chicken with Leek and Pepper Sauce	\$5.10
Chicken Cacciatore	\$4.64
Beef Bourguignon	\$5.67
Pepper Beef	\$5.67
Beef Stroganoff	\$5.67

Pastas

Meat Lasagne	\$5.10
Vegetarian Lasagne	\$4.64
Tortellini with Pesto Sauce	\$5.10
Meat or Cheese Ravioli au Gratin	\$5.10
Perogies and onion sour cream	\$4.65
Penne Primavera	\$4.12

SALADS

Greek salad	\$1.40
Mixed Grain Salad	\$1.40
Pesto Pasta Salad	\$1.40
Caesar Salad	\$1.40
Russian Potato Salad	\$1.40
Marinated Three Bean Salad	\$1.40
Spicy Thai Noodle Salad	\$1.40
Cucumber Dill Salad	\$1.40
Tomato and Bermuda Onion Salad	\$1.40

Potato Choice

Roast Potato	\$1.40
Mashed Potato	\$1.40
Herb Roasted	\$1.40
Scalloped	\$1.40

Vegetables Choice

Baby carrots	\$1.40
Peas	\$1.40
Green Beans	\$1.40
Mixed vegetables	\$1.40
Cauliflower	\$1.40
Sugar snap peas	\$1.40
Broccoli	\$1.40
Corn	\$1.40
Squash	\$1.40

*All prices are per person
Taxes not included*



Dinner

Minimum order 10 people

Price includes

- Soup or 1 Salad
- Choice of 1 entrée
- 1 Vegetables
- 1 Potato or Rice
- 1 House Dessert
- Home style Rolls & Butter
- Coffee, Tea, Milk

Choose 1 Soup	Choose 1 Salad
Beef Barley	Mixed California Greens with Raspberry Vinaigrette
Chicken Leek and Rice	Spinach Almond Mandarin Salad
Creamy Tomato with Fennel and Chives	Boston Bib Salad with Warm Walnut Dressing
Cream of Butternut Squash	Country Garden Salad with Raspberry Vinaigrette
Cream of Wild Mushroom & Brandy	<i>Alternate dressings available on request</i>

Choose 1 Entrée			
Grilled Pork Loin	\$24.46	Roast Cornish Hen White & Wild Rice Stuffing	\$26.78
Grilled Salmon with Dill Sauce	\$24.57	Chicken Supreme with Peppercorn Sauce	\$23.69
Fillet of Sole Florentine with Lemon Butter	\$20.60	Roast Turkey, Dressing, Cranberry Sauce	\$20.60
Braised Tenderloin of Beef with Brandy Sauce	\$29.82	Rack of Lamb with Mint Sauce	\$29.17
Prime Rib au Jus	\$27.30		
Baked Ham with Dijonnaise Sauce	\$20.60	Vegetarian	
Roast Chicken with Fresh Herb Sauce	\$22.60	Penne Noodles with Tomato & Fresh Basil	\$19.06
		Crêpes: Asparagus, Mushroom, Spinach or Broccoli & Cheese	\$20.60
		Acorn Squash with Wild Rice, Nut and Cranberry Stuffing	\$19.61

Choose 1 Vegetables	Choose 1 Potato/Rice	
Broccoli Florets	Baked Potato with Sour Cream and Chives	Duchess Potatoes
Glazed Baby Carrots	Mashed or Whipped Buttered Noodles	Rice Pilaf
Green Beans Amantine	Scalloped Potatoes	Orzo Vegetable Pilaf
Mixed Vegetables	Parisian Potatoes	
Buttered Asparagus Spears		
Buttered Green Beans		

Choose 1 Dessert		
Fresh Fruit Salad	Fresh Fruit Flans	Assorted Tortes
Home Style Strawberry Shortcake	Carrot Cake	Assorted Cheese Cakes
Tiramisu	Mocha Cake	Lemon Chiffon Cake



Barbecues

Minimum order 15 people

Our Best From The Barbecue

Quarter Pound Burger or, Jumbo Hot Dogs or, Vegetarian Burgers,
Tossed Garden Salad, Pasta Salad, Coleslaw,
Sliced Tomatoes, Onions and Pickles, Corn on the Cob,
Chocolate Brownies, Watermelon,
Lemonade or Iced Tea
\$12.31 per person

Other Meat Options:

Octoberfest Sausage	\$11.28 per person
Beef or Chicken Kebabs	\$14.88 per person
6 oz. Strip Loin Steaks, or Grilled Chicken	\$21.27 per person
Vegetarian Kebabs	\$14.79 per person

Other vegetarian barbecue options are available on request.
Please contact the catering department for details

*All prices are per person
Taxes not included*



Back to Basics

Great food at prices to suit a tight budget

18 " Pizza Pizza

Classic Favourites baked fresh on site.

Cheese \$17.99

Tomato Sauce, Four-Cheese Blend

Pepperoni \$17.99

Tomato Sauce, Pepperoni, Mozzarella Cheese

Super \$17.99

Tomato Sauce, Pepperoni, Green Peppers, Mushrooms, Mozzarella Cheese

Hawaiian \$17.99

Tomato Sauce, Pineapple, Bacon Crumble, Mozzarella Cheese

Vegetarian \$17.99

Tomato Sauce, Red Onions, Mushrooms, Green Peppers, Mozzarella Cheese

Canadian \$17.99

Tomato Sauce, Pepperoni, Bacon Crumble, Mushrooms, Mozzarella Cheese

Taxes not included



Delicious Subs

Party Platter

Each Platter consists of five regular subs cut into quarters and served on your choice of freshly baked white or whole wheat bread.

(Italian Salami, Maple Baked Ham, Smoked Turkey Breast, Veggie and Assorted Cold Cuts)
With Cheese, Lettuce, Tomatoes, Secret Sauce, Salt and Pepper.

Serves 5-8 people

\$29.99 per platter

6-Foot Sub

Six feet of what we do best, fully loaded with fresh toppings and served on your choice of freshly baked bread.

Serves 25-30 people

\$82.39 per 6-foot sub

Taxes not included



Winter Warm Ups

A selection of Hot Luncheons served buffet style
Minimum of 10 People

Beef or Vegetarian Chili with Baked Potatoes

Select Beef or Vegetarian Chili with baked potatoes and served with Grated Cheddar Cheese and Sour Cream.

\$9.22 per person

Vegetarian Fusili al Forno with Garlic Bread

A half pan of Baked Fusili in a herbed tomato sauce served with 1 ½ pieces of garlic bread.

\$9.79 per person

Country Quiche

Choose one from the following Individually baked selections.

Mushroom and Thyme, Ham and Swiss, Spinach and Feta, Red Pepper and Chevre. Served with Mixed Green Salad

\$9.22 per person

Home style Chicken Pot Pie with Gravy and Roasted Vegetables

Traditional Chicken pot pies served with a ½ pan of Roast Vegetables and a ½ pan of gravy.

\$9.22 per person

Beef or Vegetarian Lasagne with Garlic Bread

Your choice of a half pan of Beef or Vegetarian Lasagne and 1 ½ pieces of garlic bread

\$9.22 per person