



Working Lunches

Served buffet style – minimum of 20 persons

Deli Platter

\$16.59 / person

Create your own Sandwich with selection of assorted Deli Meats and Fillings;
 Assorted Breads and Rolls and Condiments
 Roast Beef, Smoked Turkey, Ham, Pastrami, Tuna Salad, Egg Salad, and Sliced Cheeses
 Soup of the day or Tossed Green Salad with House Dressing
 Creamy Coleslaw, Potato Salad
 Fresh Fruit Slices
 House Coffee and Tea

The Express

\$13.59 / person

(One sandwich per person)

Soup of The Day or Tossed Green Salad with House Dressing
 Raw Vegetable Platter with Dip
 Assorted Sandwiches (Choice of Wrap, Kaiser Rolls or Buns)
 Garnished with Pickled Onions, Peppers and Olives
 Roast Beef, Smoked Turkey, Tuna Salad, Egg Salad, Ham and Cheese, Lettuce, Tomato and
 Cucumber with Cream Cheese
 Fresh Fruit Salad or Dessert Squares
 House Coffee and Tea

The Usual

\$13.59 / person

(1 1/2 Sandwiches per person)

Tossed Green Salad with House Dressing
 Raw Vegetable Platter with Dip
 Assorted Quarter Cut Sandwiches
 Garnished with Pickled Onions, Peppers and Olives
 Roast Beef, Smoked Turkey, Tuna Salad, Egg Salad, Ham and Cheese, Lettuce, Tomato and
 Cucumber with Cream Cheese
 Assorted Dessert Squares or Cookies
 House Coffee and Tea

The Deluxe

\$17.99 / person

Soup of the day or Tossed Green Salad with House Dressing
 Pasta Salad with Grilled Vegetables
 Deluxe Open Face Sandwiches on French Bread *(3 pieces per person)*
 Choice of five items: Smoked Salmon with Cream Cheese, Smoked Turkey with Cranberry, Roast
 Beef with Fried Onion, Grilled Chicken with Fresh Mango, Shrimp Salad with Strawberry, Tuna
 Salad, Egg Salad, Tomato and Cucumber with Cream Cheese
 Fresh Fruit Slices
 Assorted French Pastries
 House Coffee and Tea



Luncheon Menu

Minimum seating of 10 persons

All Luncheons are appropriately garnished and complemented with Rolls and Butter, Fresh Market Vegetables, Rice or Potatoes. Also includes choice of Appetizer, Dessert, Coffee or Tea

Soup/ Salad

Choose one of the following:

Chilled Tomato Juice
Chef's Daily Soup
Corn Chowder with Chicken
Cream of Broccoli with Cheddar Cheese Chowder
Cream of Mushroom Soup
Spring Mixed Green Salad with House Dressing
Caesar Salad

Entrees

Choose one of the following:

Roast Breast of Chicken with Own Jus
\$17.99/ person
Grilled Atlantic Salmon served with Choron Sauce
\$21.99 / person
Chicken or Beef Stir Fry flavoured with Ginger served on Jasmine Rice
\$17.99 /person
Beef Stroganoff served with Fettuccine Noodles
\$17.99 / person
Pan Fried Fillet of Sole served with a Dill Cream Sauce
\$16.99 / person
Pasta Primavera
Choice of Olive Oil, Fresh Herbs or Basil Tomato Sauce
\$14.50/ person

Desserts

Choose one of the following:

Cheesecake with Fruit Coulis
Waffle Bowl with Ice Cream
Black Forest Cake
Fresh Fruit Cup



Luncheon Buffet

Minimum of 20 persons

\$21.99/Person

Raw Vegetable Platter with Dip
Market Vegetables, Potatoes or Rice, Rolls and Butter

Choice of two of the following salads:

Mesclun Baby Greens with House Dressing
Tomato, Artichoke Hearts with Purple Onion
Roasted Red Skin Potato Salad
Six Beans Salad
Pasta Salad with Peppers

Entrees

Choice of one of the following vegetarian entree:

Fussili Pasta & Fresh Vegetable with Tomato Romano Cheese Sauce
Vegetarian Lasagne
Poached Potato & Cheese Perogies with Garlic Cream Sauce

& Choice of one of the following meat entree:

Grilled Chicken with Choice of one Sauce
Teriyaki Glazed Sauce
Chasseur sauces
Au Jus
Poached Fillet of Salmon with Choice of one Sauce
Hollandaise sauces
Lemon Butter Sauce
Capers-Dill sauce
Beef Bourguignon
Chicken Stir Fry

Desserts

Fresh Fruit Salad
Assorted Dessert Squares
House Coffee and Tea



Theme Luncheon
Served buffet style – minimum 25 persons

Taste Of Italy

\$26.99/ person

Minestrone Soup with Basil Oil or Fagioli Pasta Soup
Tuscan Grilled Vegetables Platter
Caesar Salad with Traditional Condiments
Beef Carpaccio with Shaved Parmesan Cheese
Assorted Mini Pizza
Pasta Primavera with Olive Oil and Fresh Herbs
Chicken Parmesan with Sun Dried Tomato Sauce
Crusty Italian Dinner Rolls and Focaccia Bread
Tiramisu
Fresh Fruit Platter
House Coffee and Tea

Taste Of Greece

\$25.99 / person

Greek Salad with Traditional Dressing
Mediterranean Couscous Salad
Antipasto Platter
Tzatziki & Hummus with Mini Pita Breads
Vegetarian Falafel Patties
Chicken or Pork Souvlaki
Rice Pilaf
Baklava
Fresh Fruit Platter
House Coffee and Tea

Southern Texan

\$24.99 / person

BBQ Ribs
Grilled Chicken Legs
Chili
Hot Dog
Hamburger
Corn on the Cob or Baked Beans
Coleslaw or Potato Salad
Watermelon
Ice Tea
Served with an assortment of condiments



Vegetarian Delight

\$24.99 / person

Seven Grain and Whole Wheat Dinner Roll

Margarine and Cream Cheese

Spinach and Marinated Red Onion, tossed with pine nuts

With Raspberry Vinaigrette

Couscous with Fresh Herbs and Vegetable Salad

Grilled Vegetable Antipasto Platter

Mini Vegetable Falafel

Broccoli and Cheese Quiche

Seasonal Vegetables

Mushroom Risotto

Warm Rice Pudding

Basket of Whole Fruit Display

House Coffee and Tea