

## *Corporate Menu*

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### **Healthy Break - \$14 per person**

Assortment of fresh wraps including; shrimp and avocado salad, curried chicken salad, egg salad, tuna salad, salmon salad, grilled vegetable and feta. With a selection of sliced fruit, low fat yogurt, bottled water and fresh fruit juices.

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### **Working Lunch - \$12 per person**

Assortment of freshly made sandwiches including; ham and swiss, turkey and cheddar, roast beef with horseradish, salmon salad, tuna salad and egg salad on freshly baked rye and country grain breads. A wide selection of bagged chips, canned pop, and bottled water.

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### **Hearty Lunch - \$15 per person**

Assortment of fresh sandwiches and wraps. Choice of two salads (Garden, Caesar, red potato, orzo and sun-dried tomato, pasta, five bean or creamy coleslaw). Wide selection of French pastries for dessert.

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### **Italian Pranzo - \$15 per person**

Caesar salad, caprese salad, meat or portobello mushroom lasagna with garlic bread with cannoli for dessert.

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### **Tuscan chicken - \$16 per person**

Roasted chicken breast topped with red pepper sauce, chopped arugula, julieened roasted red peppers and feta cheese. Freshly baked rolls, One choice of salad (Garden, Caesar, red potato, orzo and sun-dried tomato, pasta, five bean or creamy coleslaw). Choice of one starch (roasted red potatoes, Yukon gold mashed potatoes, wild rice medley) and seasonal vegetables. French pastries for dessert.

### **Smoke house lunch - \$16 per person**

Creamy coleslaw and potato salad. House made baked beans with bacon, sweet buttery corn bread, pulled pork in our signature coffee and Guinness BBQ sauce on freshly baked pretzel bread. Seasonal vegetables.

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### **BBQ chicken lunch - \$13 per person**

Choice of chicken breast or legs and thighs grilled to perfection and brushed with our signature coffee and Guinness BBQ sauce. Potato salad and orzo sun-dried tomato salad, freshly baked rolls and seasonal vegetables.

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### **Fiesta taco bar - \$14 per person**

Pulled chicken breast or seasoned ground beef, hard and soft taco shells, chopped lettuce, shredded cheddar cheese, salsa and sour cream. Rice pilaf, refried beans and garden salad with santa fe ranch dressing.

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### **Extras:**

Add soup to any package: \$4/pp (broccoli cheddar, vegetarian minestrone, red pepper and tomato bisque, tortilla, butternut squash, onion and ale)

Add a salad selection to any package: \$4/pp (Caesar, garden, red potato, pasta, orzo and sun-dried tomato, creamy coleslaw, 5 bean)

Add a starch selection to any package: \$3/pp (wild rice medley, roasted red potatoes or Yukon gold mashed potatoes.)

Add canned pop and bottled water to any package: \$3/pp

Add assorted French pastries to any package: \$4/pp

Add coffee/tea to any package: \$3/p



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## Hors D'oeuvres Selection

- Bacon sausage rolls
- Vegetarian samosa
- Spanokapita
- Meat balls
- Vegetarian spring rolls
- Salmon and cream cheese tartlets
- Ham and mandarin orange tartlets
- Salami and horseradish tartlets
- Curried chicken satays
- Beef wellington
- Potato puffs
- Kaffir lime and chili black tiger shrimp
- Caprese skewers
- Tomato and feta bruschetta
- Mushroom and blue cheese bruschetta
- Poached shrimp cocktail
- Grilled lamb lollipops
- Bay scallops with corn salsa
- Fig and ricotta crostini
- Cranberry and brie crostini
- Prosciutto and brie wrapped asparagus
- Top sirloin beef chunk with roasted garlic
- Smoked salmon crostini with cucumber and cream cheese
- BLT bites – cherry tomato stuffed with bacon and cheese mousse and spinach leaf
- Herbed goat cheese and bing cherry crostini
- Miso glazed tofu skewers
- Seared beef and ginger lettuce cups with cucumber and endive
- Shrimp and avocado crostini
- Crab and cream cheese stuffed cremini mushrooms with hollandaise sauce
- Beef satay with cilantro
- Liver pate crostinis