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## LUNCHEON MENU

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### *Buffet Lunches*

#### **Lunch #1**

Jerk rubbed salmon, green mango slaw

Lime chili chicken kebabs, lime aioli

Roasted potato salad with caramelized shallot, ancho sour cream dressing

Baby spinach with dried cranberries, pepitos, torn mint, citrus vinaigrette

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#### **Lunch #2 – add \$3**

Alberta beef tenderloin served, homemade thyme-scented horseradish

Lemon dill roasted salmon, sauce vierge

Quinoa, lentil salad, crisp celery and dried cranberries, lemon dressing

Mixed greens, toasted pecans, goat cheese, slivered pear, red wine vinaigrette

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#### **Lunch #3**

Thai glazed chicken breast, sweet chili drizzle

Grilled green curry shrimp skewers

Rice noodle salad, edamame, sautéed shiitake, fresh coriander, ginger dressing

Butter lettuce, spinach, slivered cucumber, grated carrot, miso dressing





#### Lunch #4

Classic meat, three cheese lasagna - HOT  
Wild mushroom lasagne, fontina and thyme - HOT  
Classic Caesar salad, crisp bacon, foccacia croutons, shaved parmesan,  
roasted garlic dressing  
Marinated rapini, slivered garlic, pepperoncino

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#### Lunch #5

Bite-size pieces of chicken in a rosemary cream sauce, roasted butternut  
squash, caramelized onion - HOT  
Grilled herb-rubbed flat iron, salsa verde  
Wild rice pilaf, aromatic vegetables - HOT  
Pesto-rubbed grilled and roasted vegetables

All buffet lunches include:

3 oz. of each protein

Assorted breads and butter

Homemade dessert squares, cookies, mini cupcakes OR fresh fruit kebabs

**Price: \$24 per person**

All menus are room temperature unless otherwise noted  
Disposable dinnerware, cutlery and napkins available for \$1 pp  
Assorted sodas, water and juices available for \$2.50 per person





## *Sandwich Lunches*

ASSORTED GOURMET WRAPS AND SANDWICHES ON FOCACCIA,  
MULTIGRAIN, AND CIABATTA BREADS:

Assorted wraps include:

Grilled chicken Caesar, prosciutto/provolone, grilled flat iron steak, curried egg salad

Assorted sandwiches include:

Tuscan grilled chicken, smoked salmon, ham & cheddar, grilled vegetables

All sandwiches and wraps served with greens and gourmet aiolis

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SIDES:

Classic Caesar salad, crisp bacon, foccacia croutons, shaved parmesan, roasted garlic dressing

Baby spinach with dried cranberries, pepitos, torn mint, citrus vinaigrette

Mixed greens, toasted pecans, goat cheese, slivered pear, red wine vinaigrette

Butter lettuce, spinach, slivered cucumber, grated carrot, miso dressing

German potato salad, scallion, lardons, pommery vinaigrette

Roasted potato salad, caramelized shallot, ancho sour cream dressing, herbs

Quinoa, lentil salad, crisp celery and dried cranberries, lemon dressing





Rice noodle salad, edamame, sautéed shiitake, fresh coriander, ginger dressing

Orzo pasta salad, caramelized onion, wilted arugula, toasted walnuts, lemon

Broccoli salad, sunflower seeds, cheddar, Sultana raisins, red onion, cider dressing

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DESSERTS:

Assorted homemade dessert squares, cookies (3 per)

Fresh fruit kebabs (1 per)

Oversized chocolate chip cookies OR oatmeal raisin (1 per)

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Price:

Sandwich and wraps + 1 sides + dessert: **\$15 per person**

Sandwich and wraps + 2 sides + dessert: **\$18 per person**

Sandwich and wraps + 2 sides + 2 desserts: **\$21 per person**

All menus are room temperature unless otherwise noted  
Disposable dinnerware, cutlery and napkins available for \$1 pp  
Assorted sodas, water and juices available for \$2.50 per person

