



Afternoon

Lunch buffet * priced per person

Includes freshly brewed Starbucks coffee and teas

*** Add lobster rolls to any buffet menu \$12 per person (based on a half roll per person)**

✦ SANDWICHES Minimum 10 people. \$34

- Pastrami with grainy mustard, crispy pickles and rye bread
- Genoa salami with olive spread, shaved onion and lettuce on grilled sour dough
- Sliced turkey with sweet apple chutney and garlic aioli on a Euro sub bun
- Grilled vegetables, arugula and sun-dried tomato pesto on focaccia
- Artisan green salad
- Assorted cookies and squares

✦ WRAPS Minimum 10 people. \$37

- Grilled chicken Caesar with crisp romaine and shaved asiago cheese
- Roast beef with arugula, provolone cheese and black olive sun-dried tomato spread
- Grilled vegetables with feta, haloumi and smoked hummus
- Greek salad
- Assorted cookies and squares

✦ BOARDROOM Minimum 20 people \$38

- Sliced roast beef, roasted red peppers, Monterey jack cheese, pickles with Dijon chipotle aioli on grilled sour dough
- Grilled chicken, bacon, lettuce, tomato with honey mustard mayo on a Euro sub bun
- Smoked salmon, pickled onions, arugula and caper cream cheese on rye bread
- Seared tofu marinated with cilantro & lime, caprese guacamole, grilled vegetables on Focaccia
- Green salad with garden vegetables
- Caesar salad
- Selection of brownies, cookies and squares

✦ PIZZA PARTY Minimum 25 people \$36

- Garlic fingers with garlic confit, mozzarella and housemade donair sauce
- CHOICE OF TWO PIZZAS
 - Pepperoni
 - Meat Lovers
 - Hawaiian
 - Vegetarian
 - Three Cheese
- Caprese Salad
- Assorted cookies and squares

✦ POKE BOWLS LUNCH Minimum 20 people. \$38

- Tuna bowl - Soba noodles, fresh shredded vegetables & sesame lime soy splash
- Chicken bowl - Seared seasoned chicken breast with brown rice, edamame, carrot and lettuce shred with hoisin
- Veggie bowl - Tofu, quinoa, mixed shredded veggies, edamame, sweet sesame soy
- Cream Puff Duo – Matcha mousse and chocolate & salted caramel

✦ BUILD YOUR OWN ANTIOXIDANT BOWL . . . \$40

- Minimum 20 people
- Brown rice, soba noodles, baby kale, and spinach mix
- Chilled lemon orange Sustainable Blue Atlantic salmon medallions, seasoned and grilled chicken breast, seared sesame tuna, sun-dried tomato pesto marinated chickpeas
- Julienned carrots, pea shoots, edamame, shredded red cabbage, blueberries, avocado
- Black sesame seeds, toasted pumpkin seeds and crumbled goat cheese
- Chocolate avocado mousse cups with maple syrup and berries
- Raspberry acai coconut chia cups

All prices are subject to a customary 19% taxable service charge and 15% applicable HST. Prices are subject to change.

All prices are guaranteed 90 days prior to the function.



✦ **ITALIAN** Minimum 25 **\$36**

- Caprese salad
- Asiago garlic bread
- Chicken parmesan (gf)
- Tuscan pizza with sun-dried tomato, artichoke, olive, bocconcini, basil and mozzarella (cauliflower crust is an option)
- Limoncello lemon cookie sandwiches (gf) & nutella espresso pudding (gf)

✦ **EAST COAST** Minimum 25 people **\$49**

- *Seafood Chowder add \$4 person
- Garlic dinner rolls
- Baby potato salad
- Mixed greens salad with maple vinaigrette
- Applewood spice roasted Sustainable Blue salmon with dill caper sauce
- Atlantic beef striploin with garlic butter demi
- Seafood casserole
- Hodge podge
- Donut wall, local maple sugar tarts, Oxford blueberry crisp

✦ **MEDITERRANEAN** Minimum 25 people **\$49**

- Tabouleh
- Greek Salad
- Hummus & Pita
- Kofta
- Chicken souvlaki
- Roasted vegetables and halloumi
- Saffron rice
- Assorted macarons
- Hareesh - semolina & orange blossom cake

✦ **HARVEST VEGETARIAN BUFFET** Minimum 25 people **\$43**

- Tomatoes, hard-boiled eggs & Niçoise olives salad
- Grilled vegetable pasta salad
- Cauliflower & Haloumi Puttanesca
- Eggplant Parmesan with basil, tomato and Asiago cheese velouté
- Paella Verde – saffron rice with green vegetables
- Mini flourless chocolate torte with cream and raspberries
- Lemon curd and blueberry parfait cups

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Plated lunch * Minimum 25 people / Priced per person

Includes assorted rolls with butter, choice of one starter or soup, one entree and one dessert, with chef's selection of potato or rice and seasonal vegetables and freshly brewed Starbucks coffee and teas

Starter

- + CAESAR SALAD Crisp romaine, grana padano shards, focaccia croutons, bacon bits with dressing
- + SMOKED SALMON Rye crostini, avocado crème fraiche, pickled red onion, fried capers
- + FIELD GREENS Grape tomato and English cucumber with white balsamic vinaigrette
- + GREEK SALAD Olives, tomato, onion, mix peppers, cucumber and feta cheese with red wine vinaigrette
- + BRUSCHETTA Brioche crostini with burrata, pancetta, sun-dried tomato pesto and aged balsamic

Soup

- + Roasted butternut squash
- + Tomato and roasted red pepper
- + Wild mushroom bisque
- + Seafood Chowder * Add \$4 person

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Entrées

- + Pan seared breast of chicken stuffed **\$41**
with gouda cheese, mushroom and spinach with port wine jus
- + Herb crusted Sustainable Blue **\$41**
salmon with tomato chutney
- + Grilled New York striploin steak with **\$44**
Madagascar peppercorn seasoned mushroom bourbon sauce
- + Peppercorn sirloin with brie and red wine . . **\$42**
reduction
- + Roasted herb chicken supreme with **\$42**
red wine demi
- + Pan fried herb flour dusted haddock with . . . **\$40**
lemon butter and creamed peas
- + Eggplant and mushroom caponata. **\$39**
Grilled eggplant filled with balsamic glazed rain forest mushrooms and topped with vegan cheese (vegan/ gluten free)
- + Vegetarian cannelloni **\$39**
Stuffed with tofu, ricotta and spinach with sun-dried tomato pesto mushroom velouté



Desserts

- + Double chocolate tart, butterscotch ganache with berries
- + Chocolate truffle cake with amaretto tuile & salted caramel
- + Vanilla bean cheesecake with raspberry chambord, fresh strawberries & white chocolate curls
- + Blueberry lavender grunt with whipped white chocolate cream
- + Lamington - chocolate and coconut covered sponge cake layered with strawberry compote
- + Vegan double chocolate cake, raspberry coulis, fresh berries & shaved dark chocolate (vegan/gluten free)

Children's menu * \$25 per person

Includes crudité with ranch dip, and brownie with whipped cream

- + Chicken fingers and fries
- + Grilled cheese and fries
- + Personal pepperoni pizza
- + Mac and cheese
- + Cheese burger and fries
- + Veggie chicken fingers and fries

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