

foodielicious.ca christine@daysinnpenticton.ca 250-493-6616 ext 4

Corporate Working Lunch Packages

Please Contact Us For Pricing

Please ask us about Vegetarian & Gluten Free Options & Pricing

#1

Deluxe Deli-Style Sandwiches & Wraps including smoked turkey with sliced fresh mango & Swiss cheese, ham with brie & pickled asparagus, teriyaki breast of chicken, shrimp salad with lemon cream cheese, calabrese & pepper havarti, baron of beef with horseradish mayo & aged white cheddar, curried chicken salad, grilled balsamic vegetable with crumbled feta, egg salad supreme with sharp cheddar cheese, all on artisan breads, croissants, focaccia wedges and wraps (1 sandwich per person) choose fresh garden salad with house dressing or classic Caesar salad day soup chef's daily dessert coffee / tea

#2 Grilled Chicken <u>or</u> Vegetarian Quesadillas (1 per person) Zesty oven baked potato wedges sour cream & tangy salsa choose fresh garden salad with house dressing <u>or</u> classic Caesar salad day soup chef's daily dessert coffee / tea

FoodieLicious Kitchen Days Inn Penticton By Appointment Only: 152 Riverside Drive, Penticton BC V2A 5Y4 P: 250-487-8960 E: <u>christine@daysinnpenticton.ca</u> W: www.foodielicious.ca



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#3

Baron of Beef Dip on a fresh crusty French roll (1 per person) with pan au jus with Dijon & horseradish cream herb & garlic oven baked potato wedges choose fresh garden salad with house dressing <u>or</u> classic Caesar salad day soup chef's daily dessert coffee / tea

#4

Curried Bombay Butter Chicken & Vegetables rice pilaf garlic naan cloud-bread choose fresh garden salad with house dressing <u>or</u> classic Caesar salad day soup chef's daily dessert coffee / tea

#5

Mama Mia Rotini Pasta Bolognese <u>or</u> Tomato-Basil Rotini Marinara classic Caesar salad with house made herbed croutons choose fresh garden salad with house dressing <u>or</u> day soup herbed garlic toast chef's daily dessert coffee / tea

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#6 Gourmet Mac & Cheese Tomato Basil Soup fresh garden salad with house dressing herbed garlic toast chef's daily dessert coffee / tea

#7

Mom's Meatloaf garlic mashed potatoes seasonal vegetables in an herb & butter demi-glaze choose fresh garden salad with house dressing <u>or</u> classic Caesar salad <u>or</u> day soup butter flake dinner rolls chef's daily dessert coffee / tea

#8

Greek Style Breast of Chicken lemon & cilantro rice herb & garlic oven roasted potatoes Greek salad choose fresh garden salad with house dressing <u>or</u> day soup tzatziki & pita bread chef's daily dessert coffee / tea

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#9

Chef Nene's Famous Beef & Lotsa Cheese Lasagna classic Caesar salad choose fresh garden salad with house dressing <u>or</u> day soup herb & garlic toast chef's daily dessert coffee / tea

#10

FoodieLicious Salad Bar Please choose 4 of the following salads

Mediterranean grilled vegetable pasta salad with crumbled feta & balsamic olive oil drizzle classic Caesar salad with house made herbed croutons Asian noodle salad with mushrooms, snow peas, bean sprouts, sesame seeds & peanut dressing spinach salad with pancetta & goat cheese crisps, served with honey Dijon dressing organic greens with oranges, almonds, dried cranberries, feta & champagne-strawberry vinaigrette Moroccan cous-cous salad with olives, apricots, sun dried tomatoes, peppers & artichokes curried rice salad with granny smith apples, sultanas & toasted almonds Mexi-5-bean salad with fresh cilantro, citrus and a touch of sweet confetti potato salad with yams, sweet potato & baby red potatoes with creamy Dijon dressing chipotle-ranch penne pasta salad Includes day soup flakey dinner rolls with whipped butter chef's daily dessert

coffee / tea

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11

Chef Nene's Famous Slow Cooked Pulled Pork with Latin Flavours Mexi-style coleslaw Tri-colour potato salad fresh garden salad with house dressing house made sweet & spicy cornbread chef's daily dessert coffee / tea

12

Chef Carved Baron of Beef au jus, Dijon & horseradish cream herb & garlic oven roasted potatoes seasonal vegetables in an herb & butter demi-glaze fresh garden salad with house dressing butter flake dinner rolls chef's daily dessert coffee / tea

#13

Chef Carved Peach Glazed Pork Loin herb & garlic oven roasted potatoes seasonal vegetables in an herb & butter demi-glaze fresh garden salad with house dressing butter flake dinner rolls chef's daily dessert coffee / tea

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14 (Available October 1st – December 31st)

Chef Carved Calypso Ham with Dijon garlic mashed potatoes seasonal vegetables in an herb & butter demi-glaze fresh garden salad with house dressing butter flake dinner rolls chef's daily dessert coffee / tea

15

(Available October 1st – December 31st) Chef Carved Oven Roasted Turkey with herb & butter stuffing pan gravy house made cranberry sauce garlic mashed potatoes seasonal vegetables in an herb & butter demi-glaze butter flake dinner rolls chef's daily dessert coffee / tea

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