

Corporate Working Lunch Packages

Prices subject to change without notice

\$22 per person

15% service charge & GST will be added to your invoice
(minimum 15 attendees)

Vegetarian Option - no additional charge
Dairy Free, Gluten Free & Vegan Option - add \$2
please indicate number required at the time of booking

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 or Vegetarian Quesadillas
(1 per person)
zesty oven baked potato wedges
sour cream & tangy salsa
choose fresh garden salad with house dressing or 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: christine@daysinnpenticton.ca

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 or 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 or classic Caesar salad
day soup
chef's daily dessert
coffee / tea

#5

Mama Mia Rotini Pasta Bolognese or Tomato-Basil Rotini Marinara
classic Caesar salad with house made herbed croutons
choose fresh garden salad with house dressing or 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 or classic Caesar salad or 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 or 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 or 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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