

Corporate Working Lunch Packages

(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

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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