



BUSINESS LUNCH MENU



INCLUDES ALL DISPOSABLE PLATES, UTENSILS AND NAPKINS REQUIRED
DELIVERY AND SET UP PROVIDED | ITEMS ARE PACKAGED FAMILY STYLE

PACKAGE 1

ASSORTED SANDWICHES & WRAPS

\$18/person

Peppercorn & Herb Roast Beef, Slow-Cooked Chicken, Egg Salad, Pesto Grilled Vegetables

Choose:

1 SALAD | 1 SIDE

1 DESSERT

PACKAGE 2

BRAISED BEEF SHORTRIBS

\$22/person

Tender braised beef shortribs tossed with a prairie cherry BBQ sauce

Choose:

1 SALAD | 1 SIDE

1 DESSERT

PACKAGE 3

BEEF & RICOTTA LASAGNA

\$20/person

House made noodles layered with beef Bolognese, mozzarella and ricotta cheeses. Garlic toast to compliment

Choose:

2 SALADS | 1 DESSERT

PACKAGE 4

ROASTED PORK LOIN

\$20/person

Maple & Gravelbourg mustard glazed pork with caramelized apples and onions

Choose:

1 SALAD | 1 SIDE

1 DESSERT

PACKAGE 5

MEDITERRANEAN CHICKEN

\$20/person

Roasted chicken pieces marinated with garlic, chili & aromatic herbs

Choose:

1 SALAD | 1 SIDE

1 DESSERT

PACKAGE 6

GREEK PLATTER

\$20/person

Both chicken and pork skewers marinated & grilled to perfection. Served with pita bread, tzatziki sauce and Mediterranean salad

Choose:

1 SALAD | 1 DESSERT

PACKAGE 7

SMOKEHOUSE PLATTER

\$22/person

House smoked chicken wings & legs, pork shoulder & beef sausages. Served with BBQ baked beans, coleslaw & cornbread

Choose:

1 SALAD | 1 DESSERT

PACKAGE 8

ROAST TURKEY

\$20/person

Traditional butter & herb roasted turkey with cranberry stuffing, gravy, mashed potato, & chef picked vegetables

Choose:

1 SALAD | 1 DESSERT

ACCOMPANIMENTS

Salads

(\$3/person per additional)

CLASSIC CAESAR

Chopped romaine, garlic Caesar dressing, sourdough croutons & Parmesan cheese

MIXED GREENS

Baby mixed greens, creamy citrus vinaigrette, cucumber, tomato, carrots & radish

TUSCAN GREENS

Baby mixed greens, raspberry dressing, pickled beets, goat cheese, red onion & candied pecans

CAULIFLOWER ARUGULA SALAD

Curry roasted cauliflower, lemon vinaigrette, arugula, toasted sunflower seeds, crispy chickpeas & raisins

BROCCOLI KALE SALAD

Fresh broccoli, kale greens, cranberries, red onions & pumpkin seeds tossed with a creamy honey citrus dressing

MEDITERRANEAN SALAD

Romaine lettuce, hummus, tomato, red onion, cucumber, feta cheese, peppers & pickled beets

ROASTED VEG & SPINACH

Oven roasted sweet potatoes, fresh spinach, cultivated mushrooms, walnuts, goat cheese & confit shallots

Sides

(\$3/person per additional)

DINNER ROLLS

House baked honey & whole wheat dinner buns

POTATO SALAD

Warm redskin potatoes, chive aioli, roasted corn, celery & crisp bacon

PASTA SALAD

Fusilli noodles, basil pesto dressing, peppers, green onion & dehydrated tomato

QUINOA & LENTIL

Toasted yellow quinoa, green lentils, creamy herb vinaigrette, peppers, tomato, green onion & shredded carrots

HERB ROASTED BABY POTATOES

Local baby potatoes roasted with olive oil & Italian herbs

WILD RICE PILAF

Jasmine and black grain rice steamed with sauteed vegetables, herbs & currants

Desserts/Baking Items

(\$3/person per additional)

Assorted Cookies | Sliced Fruit

Chocolate Mousse Tarts | Cinnamon Sugar Donut Holes

Vanilla Cream Cannoli | Dainties & Squares

