



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

\$20/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

\$25/person

Tender braised beef shortribs tossed with a prairie cherry BBQ sauce

Choose:

1 SALAD | 1 SIDE
1 DESSERT

PACKAGE 3

TACO BAR

\$22/person

Mexican braised chicken or beef with corn tortillas, salsa, & traditional accompaniments. Served with dirty rice and beans

Choose:

1 SALAD OR SIDE | 1 DESSERT

PACKAGE 4

KOREAN PORK BELLY BOWL

\$22/person

Pork belly marinated in garlic, chili & ginger. Roasted and served with stir-fry veggies & steamed rice

Choose:

1 SALAD | 1 DESSERT

PACKAGE 5

MEDITERRANEAN CHICKEN

\$22/person

Roasted chicken pieces marinated with garlic, chili & aromatic herbs

Choose:

1 SALAD | 1 SIDE
1 DESSERT

PACKAGE 6

GREEK PLATTER

\$22/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

\$25/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

\$25/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 brioche dinner buns

POTATO SALAD

Warm redskin potatoes, chive aioli, roasted corn, celery, peppers & fresh dill

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 rice steamed with sauteed vegetables & herbs

Desserts/Baking Items

(\$3/person per additional)

Assorted Cookies | Sliced Fruit

Chocolate Mousse Tarts | Cinnamon Sugar Donuts

Vanilla & Orange Cannoli | Dainties & Squares

