



# AT YOUR SERVICE

---

CATERING

WWW.YOURSERVICECATERING.CA

## LUNCH TIME



*Add 18% gratuity and 5% GST*

*Offsite events are subject to a 15% package which includes: plates, cutlery, napkins and all catering equipment.*



AVAILABLE 10AM - 3PM  
IF SERVED FOR DINNER + 35%



MINIMUM 30 GUESTS

## LUNCH BUFFETS

All lunches come with assorted dessert squares and fruit unless otherwise stated

### SANDY AND SALAD BUFFET

Assorted sandwiches and wraps, garden veggie salad with basil balsamic vinaigrette, caesar salad.

\$ 18

+\$ 5 soup de jour

### GREEK PLEASE BUFFET

Chicken, beef and veggie souvlaki skewers, Greek rice and potatoes, Greek salad, tzatziki, pita bread.

\$ 26

### GORMET SANDY AND SOUP BUFFET

Gourmet and open-faced sandwiches, wraps and pinwheels, sundried tomato hummus and vegetable display, chef's soup of the day, Caesar salad, quinoa salad with honeycomb vinaigrette.

\$ 25

### GERMAN SCHNITZEL BUFFET

Schnitzel in mushroom sauce, potato cheddar perogies, braised red cabbage and Caesar salad

\$ 25

### ITALIAN PASTA BUFFET

Rotini Bolognese, butternut squash ravioli in browned sage butter, garlic bread, garden veggie salad with basil balsamic vinaigrette, caesar salad, assorted tiramisu cake square.

\$ 26

### BUILD YOUR OWN BUDDAH BOWL BUFFET

Quinoa, rice, kale, tomato, cucumber, chick pea, spinach, pickled onion, peppers, carrots, broccoli, cilantro, chicken, eggs, avocado with choices of: honey lime vinaigrette or ginger miso dressing

\$ 26

### BURGER BUFFET

Signature brisket burgers, all the regular fixings, sautéed mushrooms, bacon, caramelized onions, garden veggie salad with basil balsamic vinaigrette, caesar salad.

\$ 26

### CHEFS SIGNATURE LUNCH BUFFET

Roast beef carving station with au jus and horseradish, herb roast babies potatoes, rotini marinara pasta, apple and blue cheese salad with raspberry vinaigrette. Caesar salad, chocolate truffle mousse cake and fresh fruit.

\$ 32



# PLATED LUNCH

\*all guest to have the same selection

Choose one main and one salad for the entire group, price per person is based on the prices listed next to main courses.

Dessert options available as an add on. For custom menus, custom pricing, more courses, large events, please enquire

## STARTERS

CHOOSE ONE FOR ENTIRE GROUP

- Black garlic Caesar salad with Sourdough croutons and Parmesan cheese
- Garden and vegetable salad with balsamic basil vinaigrette
- Tomato bruschetta with balsamic and pomegranate reduction
- Soup de Jour, choose from cream base or broth base

## DESSERT

CHOOSE ONE FOR ENTIRE GROUP

**ADD ON + \$7.00**

- Tiramisu Cake
- Strawberry Shortcake
- Vanilla Mousse and Chocolate dipped strawberry

## MAIN

CHOOSE ONE FOR ENTIRE GROUP

### THAI CHICKEN OR VEGGIE STIRFRY

Chicken and stir fry veg, sautéed in our red coconut curry served over rice pilaf  
\$ 24

### MARSALA CHICKEN

Marsala wine gravy with assorted mushrooms, mashed potato, and veggies  
\$ 26

### CHICKEN CAESAR WRAP

Romaine lettuce, chick pea croutons, black garlic Caesar dressing and Parmesan cheese  
\$ 22

### STEAK SANDWICH

6oz steak cooked to medium, garlic bread, sautéed mushrooms and fries  
\$ 28

### LEMON DILL BASA FILLET

Preserved lemon, fresh dill in a white wine butter sauce served over rice pilaf.  
\$ 26

### ROAST PORK LOIN

Served with mashed potato, cardamom apple sauce, and veggies  
\$ 25

### ASIAN CHAR-SIU PORK

Served with rice pilaf and veggies, or seared pork char with cardamom applesauce, potatoes and vegetables  
\$ 26