



BUFFET STYLE LUNCH MENU

OPTIONS:

\$20 / Person	\$23 / Person	\$28 / Person
1 x Main 1 x Salad 1 x Side 1 x Dessert	1 x Main 2 x Salad 2 x Side 1 x Dessert	2 x Main 2 x Salad 2 x Side 1 x Dessert

MAIN:

Classic Roast Chicken w/ Lemon & Thyme

Chili & Garlic Chicken Skewers w/ Mint Yogurt Dip

Bacon Wrapped Pork Tenderloin w/ Cranberry & Apple Stuffing

Meat & 3 Cheese Lasagna

Grilled Vegetable & 3 Cheese Lasagna

Grilled Salmon w/ Lemon Aioli

SIDES:

Smashed Potatoes w/ Bacon & Herbs

Honey Roasted Root Vegetables

Coconut Basmati Rice

Beets w/ Honey & Balsamic

Cauliflower Mac & Cheese

Roasted Baby Potatoes

Buttered Orzo Pasta w/ Pesto & Parmesan

Sautéed Market Vegetables

SALAD:

Mixed Greens, Fresh Berries, Cinnamon Frosted Pecans, Goats Cheese, & Maple Dressing

Chickpea Salad w/ Mediterranean Vegetables, Mint, Basil, Lemon, & Feta Cheese

Broccoli & Tomato Pasta Salad w/ Bacon, Smoked Gouda, and Red Wine Vinaigrette

Mixed Greens, Brown Rice, Corn, Black Beans, Tomato, Cheddar, Lime, Cilantro, & Southwest Dressing

Quinoa, Roasted Beets, Orange, Arugula, Fresh Herbs, Pumpkin Seeds, w/ Lemon & Honey Vinaigrette

DESSERT:

XL Chocolate Chunk Cookie

Salted Caramel Panna Cotta

Flourless Chocolate Torte w/ Milk Chocolate Ganache Glaze

Partridgeberry Oatmeal Bars

Double Chocolate Brownies

COLD BEVERAGES:

Water \$2

Flavoured San Pellegrino \$2.75

Coconut Water \$3.25

Kombucha \$4.50

Assorted Pop \$2

Assorted Juice \$2

HOT BEVERAGES \$24:

(12 x 8oz Cups Per Order)

Coffee

Assorted Tea

Creamy Hot Cocoa