

Buffet Lunch Menu

Crudité Platter

Market fresh vegetables with our creamy dip

Mixed Garden Greens

Crisp greens, English cucumbers, ripe Roma tomatoes, and fresh baked croutons served with our Balsamic vinaigrette

Seven Grain Salad

Seven different types of grains, yellow lentils, wheat berry, couscous, green mung beans, brown rice, navy beans, spelt, black turtle beans, and red peppers in a light curry vinaigrette

Olive Greek Pasta Salad

Penne pasta, feta cheese, black olives, red and green peppers in a vinaigrette with fresh herbs

Carving of Roast Beef on a Kaiser Bun

Our Chef's famous roast beef carved before your eyes and served on fresh Kaiser served with lettuce, tomato slices and a selection of gourmet mustards and sauces

BBQ Boneless Chicken Breast

Chef's Choice Vegetarian Pasta Primavera

Penne pasta tossed with garden fresh mixed vegetables in a fresh tomato and basil sauce

Sweet Endings

A deliciously tempting selection of squares, brownies, fresh baked cookies, and a bounty of seasonal fresh fruit

Freshly brewed Regular and Decaffeinated Coffee, Orange Pekoe and Assorted Herbal Teas

Our chef reserves the right to make any substitutions depending upon quality of ingredients.
All prices are subject to 13% HST and 15% House Service Charge. Price subject to change without notice
2015