

Cold Corporate Luncheons

10 person minimum

Cold Menu 1 - Customize Your Luncheon

Deluxe Sandwiches \$6.95 each

Vegetarian

Chickpea & curried potato wrap
Balsamic grilled vegetables with chevre
Roasted pepper, pesto cream cheese & spinach
Dilled egg salad on croissant

Seafood

Tuna salad with capers & fresh herbs

Meat and Poultry

Grilled chicken Caesar
Smoked shaved turkey & havarti
Corned beef & havarti
Black forest ham & swiss with dijon aioli
Home style roast beef with blue cheese & onion
Shaved roast beef with swiss
Bacon, lettuce & tomato

Choice Salads \$3.95 per person

Sunset red & white rice with lemon orzo
Balsamic Caesar with parmesan & croutons
Chef's salad with julienne veggies & vinaigrette
Greek potato salad with feta, peppers & olives
Lemony vegetable crunch
Old-fashioned creamy potato salad with dill
Pasta primavera with basil dressing & fresh veggies
Pesto pasta with julienne vegetables
Baby spinach with veggies & buttermilk dressing
Five bean salad with sweet peppers & scallion
Bombay rice, (curried) with egg & veggies
Red and white coleslaw

Popular Sweets \$3.95 per person

Assorted mini cookies & squares
Fresh fruit salad
Homemade mini biscotti

Gourmet Sandwiches \$8.95 each

Vegetarian

Grilled asparagus & brie
Grilled portabella with asiago, pesto and arugula

Seafood

Tandoori grilled salmon with tzatziki
Smoked salmon, cucumber & caper cream cheese

Meat and Poultry

Grilled chicken caprese - tomato, basil & bocconcini
Jerk chicken with mango chutney
Lemon chicken breast with asparagus & chevre
Roasted basil chicken with chevre & red pepper aioli
Turkey BLT with peameal, sweet tomato & mayo
Beef tenderloin with onion crisps & horseradish aioli
California grilled chicken, avocado & blue cheese
Chunky chicken breast salad
Sesame beef wrap with scallion, noodles & mushroom
Chicken Parmesan, with shaved parmesan & tomato

Specialty Salads \$4.95 per person

Mixed greens with seasonal berries & almond
Tomato, bocconcini and pesto
French potato & green bean vinaigrette
Brussels sprout slaw with nuts and cranberry
Leafless Greek salad with lemony oregano dressing
Wheat berry salad with parsley, capers and red onion
Sliced tomatoes with feta, pesto & onion crisps
Tuscan pasta with white beans & asparagus
New potato & grape tomato, smoky chipotle dressing
Roasted and grilled root veggies
Seared green bean and button mushroom
Baby bok choy with sunflower seeds
Red and white quinoa with citrus
Broccoli salad with raisins, almonds & bacon

Decadent Treats \$4.95 per person

Indulgent Muskoka mudslide cake with raspberry
Mini desserts – tarts, turtles & squares
Tropical fruit platter

Additional Items

Individual juice, pop, flat and sparkling water 1.95
Disposable place settings and serving utensils .95

Cold Menu 2 - Chef Creates Your Boardroom Buffet \$15.95 - \$18.95

\$15.95: Chef's selection of sandwiches, one salad, and finger desserts

\$17.50: Chef's selection of sandwiches, two salads, and finger desserts

\$18.95: Chef's selection of sandwiches, two salads, finger desserts, and fruit

Chef's selections of sandwiches are made each morning on fresh baked artisan rolls and baguettes, whole grain breads, croissants and wraps. Fillings include smoked turkey, black forest ham, country style beef, grilled chicken breast, corned beef, egg / tuna / chunky chicken salads, smoked salmon, grilled vegetables, and cheeses. Garnishes such as Dijon aioli, smoky chipotle mayo, caramelized onion, roasted peppers, pesto, salsa, mustards, tomato, cucumber, arugula, baby spinach, and assorted fresh lettuces complete the sandwiches, which are cut in half and skewered.

Chef's selection of fresh salads and desserts are garnished with fresh flowers.

Cold Menu 3 \$17.95

Chinese chicken salad ~ cashews, sprouts, veggies, crisp noodles, sesame chicken on a bed of nappa
Asian noodles with hoisin - 5 spice dressing, mushrooms and scallion
Fresh baked bread with butter
Finger desserts and fruit platter

Cold Menu 4 \$18.95

Mustard herb chicken breast on a bed of arugula, dijon tarragon drizzle
Tuscan pasta salad with white beans, pesto and veggies
Fresh baked bread with butter
Finger desserts and fruit platter

Cold Menu 5 \$19.50

Crunchy parmesan paillard of chicken, with fire roasted salsa
Pasta salad Prima Vera, with fresh vegetables, and pesto
Mixed salad greens, with crunchy julienne vegetables and vinaigrette dressing
Fresh baked bread with butter
Finger desserts and fruit platter

Cold Menu 6 \$20.75

White wine and herb-grilled chicken breast, thick sliced, with fresh, bright salads:
Quinoa with citrus and cranberry
Seared green beans and button mushrooms
Lemony vegetable crunch
Fresh baked bread with butter
Finger desserts and fruit platter

Additional Items

Individual juice, pop, flat and sparkling water 1.95
Disposable place settings and serving utensils .95

Cold Menu 7 \$21.50

Mediterranean chicken with sundried tomatoes, roasted garlic & rosemary, served with red pepper aioli
Pesto pasta salad with julienne vegetables
Balsamic Caesar salad with asiago cheese and garlic croutons
Tomato bruschetta served with baguette
Finger desserts and fruit platter

Cold Menu 8 \$22.25

Wildflower honey & whiskey mustard roasted Atlantic salmon
Grilled chicken breast with salsa verde
Wheat berry salad with parsley, capers, and red onion
Shredded romaine salad, with julienne vegetables and lemon dressing
Fresh baked bread with butter
Finger desserts and fruit platter

Cold Menu 9 \$23.95

Thai grilled flank steak, marinated with shallots, scallion, lime and a hint of ginger
Cold poached salmon with wasabi cream on a bed of shredded nappa
Grilled and chilled baby bok choy
Asian noodles with ginger and miso
Grilled pita
Finger desserts and fruit platter

Cold Menu 10 \$26.95

Italian rosemary & garlic grilled sirloin on a bed of arugula, topped with crumbled Gorgonzola
Lemony seafood salad with shrimp, scallops, calamari, sweet peppers, & scallion, on a bed of nappa
Sunset red and white rice salad, with lemon-garlic orzo and minced veggies
Panzanella - classic Italian tomato salad with chunky croutons, cucumber, fresh basil & shallot vinaigrette
Fresh baked bread with butter
Finger desserts and fruit platter

Cold Menu 11 \$29.50

Pepper herb grilled beef tenderloin, with horseradish aioli on the side
Lemon poached salmon with pink grapefruit segments, lemon aioli on the side
New potato salad with fresh herbs, white wine & shallot vinaigrette
Balsamic grilled asparagus and seared button mushroom platter
Sliced tomatoes with dollops of pesto, crumbled feta and onion crisps
Mixed greens and herbs, with julienne vegetables and balsamic dressing
Fresh baked bread with butter
Finger desserts and fruit platter

Additional Items

Individual juice, pop, flat and sparkling water 1.95
Disposable place settings and serving utensils .95

Hot Corporate Luncheons

10 person minimum

Hot Menu 1 \$17.50

Balsamic chicken penne ~ Tuscan white beans, mushrooms, olive oil, rosemary & grilled chicken breast
Parmesan and chilies on the side
Chef's salad with julienne vegetables, white wine vinaigrette
Tomato bruschetta served with baguette
Finger desserts and fresh fruits

Hot Menu 2 \$17.50

Penne in a spicy tomato sauce with grilled chicken and roasted peppers
Parmesan on the side
Spinach salad with julienne vegetables and creamy buttermilk dressing
Fresh baked bread with butter
Finger desserts and fruit platter

Hot Menu 3 \$18.95

Panini sandwich bar (please choose 4):

- Smoked turkey with provolone & roasted peppers
- Chevre cheese with portabella & roasted red pepper with rosemary
- Grilled vegetables with arugula & brie cheese
- Peppered turkey club with turkey, bacon, tomato, provolone & pepper aioli
- Shaved corned beef with Swiss cheese & sauerkraut & Russian dressing
- Shaved home style roast beef with mozzarella, onions & horseradish
- Spinach, mushroom & feta
- Grilled chicken breast with shaved parmesan and tomato
- Meatball hero with tomato sauce & mozzarella
- Chicken breast with bbq sauce, peppers & cheddar

Chef salad with vinaigrette dressing
Homemade soup of the day
Finger desserts and fresh fruits

Hot Menu 4 \$18.95

Pasta with grilled chicken in a hazelnut cream sauce
Balsamic grilled asparagus and fresh tomato platter
Spring salad greens with slivered vegetables and shallot dressing
Fresh baked bread with butter
Finger desserts and fruit platter

Additional Items

Individual juice, pop, flat and sparking water 1.95
Disposable place settings and serving utensils .95

Hot Menu 5 \$19.25

BBQ chicken quarters, roasted and caramelized
Vegetarian asiago infused grilled polenta, with fresh sautéed tomato sauce
Steamed new potato, grilled sweet potato, and roasted sweet corn tossed with smoky chipotle dressing
Baby bok choy salad with sunflower seeds
Fresh baked bread with butter
Finger desserts and fruit platter

Hot Menu 6 \$19.25

Chicken Tikka - dark & white meat marinated in light Indian spices and yogurt and grilled
Five grain rice pilaf with a medley of vegetables
Shredded nappa and arugula salad, carrot threads, Thai sweet chili dressing
Grilled pita
Finger desserts and fresh fruits

Hot Menu 7 \$19.75

Gingered roasted chicken breast with miso glaze
BBQ tofu - firm tofu marinated in sassy bbq sauce, and roasted till caramelized
Coconut rice pilaf with minced carrot, celery and scallion
Asian slaw with golden pineapple
Fresh baked bread with butter
Finger desserts and fruit platter

Hot Menu 8 \$20.75

Mushroom and brie stuffed chicken with a light lemon-thyme jus
Rosemary roasted potatoes
Steamed mosaic of vegetables with chives
Mixed salad greens with julienne vegetables and vinaigrette dressing
Fresh baked bread with butter
Finger desserts and fruit platter

Hot Menu 9 \$20.75

Herbed grilled boneless breast of chicken with lemon and fresh rosemary
Cheese tortellini in a red pepper cream sauce, with fresh sage & mushrooms
Seared green bean and button mushroom platter
Mixed green salad, with julienne veggies and white wine shallot dressing
Fresh baked bread with butter
Finger desserts and fruit platter

Additional Items

Individual juice, pop, flat and sparking water 1.95
Disposable place settings and serving utensils .95

Hot Menu 10 23.50

Lemony shallot & dijon grilled breast of chicken, natural jus
Chili seared salmon (NOT overly spicy) with lemony aioli on the side
Herb roasted sweet potato and carrot spears
Mixed soft and crunchy salad greens with citrus segments
Fresh baked bread with butter
Finger desserts and fruit platter

Hot Menu 11 \$24.75

Roast beef, thinly sliced, with a peppercorn-merlot sauce
Roasted chicken quarters, dijon and rosemary glazed
Cheese tortellini in a fresh tomato, wine garlic sauce
Buttery mashed potatoes with chives
Seared emerald vegetables (room temperature)
Mixed greens with loads of fresh crunchy vegetables, vinaigrette dressing
Fresh baked bread with butter
Finger desserts and fruit platter

Hot Menu 12 \$26.95

Grilled chicken breast with lemon and oregano, tzatziki on the side
Roasted Atlantic salmon in with a warm tomato dill salsa
Cheese tortellini with red pepper feta cream sauce
Sunset red and white rice pilaf with lemon garlic orzo
A mosaic of grilled vegetables
Lemony vegetable crunch - fresh julienne veggies in a light dressing
Fresh baked bread with butter
Finger desserts and fruit platter

Hot Menu 13 \$29.95

Herb marinated and grilled beef tenderloin drizzled with a red wine reduction
Poached medallions of Atlantic salmon in a citrus veloute with pink peppercorns
Mixed grain pilaf, including wheat berries and whole grain rices
Caramelized roasted carrots with fresh thyme
Balsamic grilled asparagus platter with fresh sliced vine tomatoes
Soft and crunchy salad greens with carrot threads and vinaigrette
Fresh baked bread with butter
Finger desserts and fruit platter

Additional Items

Individual juice, pop, flat and sparkling water 1.95
Disposable place settings and serving utensils .95