



## WORKING LUNCH SELECTIONS

The following buffet working lunch menus are available for service in your meeting room. Please note \$5.00 or \$15.00 surcharge applies depending on lunch selected. Includes coffee station and bottled water.

### MILLCROFT SANDWICH AND WRAP PLATTER

Soup of the season

Bitter and sweet greens with chef's choice of two dressings

Garden crudités and house dip.

Sandwiches or wraps (3 halves per person). Choice of 3 of the following:

- ❖ Turkey club sandwich on wrap
- ❖ BBQ chicken BLT
- ❖ Basil marinated grilled vegetables wrap
- ❖ Ham and gruyere cheese on focaccia bread
- ❖ Assorted deli sub on sour dough

Lemon Bars

### FAJITA BAR

Soup of the season

Tomato, onion, cucumber salad

Crudités with dip

Choice of 2 of the following:

- ❖ Marinated beef fajitas with sautéed peppers and onion
- ❖ Lemon garlic chicken fajitas with sautéed peppers and onion
- ❖ Vegetarian stir fry and rice fajitas

*Julienne lettuce, pita bread, house made salsa, cheddar, and chive sour cream*

Baked cinnamon puff straws with salted caramel.

\$5.00 per person surcharge to package, \$35.00 per person for additional guests.



## WORKING LUNCH SELECTIONS (Continued)

### AL FRESCO STYLE WORKING LUNCH BUFFET

Garden crudités and dip

Traditional Millcroft coleslaw

Cob salad:

*Chopped green salad, hard boiled eggs, cucumber, tomato, cheese creamy house dressing*

Millcroft greens, crisp crudités , red wine shallot vinaigrette

Grilled marinated vegetables

Assorted cubed cheeses and crackers

Choose two of the following three:

- ❖ Cold sliced roast beef, fresh herbs
- ❖ Grilled cold chicken breast
- ❖ Grilled cold salmon

Creamy Dijon grain sauce and lemon wedges

House made rolls

Mayonnaise, mustard, butter

Fresh fruit tray

Coconut macaroons

\$ 15.00 per person surcharge to package, \$45.00 per person for additional guests.