



# WORKING LUNCHES

EXECUTIVE CHEF • CHRIS SMYTHE

**All working lunches are a minimum of 15 persons  
For groups under 15 persons a surcharge of \$50.00 will apply.**

**During Covid the build your own salad bar will be replaced with an individual chef's salad for each guest**

## Working Lunch #1 ~ Italian Day

Build Your Own Salad: Chef's Garden Salad Greens

Toppings: Cucumbers, Hot House Tomatoes, Pickles, Hot Pepper, Sunflower Seeds, Garbanzo Beans, Spicy Peppers, Pickled Beets, Artichokes, Craisins, Olives, Feta Cheese, Cheddar Cheese

House Made Vinaigrettes and Savory Croutons

Ricotta Cheese Cannelloni with a Jardiniere Cream Sauce

Herb Marinated Grilled Chicken

Quattro Fromage Pizza's

Chef's Choice Dessert & Coffee, Tea and Decaffeinated Coffee

## Working Lunch #2 ~ Soup & Sandwich

Build Your Own Salad: Chef's Garden Salad Greens

Toppings: Cucumbers, Hot House Tomatoes, Pickles, Hot Pepper, Sunflower Seeds, Garbanzo Beans, Spicy Peppers, Pickled Beets, Artichokes, Craisins, Olives, Feta Cheese, Cheddar Cheese

House Made Vinaigrettes and Savory Croutons

Roasted Hot House Tomato Soup

Selection of Grilled Cheese and Artisan Sandwiches

Chef Choice Dessert & Coffee, Tea and Decaffeinated Coffee

### Working Lunch #3 ~ Mexican Day

Build Your Own Salad: Chef's Garden Salad Greens

Toppings: Cucumbers, Hot House Tomatoes, Pickles, Hot Pepper, Sunflower Seeds, Garbanzo Beans, Spicy Peppers, Pickled Beets, Artichokes, Craisins, Olives, Feta Cheese, Cheddar Cheese

House Made Vinaigrettes and Savory Croutons

Build Your Own Fajitas ~  
Warm Lemon Garlic Chicken, Peppers and Onions

Steak Sauce Beef, Peppers and Onions

Corn Flour Tortillas and Guacamole

Sour Cream and Salsa

Fresh Sliced Seasonal Fruit

Cinnamon Sugar Churros & Coffee, Tea and Decaffeinated Coffee

### Working Lunch #4 ~ Burger Day

Build Your Own Salad: Chef's Garden Salad Greens

Toppings: Cucumbers, Hot House Tomatoes, Pickles, Hot Pepper, Sunflower Seeds, Garbanzo Beans, Spicy Peppers, Pickled Beets, Artichokes, Craisins, Olives, Feta Cheese, Cheddar Cheese

House Made Vinaigrettes and Savory Croutons

Grilled Angus Sliders, Turkey Sliders and Falafels  
Sweet Potato Fries, Onion Rings  
Classic condiments (lettuce, tomato, onion and pickles)  
Beet Root Ketchup, Zucchini Corn Relish and Tzatziki

Chef Choice Dessert & Coffee, Tea and Decaffeinated Coffee

Menu Selections are subject to change seasonally.

Served in meeting room only.

Included in conference package

Non package guests at \$35.00 per person plus gratuity and tax

Prices in effect to April 30, 2023