



WORKING LUNCHES

EXECUTIVE CHEF • CHRIS SMYTHE

Minimum 12 persons required for a working lunch.

Prepared by the day of the week – no selection is required.

All lunches include Coffee, Decaffeinated Coffee and Tea

Monday ~ Southern BBQ

Caraway Vinaigrette Coleslaw, Picnic Potato Salad
Sweet Corn, Vegan Friendly Maple Baked Beans
Pulled Pork, Memphis BBQ Chicken, Cajun Tofu Brochettes
Watermelon, Apple Pie with Chantilly Cream

Tuesday ~ Italian Day

Arugula & Radicchio Salad, Vegetable Antipasto
Bruschetta with Pecorino Romano
Basil Pesto Tortellini, Beef Meatballs Marinara
Italian Style Cookies

Wednesday ~ Burger Day

Garden Green Salad, Spicy Bean Salad
All Beef Burgers, Savory Turkey Burgers, Beyond Meat Burgers
Sea Salt Fries, Traditional Toppings
Chef Choice Dessert

Thursday ~ Build Your Own Sandwich Day

Romain Hearts Salad with Buttermilk Vinaigrette
Egg Salad, Tuna Salad, Charcuterie Style Meats
Grilled Seasonal Vegetables, Cheeses, Wraps & Artisan Style Breads
Sliced Fruits & Peach Crumble

Friday ~ Retro Brunch Day

Walldorf Salad, Spinach Salad, Picked & Marinated Vegetables
Quiche Lorraine, Salmon Wellington, Moroccan Root Vegetable Pilaf,
Confections from the Noble Pastry Kitchen

Saturday and Sunday

Chef's Choice of Artisan Selection of Sandwiches
Garden Green Salad
Assorted House Made Cookies.

Menu Selections are subject to change seasonally.

Served in meeting room only.

Included in conference package

Non-package guests at \$37.00 per person plus 18% gratuity and hst

Prices in effect to April 1, 2023 – March 31, 2024