

# COLD WORKING LUNCH

EXECUTIVE CHEF · ANDREW LOFT



This menu is **included in the Conference Package**

**Non-Package Guests** - \$38.00 per person

**\*\* In order to receive the Cold Working Lunch menu, you must have a minimum of 10 people  
\*\*Should your numbers fall below 10 people, you will still be charged for the minimum required**

THIS MENU IS ONLY OFFERED FOR MEETING ROOM DELIVERY

## **SALADS** (Please select **TWO**)

Chef's Garden Salad with House Vinaigrette

Classic Greek Salad with Cucumbers, Feta, Tomatoes, Red Onion, Olives, Herbed Vinaigrette

House Caesar Salad with Classic Creamy Dressing, Crisp Bacon and Parmesan Cheese

Country Potato Salad with House Dressing and Fresh Herbs

Broccoli Salad with Bacon, Cheddar Cheese, Raisins and Housemade Dressing

Chef's Seasonal Pasta Salad

## **SANDWICHES ON ARTISAN BREADS** (Please select **THREE**)

*All sandwiches served with crunchy pickles on the side*

### **Italian Style**

Capicola, Salami, Provolone Cheese, Tomatoes, Herbed Mayo, Micro Greens

### **Smoked Turkey**

Brie, Pear Butter

### **Rosemary Roast Beef**

Sweet Horseradish Aioli, Peppery Lettuces

### **Maple Honey Baked Ham and Cheddar Cheese**

Tender Lettuces and Grainy Mustard Mayonnaise

### **Tuna Salad**

With Parsley and Celery

### **Grilled Vegetables**

With Whipped Ontario Goats Cheese

*Working lunches include Continuous Beverages and Pastry Chef's Selection of Desserts*

## **ADDITIONAL ITEMS**

Chef's Housemade Soup of the Day (Vegetarian / Dairy Free / Gluten Free) - **\$7/person**

Flatbread with Housemade Dip - **\$7/person**

Canadian Cheeses with Grapes, Nuts and Bread Crisps - **\$9.50/person**

Crunchy Vegetable Sticks with Sour Cream Chive & Peppercorn Goat Cheese Dip **\$7/person**

*All prices subject to taxes and gratuities.*