



WORKING LUNCHES

EXECUTIVE CHEF • JEAN-PAUL COMTE

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 ~ 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

Tuesday ~ Italian Day

Arugula & Radicchio Salad, Vegetable Antipasto

Bruschetta with Pecorino Romano

Basil Pesto Tortellini, Beef Meatballs Marinara

Grated Parmesan Cheese,

Italian Style Cookies

Wednesday ~ Burger Day

Garden Green Salad, Spicy Bean Salad

All Beef Burgers, Savory Turkey Burgers, Vegetarian Burger Option

Sea Salt Fries, Sliced Cheese, Traditional Toppings

Chef Choice Dessert

Thursday ~ 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

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 \$38.00 per person plus 18% gratuity and hst

Prices in effect to May 1, 2025 – April 1, 2026