

GLOBALLY-INSPIRED LUNCH BUFFETS

EASTERN TABLE

\$24 PER GUEST

MINIMUM OF 20 GUESTS

- Asian Noodle Salad
- Broccoli Slaw
- Ginger Beef & Vegetable Stirfry
- Jasmine Rice
- Chef's Themed Dessert
- Coffee and Tea

ITALIAN TABLE

\$25 PER GUEST

MINIMUM OF 20 GUESTS

- Garlic Bread
- Caesar Salad
- Table Salad
- Table Carbonara Chicken Penne
- Tiramisu
- Coffee and Tea

EUROPEAN TABLE

\$24 PER GUEST

MINIMUM OF 20 GUESTS

- Red Cabbage Coleslaw
- Country Potato Salad
- Smokies
- Perogies
- Assorted Squares
- Coffee and Tea

SOUTHWEST TABLE

\$25 PER GUEST

MINIMUM OF 20 GUESTS

- Quinoa, Corn & Black Bean Salad
- Tossed Salad
- Chicken Enchiladas
- Fire Roasted Tomato Rice
- Chef's Themed Dessert
- Coffee and Tea

BACKYARD BBQ

\$24 PER GUEST

MINIMUM OF 20 GUESTS

- Caesar Salad
- Creamy Coleslaw
- Pulled BBQ Pork or Beef
- Herb Roasted Potatoes
- Assorted Pies
- Coffee and Tea

SPICE TABLE

\$24 PER GUEST

MINIMUM OF 20 GUESTS

- Tossed Salad
- Chana Chaat Salad
- Butter Chicken
- Basmati Rice
- Chef's Themed Dessert
- Coffee and Tea

TRADITIONAL LUNCH BUFFET

MINIMUM OF 35 GUESTS

\$26¹/₄ PER GUEST

- Artisan Bread and Butter
- Table Salad
- Caesar Salad
- Pickled Vegetable Tray
- Roasted Vegetables
- Mashed Potato
- Roast Beef • demi-glaze (carved for groups >50)
- Seasonal Fresh Fruit
- Assorted Squares
- Coffee and Tea

BEVERAGES

- Pop/Juice/Bottled Water • \$3¹/₄ EACH

