



THEMED LUNCH BUFFETS

EASTERN TABLE • \$23 PER PERSON
MINIMUM OF 20 PEOPLE

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

ITALIAN TABLE • \$23 PER PERSON
MINIMUM OF 20 PEOPLE

- Garlic Bread
- Caesar Salad
- Table Salad
- Table Carbonara Chicken Penne
- Chef's Themed Dessert
- Coffee and Tea

EUROPEAN TABLE • \$24 PER PERSON
MINIMUM OF 20 PEOPLE

- Red Cabbage Coleslaw
- Country Potato Salad
- Smokies
- Perogies
- Chef's Themed Dessert
- Coffee and Tea

SOUTHWEST TABLE • \$24 PER PERSON
MINIMUM OF 20 PEOPLE

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

BACKYARD BBQ • \$23 PER PERSON
MINIMUM OF 20 PEOPLE

- Caesar Salad
- Creamy Coleslaw
- Pulled BBQ Pork or Beef
- Herb Roasted Potatoes
- Chef's Themed Dessert
- Coffee and Tea

SPICE TABLE • \$23 PER PERSON
MINIMUM OF 20 PEOPLE

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

TRADITIONAL LUNCH BUFFET

MINIMUM 35 PEOPLE
\$25 PER PERSON FOR LUNCH

- Artisan Bread and Butter
- Table Salad
- Caesar Salad
- Pickled Vegetable Tray
- Roasted Vegetables
- Basil Mascarpone Mashed Potatoes
- Roast Beef • demi-glacé
- Seasonal Fresh Fruit
- Assorted Squares
- Coffee and Tea

BEVERAGES • \$3 PER PERSON
BOTTLED JUICE OR BOTTLED WATER

