

HOT LUNCH BUFFET

Minimums of 8 may apply

(gf) gluten-free (gf-req) gluten-free on request (df) dairy-free (veg) vegetarian (v) vegan

PHILLY BEEF ON SUB BUN Thin sliced roast beef combined with sautéed onion, peppers & rich beef gravy, topped with provolone cheese. Served with spinach salad.

16.00

BEEF DIP Au jus on the side, served with an Italian bistro roll & a tossed garden salad.

14.00

BEEF LASAGNA Serves 10 – 12 per pan. Caesar salad & garlic baguette add on 4.00.

100.00

GINGER BEEF Crispy & tender beef strips with peppers & onions served with steamed rice and a vegetable medley.

14.00

HEARTY BEEF STEW Home-style stew with celery, carrots, onion, turnips, peas & potatoes served with tossed salad & rosemary biscuits.

16.00

BLACK BEAN BEEF CHILI Served with jalapeno cornbread & tossed garden salad.

14.25

CABBAGE ROLLS & PEROGIES

OPTION #1 Beef cabbage roll, cheese perogies & garlic sausage. Served with fried onions, sour cream & tossed garden salad.

OPTION #2 Vegetarian cabbage roll, cheese perogies & garlic sausage. Served with fried onions, sour cream & tossed garden salad.

16.00

BUTTER CHICKEN With basmati rice & naan bread, served with spinach salad. Vegetarian option available with tofu.

17.00

TARRAGON CHICKEN BREAST Creamy mushroom tarragon, served with garlic mashed potatoes & a vegetable medley. (gf)

16.50

GRILLED CHICKEN BREAST Served with oven-roasted potatoes & tossed garden salad. Choice of herb-rub (gf/df), sweet-chili glaze (gf/df), teriyaki (df) or bbq (gf/df)

15.50

HARISSA CHICKEN Tunisian flavored chicken breast, marinated in a combination of smoked paprika, chipotle, cumin, caraway & fresh herbs giving a slightly spicy & smoky flavored chicken & served with a fresh salad. Mediterranean potatoes 3.00 & pita & yogurt dip 2.75 add on. (gf-req)

11.25

CRISPY CHICKEN PARMESAN ON KAISER Crispy breaded chicken breast, topped with marinara sauce & mozzarella & parmesan cheese. Served with spinach salad.

15.25



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ROASTED CHICKEN Roasted white & dark chicken (2 pieces/person), served with herb-roasted red potatoes & tossed garden salad. Choice of herb-rub (gf/df), sweet-chili glaze (gf/df), teriyaki (df) or bbq (gf/df)

15.50

SOUVLAKI SKEWERS Beef, chicken, or vegetarian, served with lemon potatoes, garden Greek salad, pita bread & tzatziki. (gf-req)

15.50

EXTRA CHICKEN, BEEF OR VEGETARIAN SKEWERS 6.95 each

BAKED ENCHILADAS Beef, chicken or vegetarian with a mix of peppers, onions & beans sautéed with Mexican inspired spices wrapped in a fresh flour tortilla with shredded cheese and topped with zesty tomato sauce. Served with Mexican chipotle salad.

15.50

RED THAI CURRY Beef tenderloin, chicken or tofu simmered in a rich sauce of red curry paste, kaffir lime leaves & coconut milk with a mix of bell peppers & onion. Served with coconut rice and steamed vegetables. (gf/df)

16.00

BUILD YOUR OWN TACOS Pulled chicken, pulled pork or fish. Comes with shredded lettuce, diced tomato, chopped onion, salsa, sour cream & chipotle aioli (chicken & pork) or Lime aioli (fish). Served with tossed salad.

15.50

EXTRA CHICKEN, PORK OR FISH TACOS 5.50 each

SEARED PORK LOIN WITH ADOBE SAUCE Seared pork loin chop, served with a rich adobo sauce served with creamy potato au gratin and honey glazed fresh carrots. (gf)

15.50

SALMON FILLET With a rose cream sauce made with tomato pesto & fresh chervil. Served with steamed rice and spinach salad. (gf)

17.75

SPINACH MANICOTTI Baked in Alfredo sauce and topped with parmesan cheese. Served with garlic baguettes & Caesar salad. (veg)

14.00

VEGETARIAN LASAGNA Serves 10 – 12 per pan. Caesar Salad & garlic baguette add on 4.00. (veg)

100.00

GARDEN CHIPOTLE CHILI Served with jalapeno cornbread & tossed garden salad. (veg)

14.25

STUFFED PEPPER Sautéed vegetables, tomatoes, rice & herbs served with tossed greens (v)

13.00

