

EXPRESS DELUXE SANDWICH LUNCHEON

Please choose 4 sandwiches from the following selections:

- ♥ Egg Salad with Shredded Iceberg Lettuce on House Sour Dough Bread
- ♥ Tuna Salad with Shredded Iceberg Lettuce, Red Onion and Cucumber on Whole Wheat Bread
- ♥ Grilled Chicken Breast, Smoked Gouda + Roasted Red Peppers, Dijon Mustard + Mayo on Baguette
- ♥ Black Forest Ham with Smoked Gouda Cheese, Dijon Mustard + Mayonnaise on Baguette
- ♥ Spinach, Red Onion, Roasted Peppers and Hummus Wrap
- ♥ Roast Turkey, Havarti Cheese, Mayo + Greens on House Sour Dough Bread

\$ 28.00 | \$ 35.56 per guest
(1.5 sandwiches per person)

Menu Includes:

- ♥ Choice of one Accompaniment from Express Sandwich Luncheon Accompaniments Section
- ♥ Fresh Fruit Platter OR Cookies + Squares
- ♥ Regular & Decaffeinated Coffee + Assorted Teas

EXPRESS SANDWICH LUNCHEON ENHANCEMENTS

SOUP

- ♥ Mild Spiced Lentil Soup ^{VG}
- ♥ Cream of Manitoba Wild Rice + Mushroom Soup ^{VG}
- ♥ Roasted Squash Soup with Spiced Crème Fraiche ^V
- ♥ Vegetable Minestrone with Basil Pesto
- ♥ Roasted Tomato Basil
- ♥ Potato, Leek, Truffle Oil and Chives

SALADS

- ♥ Caesar Salad with Shaved Reggiano Cheese, Sour Dough Croutons and Anchovy Garlic Vinaigrette
- ♥ Greek Style Salad with Assorted Peppers, Cucumber + Tomato
- ♥ Artisan Mixed Greens, Cherry Tomatoes, Shaved Radish, Shredded Carrots with Shallot Vinaigrette
- ♥ Fingerling Potato Salad, Scallion, Celery with Mustard Dressing

DESSERT

- ♥ Vanilla Cheese Cake with Caramel Sauce
- ♥ Double Chocolate Brownies
- ♥ Fresh Fruit Tarts
- ♥ Crème Brulée ^V

*One selection is included with your Express Sandwich Luncheon Menus.
Additional selections \$ 4 per guest per selection*

^V denotes vegetarian by request ♥ ^{VG} denotes vegan by request

EXPRESS SERVED HOT LUNCH

Choose one from the following selections

- ♥ Three Cheese Spinach Lasagna with Tomato Sauce
- ♥ Chicken Cacciatore (braised chicken thigh with tomato), Sautéed Risotto Cake
- ♥ Teriyaki Chicken, Vegetable Fried Rice, Oriental Bok Choy
- ♥ BBQ Back Ribs, Baked Beans, Creamy Western Slaw
- ♥ Red Wine Braised Beef, Mashed Whipped Potato, Roasted Root Vegetable Medley
- ♥ Veal Meatloaf in a Tomato Gravy, Mashed Whipped Potato, Chef's Choice of Seasonal Vegetables
- ♥ Roasted Cauliflower, Cashew Cheese, Roast Peppers and Salsa Verde
- ♥ Grilled Vegetarian Napoleon, Yam, Potato, Zucchini, Roasted Peppers and Carrots

\$ 40 per guest

♥ denotes vegetarian

Served with House Made Organic Sourdough Bread + Butter
Cookies + Squares **OR** Fresh Fruit Platter
Regular & Decaffeinated Coffee + Assorted Teas

EXPRESS "BIG SALAD" LUNCHEON

Choose one from the following selections

- ♥ Chinese Chicken Salad- Napa Cabbage, Purple Cabbage, Romaine Lettuce, Snow Pea, Carrots, Cilantro, Basil, Roasted Peanuts, Sesame Seeds
- ♥ Caesar Salad with a Grilled Chicken Breast, Shaved Reggiano Cheese, Sourdough Croutons and Anchovy Garlic Dressing
- ♥ Field Greens with a Grilled Chicken Breast + Balsamic Glazed Grilled Vegetables (zucchini, peppers + asparagus)

\$ 36 per guest

- ♥ Warm Thai Beef Salad with Arugula + Chili Ginger Lime Vinaigrette
- ♥ Chef Salad with Ham, Turkey, Egg, Cheese + Assorted Greens with a Ranch Dressing

\$ 40 per guest

Served with
House Organic Made Sourdough Bread + Butter
Cookies + Squares **OR** Fresh Fruit Platter
Regular & Decaffeinated Coffee + Assorted Teas

^V denotes vegetarian by request ♥ ^{VG} denotes vegan by request

THREE COURSE PLATED LUNCHEON

MENU # 1 - ITALIAN

- ♥ Vegetable Minestrone with Basil Pesto
- ♥ Cannelloni with Ricotta + Spinach
- ♥ Classic Tiramisu Cake

\$ 37 per guest

MENU # 2 – AMERICAN

- ♥ Butternut Squash Soup with Crème Fraiche
- ♥ Country Style Veal Meatloaf + Mushroom Gravy
- ♥ Garlic Mashed Potatoes
- ♥ Steamed Broccoli
- ♥ Pecan Pie with Caramel Sauce

\$ 40 per guest

MENU # 3 – ORIENTAL

- ♥ Hot + Sour Soup
- ♥ Grilled Chicken Breast with Teriyaki Sauce
- ♥ Fried Rice
- ♥ Chef's Choice of Seasonal Vegetables
- ♥ Coconut Cake

\$ 40 per guest

MENU # 4 - FRENCH

- ♥ Potato-Leek Soup with Truffle Oil and Chives
- ♥ Roasted Chicken Breast, Shallot-Madeira Jus
- ♥ Buttermilk Mashed Potatoes
- ♥ Asparagus with Lemon Zest
- ♥ Individual Seasonal Fruit Tart

\$ 40 per guest

MENU # 5 – PRAIRIE

- ♥ Spinach Salad with Pickled Onions, Bacon Bits and Shallot Vinaigrette
- ♥ 7 oz New York Steak on Garlic Toast
- ♥ Fingerling Potatoes with Herbs
- ♥ Carrots and Brussel Sprouts
- ♥ Chocolate Raspberry Cheesecake with Fresh Fruit Coulis

\$ 55 per guest

ALL PLATED LUNCHEONS ARE SERVED WITH HOUSE MADE ORGANIC SOURDOUGH BREAD + BUTTER
REGULAR & DECAFFEINATED COFFEE + ASSORTED TEAS

THREE COURSE PLATED LUNCHEON

MENU # 6 – PRAIRIE

- ♥ Spinach, Mushroom + Pickled Onion Salad with Shallot Vinaigrette
- ♥ Panko Crusted Pickerel with House Tartar Sauce
- ♥ White & Wild Rice Pilaf
- ♥ Steamed Broccoli
- ♥ Wild Berry Cobbler

\$ 38 per guest

MENU # 7 – GREEK

- ♥ Tomato, Assorted Peppers, Cucumber + Red Onion Salad with a Greek Dressing
- ♥ Chicken Breast Souvlaki with Tzatziki
- ♥ Grilled Bell Pepper and Roasted Asparagus
- ♥ Lemon, Oregano Roasted Potatoes
- ♥ Honey-Walnut Baklava

\$ 38 per guest

ALL PLATED LUNCHEONS ARE SERVED WITH HOUSE MADE ORGANIC SOURDOUGH BREAD + BUTTER
REGULAR & DECAFFEINATED COFFEE + ASSORTED TEAS