

THEMED WORKING LUNCH OR DINNER BUFFET

PRAIRIE

- ♥ Field Greens, Sundried Cranberries, Goat Cheese, Toasted Almonds with Basil Lemon Mint Dressing
- ♥ Tri Colored Greens with Anchovy Garlic Vinaigrette and Shaved Reggiano
- ♥ Panko Crusted Pickerel with House Tartar Sauce
- ♥ House Made Manitoba Turkey Sausage with Mustard Sauce
- ♥ Steamed Potato Perogies with Sour Cream + Green Onion
- ♥ Asparagus

- ♥ Wild Berry Cobbler

\$ 45 per person

HOME STYLE TV PARTY

- ♥ Sliced Iceberg Salad: with House Smoked Bacon, Soft Boiled Egg, Tomato, Green Goddess Dressing
- ♥ Endive, Frisee and Radicchio Salad: with Blue Cheese, Poached Pear, Candied Pecans and Sherry Vinaigrette
- ♥ FGH Charcuterie Board
- ♥ Breaded Chicken Breast Strips with Honey Mustard Dip
- ♥ Cheese Quesadilla with Tomato Salsa + Sour Cream
- ♥ Taco Chips with Guacamole + Salsa

- ♥ Sliced Melon
- ♥ Chocolate Brownies

\$ 45 per person

All Buffets Include:
Fresh House Bread with Butter
Regular + Decaffeinated Coffee + Assorted Teas

A minimum attendance of 25 people is required.
A surcharge of \$5 per person will apply for service to 24 people or less

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ASIAN SPIRIT

- ♥ Vegetable Spring Rolls with Plum Sauce
- ♥ Steamed Shrimp Dumplings

- ♥ Chicken Thighs with Sweet + Sour Pineapple
- ♥ Spicy BBQ Pork Ribs
- ♥ Vegetable Fried Rice
- ♥ Mixed Fried Greens

- ♥ Fortune Cookies
- ♥ Coconut Cupcakes

\$ 45 per person

GREEK

- ♥ Tomato, Assorted Peppers, Cucumber + Red Onion Salad with Greek Dressing + Feta

- ♥ Chick Pea Hummus
- ♥ Marinated Olives
- ♥ Grilled Pita

- ♥ Chicken Souvlaki with Tzatziki
- ♥ Grilled Shrimp Skewer

- ♥ Roasted Asparagus with Lemon Zest
- ♥ Rice Pilaf

- ♥ Honey-Walnut Baklava
- ♥ Chocolate Covered Strawberries

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CLASSIC ITALIAN

- ♥ Focaccia with Slow Roasted Tomato + Basil
- ♥ Focaccia with Caramelized Onion + Cream Cheese

- ♥ Little Gem Lettuce Salad: Summer Squash Ribbons, Toasted Walnuts, Pecorino, Lemon Vinaigrette
- ♥ Tomato Salad with House and Salted Ricotta, Olive Oil and Balsamic
- ♥ Grilled Zucchini with Mint

- ♥ Chicken Cacciatore (braised chicken thigh with red wine)
- ♥ Braised Meatballs in House Tomato Sauce

- ♥ Gnocchetti Sardi with Tomato-Basil Sauce, Mozzarella and Parmesan
- ♥ Mushroom Risotto with Parmesan

- ♥ Tiramisu
- ♥ Seasonal Fruit

\$ 49 per person

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