



Lunch

Cold Sandwich Platters

- Traditional Sandwich Platter \$8.75++
> Egg Salad, Tuna Salad, Chicken Salad, Salmon Salad, Deli sliced Roast Beef and Cheese, Turkey and Swiss, Smoked Ham and Cheese served on Whole Wheat, White, Multigrain, Rye or in Wraps
- Salad Sandwich Platter \$7.25++
> Egg Salad, Tuna Salad, Chicken Salad, Turkey Salad, Salmon Salad served on Whole Wheat, White, Multigrain, Rye or in Wraps

Hot Sandwich Options

- Pulled Pork in a Housemade BBQ Sauce \$9.00++
- Shaved Beef on a Bun \$10.00++

Sides

Fresh Cut Fries	\$4.00	Pasta Salad	\$5.00
House Cut Chips	\$3.25	Potato Salad	\$5.00
Sweet Potato Fries	\$5.00	Broccoli Salad	\$5.25
Garden Salad	\$5.00	Housemade Soup	\$5.00
Greek Salad	\$6.00	Gazpacho	\$5.00
Caesar Salad	\$6.00	Coleslaw	\$4.00
Caprese Salad	\$6.50	Mac and Cheese	\$6.00
Quinoa Salad	\$5.25	3 Cheese Baked Penne	\$6.00

*All prices are based on a per person rate
All prices are subject to HST and Gratuities*



Plated Lunch

All Guests to have the same appetizer, entrée & dessert selection

Upcharge of \$5.00 per extra entrée selection

Add 3 Selections of Hors D'oeuvres for \$11 per person extra

All prices are subject to HST and Gratuities

Appetizer Selection: Soup or Salad (Choose One)

- > Soup du jour
- > Gazpacho Soup
- > Chef's House Salad
- > Caesar Salad
- > Greek Salad
- > Seasonal Spinach Salad

Entrée Selection (Choose One)

- > Almond Crusted Chicken Supreme topped with Dijon Mustard Sauce \$30++
- > Chicken Cordon Blue stuffed with Ham & Swiss Cheese \$30++
- > Chicken Parmesan served with Egg Noodles & Sautéed Spinach \$30++
- > Pepper Stuffed with Quinoa & Vegetables, finished with a Marinara Sauce \$30++
- > Fusilli Pasta with Sundried Tomatoes, Spinach, Roasted Garlic, Mushrooms, Peppers & Feta Cheese \$30++
- > Roast Ontario Turkey served with Stuffing & Topped with Gravy \$30++
- > 5 oz. Seared Atlantic Salmon with Sundried Tomatoes, Basil Cream Sauce \$30++
- > Mustard & Herb Crusted Pork Loin with Dijon Mustard Sauce \$31++
- > 6 oz. New York Striploin Steak with Sautéed Mushrooms \$32++
- > Penne, Tiger Shrimp & Scallops with Grilled Vegetables & Pesto \$33++
- > 5 oz. Baked Fillet of Halibut with a Port Wine, Tomato & Butter Sauce \$34++
- > 5 oz. Beef Tenderloin topped with a Red Wine Jus \$35++
- > Half Rack of Lamb with Rosemary Dijon Sundried Tomatoes \$35++

All Entrees will be served with Chef's Choice of Starch and Seasonal Vegetables

Dessert Selections (Choose one)

- > New York Style Cheesecake with Raspberry or Caramel Sauce
- > Carrot Cake with Cream Cheese Frosting
- > Decadent Chocolate Brownie with Vanilla Bean Ice Cream
- > Apple Crisp with Vanilla Bean Ice Cream
- > Crème Brule, Plain or Flavoured
- > Mud Pie with Chocolate Sauce