



## ON-SITE PLATED LUNCH

**\*valid from 11am – 3pm\***

Assorted Artisan rolls with whipped butter

### **YOUR CHOICE OF ONE:**

Chicken Pastina soup  
Minestrone soup  
Garden salad with our house vinaigrette

### **YOUR CHOICE OF ONE ENTREE:**

Chicken scaloppini with white wine mushroom sauce **\$23.95**  
Herb-breaded chicken breast with Marinara sauce **\$23.95**  
Herb-breaded chicken breast with a garlic, parsley, lemon sauce and a hint of capers **\$24.95**  
Chicken supreme with a lemon garlic sauce topped with fresh cracked pepper **\$25.95**  
Seared supreme breast of chicken filled with cream cheese, spinach and mushrooms  
in a smoked paprika cream sauce **\$29.95**  
Roasted pork loin with a wild mushroom demi-glaze **\$22.95**  
Broiled Atlantic salmon with lemon dill sauce **\$30.95**

### **YOUR CHOICE OF ONE STARCH:**

Herb-roasted potatoes  
Garlic mashed potatoes  
Rice Pilaf

Seasonal vegetables

Freshly brewed coffee & assorted tea

### **YOUR CHOICE OF DESSERT:**

French Vanilla Ice Cream with chocolate sauce  
Apple Crumb with caramel sauce  
Peach Cobbler with Vanilla sauce  
\*add \$3.50\*

**PRICES ARE SUBJECT TO CHANGE, APPLICABLE TAXES AND GRATUITY**

Customized menus and dietary options (dairy free, gluten free, vegetarian & vegan) are available upon request. Prices are based on a guest count of 20. To accommodate your request, services and cancellations must be made at least 72 hours in advance. \$400 room rental fee (Sunday – Friday) or \$500 room rental fee (Saturday) includes: linen tablecloths, linen napkins, china, cutlery, regular table set up and clean up, service staff, podium and microphone. Table skirting and other rentals available on request – rental fees apply.

**A NON-REFUNDABLE DEPOSIT IS REQUIRED TO RESERVE YOUR DATE**



## ENHANCEMENTS

### Soup

Mushroom Bisque, Chicken Tortellini, Beef Barley  
\*add \$3.50\*

### Salad

Caesar Salad  
Crisp romaine lettuce with lemon, bacon, croutons, Parmesan cheese and creamy Caesar dressing  
\*add \$4\*

Spinach Salad  
Spinach with red onion, tomato, crushed walnuts and balsamic vinaigrette  
\*add \$5\*

Arugula Salad  
Arugula with baby spinach, Parmesan cheese, grape tomato and cilantro vinaigrette  
\*add \$5\*

### Penne

Tomato basil or Bolognese  
\*add \$5.50\*

Tomato blush  
\*add \$6.50\*

### Starch

Potato Dauphinoise  
Sliced potatoes with cream, Emmental cheese and nutmeg  
\*add \$2.50\*

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