

2011-2012 LUNCHEON MENU

Lunch served from 10 am-3 pm. Dinner portions available after 3 p.m. for an additional \$5/person.

SANDWICH SELECTION: (\$11.50 per person)

An assortment of gourmet sandwiches and wraps on a variety of fresh baked breads and buns, examples include:

- Country ham with honeycup mustard
- Slow-roasted breast of turkey with cranberry relish
- Roast beef with gorgonzola butter and horseradish
- Tuna salad and mayonnaise
- Egg salad and mayonnaise
- Roast vegetable wraps

Includes crudite platter and dip, as well as an assortment of fresh baked squares, cookies and butter tarts. (Substitute salad for crudite platter for an additional \$2)

VIVA ITALIA PASTA DISHES: (\$14.95 per person, minimum 10 guests)

Choice of: Lasagna Bolognese – layers of fresh noodles, lean ground beef and spicy sausage baked with fresh tomato sauce & ricotta cheese.

Spinach Lasagna – layers of fresh noodles, spinach, ricotta and parmigiana cheese baked in a fresh tomato sauce.

Pasta al Forno – Penne pasta baked with your choice of filling. (choose from roasted vegetables in tomato or blush sauce; spinach & ricotta; Quattro formaggio or chicken & cremini mushrooms)

Your choice of Caesar or Greek salad.

Includes fresh baked breads and rolls, and a selection of fresh baked fruit crisp.

SEASONAL CREPES: (\$14.95 per person)

Savoury crepes made in-house stuffed with your choice of roasted red pepper, Brie, chicken & wild mushrooms, or broccoli, roasted pepper, mushrooms & tomatoes with a Chardonnay cream.

Mixed greens salad with a balsamic vinaigrette.

Fresh baked breads and rolls, and fresh baked squares, cookies and homemade buttermilk tarts.

STUFFED BREAST OF CHICKEN: (\$15.95/person)

Pan seared seasoned breast of chicken stuffed with spinach, roasted red peppers and Brie. Rosemary-infused roast root vegetables, traditional Greek salad, and fresh baked breads and rolls.

Extra moist carrot cake with cream cheese frosting.

BAKED QUESADILLAS: (\$13.95/person)

Baked tortilla shell stuffed with picante cheese blend, tomatoes, green onions, olives and your choice of chicken, beef or vegetarian. Served with salsa and sour cream.

Baby spinach salad with fresh mushrooms, shaved parmigiana and poppyseed dressing.

Include fresh baked squares, cookies and homemade buttermilk tarts.

QUICHE AND SALAD COMBO: (\$12.95/person)

Fresh baked quiche (choose from bacon & onion, ham & Swiss, red pepper & leek, or broccoli & mushroom) and choose one salad from list below.

Fresh fruit salad with jumbo homemade cookies.

SOUP AND SALAD COMBO: (\$12.95/person)

Choice of soup and salad from the list below, and fresh baked breads and rolls.

Fresh fruit salad with jumbo homemade cookies.

Salad choices: (add \$4.00/person)

Baby greens offered with balsamic vinaigrette and julienne of vegetables

Traditional Caesar salad

Old world style Greek salad

Baby spinach salad with fresh mushrooms, shaved Parmigiana, toasted almonds, and poppyseed drizzle

Soup choices: (add \$4.50/person)

Garden vegetable chowder

Chicken supreme soup

Chicken and leek soup

Curried squash soup

Wild mushroom soup

*Other seasonal soups available upon request

Beverages:

Soft drinks, bottled water, and fruit juices: \$1.50 each

Individual Perrier.....\$2.00 each

*NOTE: All lunches above include napkins, paper plates, and cutlery if needed.

Prices do not include applicable taxes, and are subject to change.

Substitutions or special dietary restrictions can be accommodated.

Delivery charge of \$10-\$25 added to all lunch orders, depending on time needed and location of event.

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