



# LUNCH MENUS



## PLATED LUNCH

Minimum 15 guests

Group Choice of One Soup or One Salad  
Group Choice of Three Entrees  
(Individual Entrée choices must accompany final rooming list)  
Group Choice of One Dessert

### Soup Selections

Forrest Mushroom Cream with Fresh Herb Pesto – VG, GF  
Broccoli and Aged Cheddar Cream– VG, GF  
Italian Plum Tomato and Sweet Basil Broth with Cheddar Croutons– VG, GF  
Roasted Squash and Apple Bisque with Herb Croutons– VG, GF, V

### Salad Selections

Caesar Salad with Crisp Baby Romaine, Bacon Bits, Herb Croutons, Lemon Wedge, Boiled Egg, Padano  
Artisan Lettuce with Strawberry Vinaigrette, Cucumber, Cherry Tomatoes, Carrot, Strawberries & Pumpkin Seeds  
Arugula & Baby Spinach Salad with Beets, Goat Cheese, Candied Pecans, Apple Cider Vinaigrette  
Ripe Tomato & Marinade Bocconi Salad, nested on Greens with White Balsamic Reduction and Fresh Basil

### Entree Selections

Herb Roasted Farm Chicken Breast with Creamy Mushroom Sauce - **\$33** - GF  
Salmon Wellington with Spinach, Caramelized Onions and Baked in Puff Pastry - **\$36**  
Vegetable Timbale with Smoked Tomato Confit - **\$29** - V  
Roasted Butternut Squash Rossellini with Fresh Herb Marinara - **\$31**- V  
Entrecote of Alberta New York Steak (6oz) with Brandy Peppercorn Sauce - **\$38**- GF

### Dessert Selections

Trio of Chocolate Mousse with Fresh Berries  
Berry Cheesecake with Strawberry Compote and Whipped Cream  
Blueberry and Vanilla Crème Brule with Fresh Berries Salad

Please add 18% gratuity and 5% GST to above prices.

Price will be confirmed at time of booking.

While we do not anticipate any food & beverage item changes to our menus, there are times when some items are no longer available. Menu will be confirmed at time of signing of the final BEO.

We strive to meet the dietary restrictions of our guests. Many menu items can be modified to accommodate those needs.

**Please advise us of any dietary requirements at time of booking.**

GF – Gluten Free    DF – Dairy Free    VG – Vegetarian    V – Vegan



# LUNCH MENUS



## BUILD YOUR OWN LUNCHEON BUFFET

Minimum 20 guests

Assorted Bread Rolls  
Group Choice of One Soup, Group Choice of Two Salads  
Group Choice of Two Entrees  
Entrees served with Panache of Seasonal Vegetables and Chef's Choice of Herb Roasted Potatoes or Rice  
Group Choice of One Dessert

### Soup Selections

Smoked Tomato & Basil - VG, GF  
Broccoli & Cheddar- VG, GF  
Forrest Mushroom Bisque- VG, GF  
Soup of the Day  
Red Lentil & Apple Bisque- VG, GF, V

### Salad Selections

Artisan Leaf Lettuce with Rocky Mountain Dressings - VG, GF  
Caesar Salad with Croutons, Bacon Bits & Parmesan  
(Item can be modified to accommodate DF, GF)  
Tomato Salad with Onions, Basil, Fresh Mozzarella & Balsamic Reduction - VG, GF  
Roasted Corn, Zucchini, Red Pepper & Fresh Herbs - VG, GF, V  
Rustic Potato Salad with Bacon, Mustard, Chopped Egg - VG, GF  
Red Beets, Spinach, Feta Cheese, Wild Berries Vinaigrette - VG, GF, V

### Entrée Selections

Tuna Melt with Cheddar  
Philly Style Beef with Sautéed Peppers, Onions & Mozzarella Cheese on Sour Dough  
Turkey, Bacon, Chipotle Mayo, Avocado, Monterey Jack Cheese Wrap  
Grilled Vegetables, Tomato, Feta & Guacamole  
Baked Penne Bolognese with Parmesan Cheese  
Crispy Ginger Beef, Julienne Vegetables & Sweet Chili and Ginger Jus- DF  
Grilled Vegetable Rossellini with Rose Sauce- VG  
Beef Bourguignon, Pearl Onions in Red Wine Sauce- DF, GF  
Braised Chicken Thigh in Coconut Thai Sauce and Vegetables- DF, GF  
Salmon Wellington with Spinach, Caramelized Onions Baked in Puff Pastry  
Grilled Farm Raised Chicken Breast with Mushroom Jus- DF, GF  
Rainbow Cheese Tortellini, Roasted Pepper Marinara Sauce- VG

### Dessert

Sliced Fresh Fruit   Assorted Squares   Brownies

**\$39.50** per person

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## LIGHT LUNCH BUFFET

Minimum 15 guests

### Starters

Soup of the Day  
Mixed Green Salad with House Dressing  
Broccoli, Cranberry, Red Onion Salad with Honey Yogurt Dressing  
Sandwich Platter with Choice of Three types of Sandwiches or Wraps  
Dessert

### Sandwich/Wrap Selection

All Sandwiches are made with Fresh Bread, Tortilla Wraps with Lettuce & Tomato  
Black Forrest Ham with Swiss Cheese & Cranberry Aioli  
Tuna with Wasabi Mayonnaise  
Roast Beef, Dijonnaise, Cornichons & Crispy Onions  
Grilled Vegetables, Pea Shoots & Roasted Garlic Hummus Wrap  
Turkey, Bacon, Chipotle Mayo, Avocado and Monterey Jack Cheese Wrap  
Crispy Chicken Caesar Wrap

### Dessert

Squares & Brownies  
Fresh Sliced Fruit  
Fruit Tarts

**\$22.50** per person

### Smaller Groups

(8-14 Guests)

Group Choice of One Salad  
Group Choice of Two Sandwich/Wraps  
Group Choice of One Dessert

**\$22.50** per person

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## LUNCH TO GO

Fruit Juice (1) or Bottle of Water (1)  
Whole Fresh Fruit (1)  
Granola Bar  
Potato Chips  
Cheese & Crackers  
Choice of One Sandwich

### Sandwich Selection

Black Forrest Ham, Lettuce with Swiss Cheese & Cranberry Aioli  
Crispy Chicken Caesar Wrap  
Roast Beef, Dijonnaise, Lettuce, Cornichons & Crispy Onion  
Turkey, Bacon, Chipotle Mayo, Avocado and Monterey Jack Cheese Wrap  
Grilled Vegetables, Peas Shoot & Roasted Garlic Hummus Wrap

**\$17.00** per person

## HIKER'S LUNCH TO GO

Fruit Juice (1) or Bottle of Water (1)  
Whole Fresh Fruit (1)  
Crudités with Ranch Dip  
Cookie (1) OR Brownie (1)  
Potato Chips  
Cheese & Crackers  
Choice of One Sandwich

### Sandwich Selection

Black Forrest Ham, Lettuce with Swiss Cheese & Cranberry Aioli  
Crispy Chicken Caesar Wrap  
Roast Beef, Dijonnaise, Lettuce, Cornichons & Crispy Onion  
Turkey, Bacon, Chipotle Mayo, Avocado and Monterey Jack Cheese Wrap  
Grilled Vegetables, Peas Shoot & Roasted Garlic Hummus Wrap

**\$18.00** per person

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