



## Light Lunch

### Starter

**Mixed green salad** with house dressing  
**Broccoli Salad** with cranberry, red onion, & honey yogurt dressing  
**Soup of the Day** (Buffet Only)

### Sandwich / Wrap

All sandwiches are made with fresh bread or tortilla wraps with lettuce & tomato  
**Black Forrest Ham** with Swiss Cheese & Cranberry Aioli  
**Tuna** with Wasabi Mayonnaise  
**Roast Beef** with dijonnaise, cornichons & crispy onions  
**Grilled Vegetable** with pea shoots & roasted garlic hummus wrap  
**Turkey & Bacon** with chipotle mayo, avocado and Monterey jack cheese wrap  
**Crispy Chicken** Caesar wrap

### Dessert

Chefs Choice of Dessert  
Served with Tea & Coffee

### Plated Lunch

**\$34.50** per person

Group choice of 1 starter / Group choice of 3 sandwiches & individual choices / Chefs choice of 1 dessert

### Buffet Lunch

**\$31.50** per person

Group choice of 1 starter / Group choice of 2 sandwiches / Assorted desserts

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

Minimum 15 guests with Individual menu choices due 14 days prior

Plated service. Groups of 8 – 14 guests can be amended to a group choice of 1 starter, 2 sandwiches, & 1 dessert.



We strive to meet the dietary restrictions of our guests



Please advise of any allergies or dietary requirements at the time of booking. All amendments and substitutions will be chef's choice.

*GF (DF)* – Item is gluten free and can be amended to accommodate dairy free

Menu items are subject to change based on availability. The final menu and pricing will be confirmed at the time of signing the BEO.



## Tunnel Lunch Buffet

Group choice of 1 soup & 1 salad with bread rolls / Group choice of 2 entrees / Group choice of 1 dessert

### Soup

**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

**Artisan Leaf Lettuce** with rocky mountain dressings – VG/GF  
**Caesar Salad** with romaine, parmesan, croutons, bacon bits & croutons (GF)  
**Cherry Tomato Salad** with pepper, red onion, cucumber and feta cheese – GF, VG  
**Roasted Corn Salad** with zucchini, red pepper & fresh herbs - VG/GF/V  
**Rustic Potato Salad** with bacon, mustard, chopped egg – VG/GF  
**Red Beets Salad** with spinach, feta cheese, wild berries vinaigrette – VG/GF/V

### Entrée Selections

Served with panache of seasonal vegetables and chefs' choice of herb roasted potatoes or rice

#### Tuna Melt with cheddar

**Philly Style Beef** with sautéed peppers, onions & mozzarella cheese on sour dough

**Turkey & Bacon Wrap** with chipotle mayo, avocado, & Monterey jack cheese

**Grilled Vegetables Sandwich** with tomato, feta & guacamole

**Baked Penne Bolognese** with parmesan cheese

**Crispy Ginger Beef** with julienne vegetables & sweet chili and ginger jus- DF

**Grilled Vegetable Rossellini** with rose sauce- VG

**Braised Chicken Thigh** in coconut Thai sauce and vegetables- DF/GF

**Rainbow Cheese Tortellini** in roasted pepper marinara sauce- VG

**Salmon Wellington** with spinach & mushrooms

### Dessert

#### Sliced Fresh Fruit

#### Assorted Squares or Brownies

Served with tea & coffee

**\$39.50** per person

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

Minimum 20 guests with menu choices due 14 days prior



## Build Your Own Lunch Buffet

### Starter

#### Soup of the Day

**Caesar Salad** with romaine, parmesan, croutons, bacon bits & croutons (GF)

**Quinoa & Spinach Salad** with honey mustard dressing & feta cheese GF

### Lunch Selections

**Assortment of Artisan Deli Meats** and homemade chicken cranberry salad GF/DF

**Assortment of Cheeses**, sliced cheddar & Swiss cheese GF

**Accompaniments** Dijon mustard, pickled onions, lettuce, tomato, mayonnaise, pickles, BBQ Sauce GF/DF/V

**Grilled Vegetables** with tomato chutney GF/DF/V

Sandwich Bread, Buns, & Butter

### Dessert

Assorted Bite Sized Pastries

Served with Tea & Coffee

**\$36.50** per person

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

Minimum 12 guests

## Lunch To Go

Fruit Juice or Bottle of Water, Whole Fresh Fruit, Granola Bar, Potato Chips, Cheese & Crackers

Group choice of Two Sandwiches

### Sandwich Selection

**Black Forrest Ham** with Swiss Cheese & Cranberry Aioli

**Crispy Chicken** Caesar wrap

**Roast Beef** with dijonaise, lettuce, pickles, & crispy onions

**Turkey & Bacon** with chipotle mayo, avocado and Monterey jack cheese wrap

**Grilled Vegetable** with pea shoots & roasted garlic hummus wrap

**\$21.50** per person

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

Individual sandwich choices due 14 days prior



## Indian Plated Lunch

Group Choice of 1 Salad / Group choice of 1 Vegetarian Dish / Group choice of 1 Non-vegetarian Dish /  
Group choice of 1 Starch / Group Choice of 1 Bread / Dessert

### Salad

Green Salad OR Curried Lentil Salad

### Vegetarian Dish

Palak Panner or Vegetable Korma

### Non-Vegetarian Dish

Butter Chicken or Lamb Korma

### Starch

Coconut Rice or Jeera Rice

### Bread

Garlic Naan or Roti

Served with Pickle & Papadum

### Dessert

Double Ka Metha

Juice, Coffee, Tea, Chai

**\$37.50** per person

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

Minimum 15 guests with Individual menu choices due 14 days prior