



ALPHA BISTRO

LUNCH MENUS

DIETARY NOTICE

We are committed to accommodating the dietary needs of our guests. Please inform us of any allergies or dietary requirements at the time of booking. All menu modifications and substitutions will be made at the chef's discretion. We can accommodate the following:

GF – Gluten Free

DF – Dairy Free

V – Vegetarian

VG – Vegan

Menu items are subject to change based on availability. Final menu selections and pricing will be confirmed at the time of signing the Banquet Event Order.



LIGHT LUNCH



PLATED LUNCH

PER PERSON \$42.50

Minimum 8 guests. Individual choices due 21 days prior.

INCLUSIONS

Group choice of 1 starter

Group choice of 2 sandwiches

Chef's choice of 1 dessert

Freshly brewed organic coffee & tea

BUFFET LUNCH

PER PERSON \$37.50

Minimum 15 guests with Group choices due 21 days prior.

INCLUSIONS

Group choice of 2 starters

Group choice of 3 sandwiches or wraps

Assorted desserts

STARTERS

MIXED GREEN SALAD

With house dressing

QUINOA SALAD

With quinoa, beets, vegetables, spinach with berry dressing

CAESAR SALAD

With romaine, parmesan, croutons and bacon bits

SOUP OF THE DAY

SANDWICH / WRAPS

Sandwiches are made with fresh bread.

Tortilla wraps include lettuce & tomato.

BLACK FOREST HAM SANDWICH

With Swiss cheese and honey dijon aioli

ROAST BEEF SANDWICH

With dijonnaise, lettuce, tomato, pickled onions, provolone cheese

GRILLED VEGETABLE WRAP

With Roma tomato, arugula, feta & hummus

TURKEY & BACON WRAP

With spicy mayo, avocado and cheddar cheese

CRISPY CHICKEN CAESAR WRAP

DESSERT

CHEF'S CHOICE OF DESSERT

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

LUNCH BUFFET



INCLUSIONS

PER PERSON \$49.50

Minimum 20 guests with menu choices due 21 days prior.

Dinner rolls & butter ball
Group choice of 1 soup
Group choice of 2 salads
Group choice of 2 entrees
Assorted desserts
Freshly brewed organic coffee & tea

SOUP

BROCCOLI AND CHEDDAR [V](#), [GF](#)

FOREST MUSHROOM BISQUE [V](#), [GF](#)

ITALIAN MINISTRONE [V](#)

SALAD

ARTISAN LEAF LETTUCE

With Rocky Mountain dressings [V](#), [GF](#)

CAESAR SALAD

With romaine, parmesan, croutons and bacon bits

GREEK SALAD

With roma tomato, pepper, red onion, cucumber and feta cheese [GF](#), [V](#)

QUINOA SALAD

With quinoa, beets, vegetables, spinach and berry dressing

ENTRÉE SELECTIONS

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

MAPLE DIJON PORKLOIN

With caramelised apple and calvados jus [GF](#)

ROASTED CHICKEN BREAST

With wild mushroom jus [GF](#)

BEEF STROGANOFF

With mushroom and beef in creamy rich sauce [GF](#)

RAINBOW CHEESE TORTELLINI

In roasted pepper marinara sauce [V](#)

SALMON WELLINGTON

With spinach and mushrooms

DESSERT

SLICED FRESH FRUIT

SELECTION OF MOUSSE CAKES

Mango, raspberry and mocha

ASSORTED SQUARES

Cookies and brownies

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

LUNCH TO GO

INCLUSIONS

PER PERSON \$29.50

Group choice of two sandwiches / wraps

Fruit juice or bottle of water

Whole fresh fruit

Alpha cookie

Potato chips

Hummus and crackers

SANDWICH / WRAPS

Individual sandwich choices due 21 days prior.

BLACK FOREST HAM

With Swiss cheese and honey Dijon aioli on panini baguette

ROAST BEEF SANDWICH

With truffle aioli, spinach, pickled onion and provolone cheese on rosemary ciabatta

CRISPY CHICKEN WRAP

With bacon, lettuce, parmesan and garlic aioli on a spinach tortilla

TURKEY & BACON WRAP

With spicy mayo, avocado and cheddar cheese on a tomato tortilla

GRILLED VEGETABLE WRAP

With Roma tomato, arugula, feta and hummus on a flour tortilla

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

