



## ***Corporate Packages***

Your corporate package includes one of the following menus, together with a screen, projector and in-house audio-system. Room rental costs vary according to size of party, please inquire for details.

### **Cold Working Luncheon - \$36**

Continental Breakfast: Assortment of juices, breakfast pastries, fresh fruit tray, coffee, tea, decaf.

Mid morning break: Variety of muffins, coffee, tea, and decaf.

Luncheon: Assortment of salads (tossed salad, pasta salad and bean salad)  
Choice of one of the following soups: minestrone, cream of broccoli or carrot & ginger soup  
Assorted cold cut meats served with a variety of artisan breads and buns  
Relish tray  
Crudités  
Assorted pastries and squares  
Soft drinks, coffee, tea, decaf

Mid afternoon break: Variety of cookies, soft-drinks, coffee, tea, and decaf.

### **Hot Working Luncheon - \$45**

Continental Breakfast: Assortment of juices, breakfast pastries, fresh fruit tray, coffee, tea, decaf.

Mid morning break: Variety of muffins, coffee, tea, and decaf.

Luncheon: Assortment of salads (tossed salad, pasta salad and bean salad)  
Chicken Cacciatore or Roast Chicken  
Penne Pasta served in a tomato & basil sauce  
Roasted potatoes  
Seasonal vegetables  
Assorted pastries and squares  
Rolls and butte  
Soft Drinks, Coffee, Tea, Decaf

Mid afternoon break: Variety of cookies, soft-drinks, coffee, tea, and decaf

## Working Lunches Buffets

### Lunch #1 - \$18 per person

- Choice of one of the following soups: minestrone, cream of broccoli or carrot & ginger soup
- Assorted cold cut meats served with a variety of artisan breads and Panini
- An elegant array of cocktail sandwiches including egg salad, tuna salad, chicken salad
- Chef Salad comprised of spring mix, iceberg, romaine lettuces, carrots, tomato, red onion and cucumber. Served with both Italian Vinaigrette and Creamy Garlic dressings made in house
- Assorted pastries and squares
- Soft drinks, coffee, tea, decaf

### Lunch #2 - \$21 per person

- Assortment of salads (chef salad, pasta salad and bean salad)
- Choice of one of the following soups: minestrone, cream of broccoli or carrot & ginger soup
- Bruschetta
- Assorted cold cut meats served with a variety of artisan breads and Panini to create your own gourmet sandwiches
- Crudités & Relish tray served with our creamy garlic dip.
- Fresh seasonal fruit
- Assorted gourmet pastries and squares
- Soft drinks, coffee, tea, decaf

### Lunch #3 - \$23 per person

- Choice of one of the following soups: minestrone, cream of broccoli or carrot & ginger soup
- Chef Salad comprised of spring mix, iceberg, romaine lettuces, carrots, tomato, and cucumber. Served with both Italian Vinaigrette and Creamy Garlic dressings made in house
- Sun-dried tomato and almond crusted chicken breast with a Chardonnay sage sauce, served with choice of potatoes and mixed vegetables or penne pasta.
- Fresh seasonal fruit
- Assorted gourmet pastries and squares
- Soft drinks, coffee, tea, decaf

### Lunch #4 - \$25 per person

- Chef Salad comprised of spring mix, iceberg, romaine lettuces, carrots, tomato, red onion and cucumber. Served with both Italian Vinaigrette and Creamy Garlic dressings made in house
- Five bean Salad
- Potato Salad
- Chicken Parmigiana - Mozzarella and Parmesan cheese melted over breaded chicken breast and fresh tomato sauce.
- Roasted Yukon Gold potatoes
- Medley of mixed seasonal vegetables, sautéed and seasoned to perfection
- Assorted cake squares
- Soft drinks, coffee, tea, decaf

### Lunch #5 - \$25 per person

- Chef Salad comprised of spring mix, iceberg, romaine lettuces, carrots, tomato, red onion and cucumber. Served with both Italian Vinaigrette and Creamy Garlic dressings made in house
- Fresh organic tomato and bocconcini salad
- Gourmet sweet potato fries
- Medley of mixed seasonal vegetables, sautéed and seasoned to perfection
- Hand-cut Montreal Style Smoked meat station served with sauerkraut, Dijon mustard, Swiss cheese, Deli style pickles, traditional Rye bread and pumpernickel rolls.
- Assorted pastries and squares
- Soft drinks, coffee, tea, decaf

Lunch #6 - \$30 per person

- Chef Salad comprised of spring mix, iceberg, romaine lettuces, carrots, tomato, red onion and cucumber. Served with both Italian Vinaigrette and Creamy Garlic dressings made in house
- Fresh organic tomato and bocconcini salad
- Macaroni Salad
- Assorted cold cut meats served with a variety of artisan breads and Panini to create your own gourmet sandwiches
- Crudités & Relish tray served with our creamy garlic dip.
- Roast Beef (Prime Alberta AAA beef)
- Roasted Yukon Gold potatoes
- Medley of mixed seasonal vegetables, sautéed and seasoned to perfection
- Fresh seasonal fruit
- Tiramisu or assorted pastries and squares
- Soft drinks, coffee, tea, decaf

\*\* Add Roasted herb-brushed chicken - \$4.50 per person

**Plated Lunches**

Plated Lunch #1 - \$22 per person

- Choice of soup or Chef salad
- Lasagna made in-house by our own chefs using fresh pasta
- Assorted cake squares
- Soft drinks, coffee, tea, decaf

Plated Lunch #2 – \$26 per person

- Choice of soup or Chef salad
- Free range chicken scaloppini in a white wine mushroom sauce served with choice of Penne pasta or roasted potatoes and fresh vegetables
- Strawberry shortcake or assorted pastries and squares
- Soft drinks, coffee, tea, decaf

Plated Lunch #3 – \$29 per person

- Choice of soup or Chef salad
- Milk-fed Veal Parmigiana served with choice of Penne pasta or roasted potatoes and fresh vegetables, (also made with free-range chicken breast if preferred)
- Strawberry shortcake or assorted pastries and squares
- Soft drinks, coffee, tea, decaf

Plated Lunch #4 - \$28 per person

- Choice of soup or Chef salad
- Grilled herb brushed Atlantic salmon with a fresh lemon dill sauce served with choice of Penne pasta or roasted potatoes and fresh vegetables
- Strawberry shortcake or assorted pastries and squares
- Soft drinks, coffee, tea, decaf

Plated Lunch #5 - \$29 per person

- Choice of soup or Chef salad
- Top Sirloin au jus served with choice of Penne pasta or roasted potatoes and fresh vegetables
- Strawberry shortcake or assorted pastries and squares
- Soft drinks, coffee, tea, decaf

Plated Lunch #6 – \$31 per person

- Fresh Bocconcini & Tomato salad
- Veal Fiorentina: prosciutto, mozzarella cheese and spinach with a white wine demi-glaze served with choice of Penne pasta or roasted potatoes and fresh vegetables
- Tiramisu
- Soft drinks, coffee, tea, decaf

Plated Lunch #7 – \$32 per person

- Cesar Salad
- Sun-dried tomato and almond crusted chicken breast with a Chardonnay sage sauce
- Strawberry Sortcake
- Soft drinks, coffee, tea, decaf

