BUFFET LUNCH

All pricing is per person.
All menus require a minimum of 10 persons.

The Boardroom $25.00
- Tureen of Chef's daily soup
- Salad of baby greens, cucumbers and grape tomatoes with Chef’s selection of homemade dressings
- Penne pasta salad tossed with artichokes and sun-dried tomatoes in a sweet basil oil
- Fresh crudités & roasted garlic herb dip
- Mini Kaiser Bun Sandwiches (2 pieces per person)
- White and whole wheat kaisers filled with home style roast beef with dijon, smoked Ontario turkey with cranberry mayo, egg salad, fire roasted vegetables with arugula, tomatoes, and goat cheese
- Oven baked cookies and brownies
- Coffee, decaffeinated coffee and a selection of tea

The Corporate $27.00
- Tureen of Chef's daily soup
- Cookstown greens with red wine vinaigrette
- Quinoa salad with dried fruits
- Fresh crudités & roasted garlic herb dip
- Deli Sandwiches (1½ pieces per person)
  - Black forest ham and swiss cheese
  - Roasted chicken salad with celery and cranberries
  - Lemon infused tuna salad
  - Roasted red pepper, portobello and asiago with pesto aioli
- Rice Krispie squares, and brownies
- Coffee, decaffeinated coffee and a selection of tea

It’s a Wrap $29.00
- Tureen of Chef's daily soup
- Salad of baby greens, cucumbers and grape tomatoes with Chef’s selection of homemade dressings
- Greek-inspired farro salad
- Wraps (3 pieces per person)
  - Spinach tortilla with grilled chicken caesar, sun-dried tomatoes and parmesan reggiano
  - Sun-dried tomato tortilla with smoked turkey, arugula, asiago and smoked tomato aioli
  - Whole wheat tortilla salmon salad wrap with spinach, grape tomatoes and lemon aioli
  - Roasted vegetables with hummus, tabouleh and artichoke in a spinach wrap
- Assorted fruit tarts
- Coffee, decaffeinated coffee and a selection of tea
BUFFET LUNCH cont.

All pricing is per person.
All menus require a minimum of 20 persons.

**Little Italy Pizza & Pasta Buffet**  $29.75

- Minestrone soup
- Arugula leaves, vine ripe tomatoes, goat cheese crumble and pesto vinaigrette
- Green salad with Chef’s assortment of housemade dressings
- Flatbread pizza’s including pepperoni, grilled vegetable and onion
- Mushroom and cheese tortellini tossed with rustic tomato sauce, sun-dried tomatoes and grilled artichokes
- Assorted Italian pastries
- Decadent biscotti
- Coffee, decaffeinated coffee and a selection of tea

**China Town Buffet**  $32.00

- Asian mixed greens with sesame vinaigrette
- Vegetable crudités with Asian dip
- Oriental noodle salad
- Spicy garlic chicken with baby bok choy, and carrots
- Sliced beef in black bean sauce with peppers and onions
- Braised bean curd and shiitake mushrooms with Oriental vegetables
- Jasmine scented Oriental rice
- Fortune cookies
- Mini fruit tarts
- Sliced fresh fruit
- Coffee, decaffeinated coffee and a selection of tea
<table>
<thead>
<tr>
<th>Plan</th>
<th>Price</th>
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<tbody>
<tr>
<td>The Danforth Buffet</td>
<td>$32.50</td>
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<tr>
<td>Spinach salad with lemon honey vinaigrette, vine ripened tomatoes, cucumbers, olives, Bermuda onions and feta Vegetable crudités served with a roasted garlic dip Chicken or beef souvlaki served with Homemade tzatziki Vegetable kebabs Greek potatoes Lemon rice pilaf Baklava Fresh sliced fruit Coffee, decaffeinated coffee and a selection of tea</td>
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<tr>
<td>The Graduate Lunch Buffet</td>
<td>$32.50</td>
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<td>Local potato salad with dill weed and Kosher dills Deli tri-colour slaw Chicken with sautéed mushrooms, caramelized onions in a tomato sauce Ricotta ravioli tossed in a rich tomato basil sauce with fresh baby spinach Braised beluga lentils with tomatoes and coriander roasted potatoes Sautéed seasonal vegetables Chocolate brownies Assorted squares Sliced seasonal fruits Coffee, decaffeinated coffee and a selection of tea</td>
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<tr>
<td>The Southwestern Lunch Buffet</td>
<td>$33.00</td>
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<td>Avocado, tomato, corn and black bean salad Southwestern green salad topped with tortilla chips, served with buttermilk ranch dressing Fajitas Sautéed, chipotle beef and chicken in soft shell tortillas topped with chopped lettuce, tomatoes, onions, guacamole, salsa, cheddar cheese and black olives Served with refried beans and Monterey rice Assorted sliced fruit Mini fruit flans Coffee, decaffeinated coffee and a selection of tea</td>
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Create Your Own Sandwich  $28.75

Tureen of Chef’s daily soup
Classic caesar salad

Sandwiches
Choice of four (4) types of sandwiches from the selection below to create your custom luncheon buffet, based on 1½ sandwich(es) per person.

• Smoked salmon and chive cream cheese on a pumpernickel bagel
• Black forest ham, swiss cheese and a hot mustard dressing served on an onion bun
• Grilled chicken breast with guacamole and vine ripened tomatoes on a whole wheat kaiser
• Roast turkey with tomato relish on multi-grain bread
• Niagara-cured prosciutto ham with roasted bell peppers and grilled zucchini on a Calabrese bun
• Grilled eggplant and mozzarella cheese, with a basil and lemon aioli in a spinach wrap
• Free-range egg salad with Boston bibb lettuce on a buttery croissant
• Aged angus roast with pickled red onions and bistro mayo on a Ciabatta bun
• Roasted sweet Ontario peppers and portobello mushroom served with a rosemary aioli on a Calabrese bun
• Roasted pepper hummus, vine ripened tomatoes and arugula in a whole wheat pita

Sliced fresh fruit
Mini pastries
Coffee, decaffeinated coffee and a selection of tea