



2017 Banquet Menu Plated Lunch Entrees (40-100 people)

**All entrées include dessert with tea or coffee Banquet Room rental fee
\$225.00***

All prices subject to applicable taxes and gratuities.

Ham and Cheese Stuffed Chicken Breast *\$17.95 per person*

Served with seasonal vegetable, garden salad, fresh breads.

Homemade Spinach Quiche: \$17.95 per person

Served with fresh salad with toasted almonds and tangerines. Assortment of breads and dips.

Grilled Vegetable - 3 Cheese Lasagna: \$17.95 per person

Served with toasted garlic bread and Caesar salad.

Tri coloured 3 cheese Tortellini: \$17.95 per person

Tri coloured tortellini with rosé sauce with forest mushrooms, baby spinach and grilled zucchini and topped with crumbled goat cheese and fresh herbs. Served with garlic bread and garden salad.

Chicken Parmesan with Grilled Vegetable Penne Alfredo: \$20.99 per person

Breaded Chicken breast topped with tomato sauce and cheese served with toasted garlic bread, garden salad.

Lemon Pepper Grilled Salmon: \$26.99 per person

Served atop quinoa served with baby spinach and arugula salad with citrus vinaigrette, minestrone soup, fresh rolls.

Pineapple and Cashew Chicken Stir-Fry: \$17.95 per person

Pineapple and Cashew Chicken Stir-Fry with fresh noodles served with grilled naan bread and an Asian Mango salad.

Open-faced Steak Sandwich: \$24.99 per person

Grilled 6 oz New York Strip served on toasted garlic bread topped with caramelized onions, crumbled blue cheese, and baby arugula in a lemon vinaigrette sauce. Paired with sweet potato fries

Mediterranean Grilled Chicken and Vegetables Flat Bread Pizza: \$17.95 per person

Served with Greek Salad. Includes dessert and tea or coffee.

Grilled Chicken Caesar Salad: \$17.95 per person

Caesar Salad topped with grilled chicken breast served with homemade soup and fresh roll. Includes dessert, tea or coffee.

Buffalo Chicken Club Salad: \$20.99 per person

Fresh romaine and baby spinach with crispy chicken, hardboiled egg, shredded cheddar cheese, grape tomatoes, cucumbers, diced peppers, shredded carrots and chopped green onion topped with a buttermilk blue cheese ranch dressing. Served with a fresh roll.

Salad Nicoise: \$17.95 per person

Fresh romaine and baby spinach topped with chunk albacore tuna, hardboiled egg, French green beans, baby new potatoes, cherry tomatoes, nicoise olives, capers, and feta cheese in a honey Dijon vinaigrette. Served with minestrone soup and a fresh