

CORPORATE LUNCHEON MENU

Soups

**Roasted Red Pepper
Vegetable Consomme
Broccoli & Cheddar
Cream of Mushroom
Potato Leek
Butternut Squash with Fennel
Minestrone**

Salads

Three Green Salad
Choice of Balsamic or Raspberry
Traditional Caesar Salad
Baby Spinach Salad
with Julienne of Pear
in a Zesty Lemon Pepper Dressing

Luncheon Entrée Selections

Grilled Breast of Boneless Chicken	(6oz Portion)	\$19.95
<i>Choice of White Wine Mushroom Sauce, Milinaise Sauce or Florentine Sauce</i>	(8oz Portion)	\$21.95
Chicken Parmesan		\$19.95
<i>Dusted with Garlic Breadcrumbs & Herbs, Topped with Parmesan, Glazed with a Tomato Fondue</i>		
Roast Ontario Pork Loin	(6oz Portion)	\$21.95
<i>with Apple Cider Sauce</i>		
Breaded Filet of Sole		\$21.95
<i>Panco Crusted Filet with Lemon Garnish</i>		
Roast Turkey Breast		\$22.95
<i>with Traditional Turkey Gravy</i>		
Salmon Filet	(4oz Portion)	\$22.95
<i>Glazed with Maple Butter, Citrus Chive or Lemon Dill Sauce</i>	(6oz Portion)	\$25.95
Roast Striploin of Beef		\$25.95
<i>with Port Wine Sauce</i>		

Desserts

Trio of Italian Gelati
in a Chocolate Tulip Cup Drizzled with Fruit Puree
Strawberry Crème Layer Torte
Layers of Vanilla Cake with Strawberry Cream Filling
Raspberry Ice Cream Crepes
with Trio of Raspberry, Mango & Chocolate Purees
Apple Caramel Crumble
with Vanilla Sauce
Tiramisu
Mascarpone Cheese, Espresso & Whipped Cream, Layered over Marsala Soaked Lady Fingers with Chocolate Fondue

All Luncheons Include, Choice of Soup OR Salad and Dessert, Medley of Fresh Vegetables, Rice Pilaf OR Roasted Potatoes, European Rolls & Butter, Coffee, Tea & Decaffeinated Coffee

Prices are subject to 13% H.S.T. & 15% Gratuity