LUNCH BUFFETS

All Lunch Buffets include Gourmet Coffee, Assortment of Herbal Teas, and Lemonade or Iced Tea. Minimum 25 guests. A labour charge of $60.00 will be charged if there is a party of less than the stated minimums.

ADD CHEF'S HOMEMADE SOUP TO YOUR BUFFET: **$3.95** PER PERSON

THE OKANAGAN LAKE PICNIC

$21.95 PER PERSON

Mixed Field Green Salad with an Assortment of Dressings
Creamy Coleslaw
Choose One:
- House Caesar Salad
- Yukon Gold Potato Salad
- Tuscan Pasta Salad

Assortment of Sliced Roast Beef, Smoked Turkey, Black Forest Ham, Egg Salad and Pepper Salami
Assortment of Sliced Cheeses, Tomatoes, Red Onion, Pickles, Cucumbers, Lettuce, and Sprouts
Fresh Baked Deli Breads
Assortment of Mustards and Deli Spreads
Fresh Baked Cookies

CAN'T GET AWAY LUNCH

$24.95 PER PERSON

Mixed Greens with an Assortment of Dressings
Creamy Coleslaw
Choose One:
- House Caesar Salad
- Yukon Gold Potato Salad
- Tuscan Pasta Salad

Assortment of Tea Sandwiches, including:
- Egg Salad, Chicken Salad , Smoked Turkey, Lean Roast Beef, Tuna Salad, Smoked Salmon with Cucumber and Dill Cream

Sliced Fresh Fruit Display
Assortment of Dessert Squares and Cookies

THE SOUTH VALLEY SPECIAL

$24.95 PER PERSON

Baby Organic Greens with Assortment of Dressings
Mediterranean Pasta Salad
Creamy Broccoli and Smoked Cheddar Salad
Assortment of Sliced Roast Beef, Smoked Turkey Breast, Black Forest Ham, Capicolla, Pepper Salami, Tuna Salad, Egg Salad
Assortment of Sliced Cheeses, Tomatoes, Red Onion, Pickles, Cucumbers, Lettuce, and Sprouts
Fresh Baked Deli Breads
Assortment of Mustards and Deli Spreads
Sliced Fresh Fruit Display
Assortment of Dessert Squares and Cookies

Vegetarian and dietary alternatives are available when a minimum of 48 hours' notice is provided.

THE DELI BAR LUNCH BUFFET

All Lunch Buffets include Gourmet Coffee, Assortment of Herbal Teas, and Lemonade or Iced Tea, plus an Assortment of Squares, Cookies, and Brownies. Minimum 25 guests. A labour charge of $60.00 will be charged if there is a party of less than the stated minimums.

THE DELI BAR A DISPLAY OF PREPARED SANDWICHES
$26.95 PER PERSON

ADD CHEF'S HOMEMADE SOUP: **$3.95** PERSON
ADD SLICED FRUIT PLATE: **$3.95** PERSON

CHOOSE THREE SALADS

Mixed Green Salad with Assorted Dressings
House Caesar Salad
Yukon Gold Potato Salad
Italian Pasta Salad
Broccoli and Smoked Cheddar Salad
Creamy Dill Coleslaw
Asian Noodle Salad

CHOOSE A SELECTION OF FOUR SANDWICHES OR WRAPS

GRILLED CHICKEN CLUB
Grilled Breast of Fresh Chicken, Hickory Smoked Bacon, Sliced Jack Cheese, Lettuce, Bermuda Onion and Beefsteak Tomato on a Brioche Kaiser

GRILLED CAJUN CHICKEN SANDWICH
Cajun Spiced Marinated Chicken Breast, Jalapeno Jack Cheese, Leaf Lettuce, Red Onion and Tomato on an Onion Bun with Roasted Garlic Mayonnaise

THE AVERY
Sliced Caribbean Seasoned Roast Pork Loin, Shaved Ham, Swiss Cheese, Sliced Sweet Pickle, Caramelized Onion, Lettuce, Tomato, Honey Dijon Mustard Sauce, Served on a Baguette

MR. RUEBEN
Shaved Pastrami, Swiss Cheese, Sauerkraut, with a Mustard Butter on a Pretzel Bun

GREAT PLAINS SPECIAL
Slow Roasted Angus Roast Beef with a Mild Horseradish Spread, Cheddar Cheese, Lettuce, Tomato and Red Onion on a Parisienne Loaf

LUMBERJACK
Roast Beef, Smoked Turkey, Black Forest Ham, Pepper Salami, Cheddar, Swiss Cheese, Pickle, Lettuce, Beefsteak Tomato, and Red Onion on Fresh Baked French Loaf

NEW YORK DELI SUB
Smoked Turkey, Salami, Pastrami, Swiss Cheese, Sweet Pickles, Tomatoes, Onions and Lettuce on a Sub Bun

VEGETARIAN WRAP
Roasted Eggplant, Grilled Zucchini, Sautéed Mushrooms, Red Peppers, Sun Dried Tomatoes, Feta, Caramelized Red Onion and Romaine with a Hummus Spread, wrapped in a Sun Dried Tomato Tortilla

GARDEN SALAD SANDWICH
Cheddar Cheese, Beefsteak Tomato, Bermuda Onion, English Cucumber, Alfalfa Sprouts, and Organic Baby Lettuce on Fresh French Bread

TURKEY CLUB WRAP
Slow Roasted Turkey Breast, Bacon, Cheddar Cheese, Romaine Lettuce, Tomato, Garlic and Scallion Aioli Wrapped in a Flour Tortilla

STUFFED CROISSANT SANDWICH
Curried Chicken OR Dill Shrimp Salad Stuffed in a Flaky Croissant, with Alfalfa Sprouts Garnish

Vegetarian and dietary alternatives are available when a minimum of 48 hours' notice is provided.

THEMED LUNCH BUFFETS

All Themed Lunch Buffets include Gourmet Coffee, Assortment of Herbal Teas, and Lemonade or Iced Tea, plus an Assortment of Squares, Cookies, and Brownies unless otherwise stated. Minimum 25 guests. A labour charge of $60.00 will be charged if there is a party of less than the stated minimums.

PAZZA ITALIAN

$26.95 PER PERSON

House Pasta and Marinara Sauce
Garlic Parmesan Bread
Choose Three Salads:
- Mixed Greens Salad with Assorted Dressings
- House Caesar Salad
- Italian Pasta Salad
- Tomato Bocconcini Platter with Fresh Basil, Olive Oil & Balsamic Reduction

Choose Two Entrees:
- Crisp Chicken Parmesan
- Spinach, Ricotta and Mushroom Lasagna
- Mushroom Chicken Alfredo
- Beef Cannelloni
- Lasagna Bolognaise
- Chicken Picatta
- Chicken Masala

SOUTHERN HOMECOMING

$26.95 PER PERSON

Fresh Garden Salad with an Assortment of Dressings
Creamy Broccoli and Smoked Cheddar Salad
Southern Dill Coleslaw
Cheddar, Chive & Bacon Cornbread with a Honey Whipped Butter
Choice of Two:
- Shrimp Creole
- Tennesse Red-Hot Fried Chicken
- Honey-Kissed Buttermilk Country Fried Chicken
- Meatloaf with Fresh Scallion and Herbs and Mushroom Demi-Glace

Classic Baked Macaroni and Cheese
Praline Pecan Pie, Assorted Cakes & Cookies

SOUTH OF THE BORDER TEX MEX

Build Your Own Fajita and Taco Bar

$26.95 PER PERSON

Roasted Corn and Black Bean Salad
House Caesar Salad
Mexican Rice
Tortilla Chips and Guacamole, Salsa Verde, Salsa Fresca and Pico de Gallo
Cheese Enchiladas
Flour Tortillas, Corn Taco Shells, Lettuce, Tomatoes, and Shredded Cheese
Choice of Two Entrees:
- Grilled Achiote-Spiced Chicken with Peppers and Onions
- Carne Asada with Peppers and Onions
- Shredded Pork Carnitas

Churros with Chocolate Sauce and Crustos

MEDITERRANEAN RETREAT

$26.95 PER PERSON

Traditional Greek Salad with Mint Oregano Vinaigrette
Mediterranean Pasta Salad
Pita Bread with Hummus, Tzatziki and Tapenade
Spinach and Feta Spanakopita
Seared Mediterranean Vegetables with Garlic & Parmesan Cheese
Choose One Side:
- Lemon Oregano Potatoes
- Greek Rice Pilaf

ChooseTwo Souvlaki:
- Chicken
- Beef
- Lamb

Vegetarian and dietary alternatives are available when a minimum of 48 hours' notice is provided.

THEMED LUNCH BUFFETS

All Themed Lunch Buffets include Gourmet Coffee, Assortment of Herbal Teas, and Lemonade or Iced Tea.
Minimum 25 guests. A labour charge of $60.00 will be charged if there is a party of less than the stated minimums.

ASIAN HAVEN

$26.95 PER PERSON

House Fried Rice and Steamed White Rice

Choose One:

- Crispy Vegetable Spring Rolls
- Egg Rolls

Choose One:

- Chicken, Beef OR Vegetable Chop Suey
- Chicken, Beef OR Vegetable Chow Mein

Choose One:

- Chicken OR Beef Spicy Noodle Salad
- Chicken OR Beef Vietnamese Style Salad
- Salad Rolls with Dipping Sauce
- Wonton Soup

Choose Two:

- Ginger Beef
- Beef and Broccoli
- Sweet and Sour Pork
- Sweet and Sour Chicken
- Kung Pao Chicken
- Lemon Chicken
- General Tso's Chicken

Fortune Cookies
Lemon Coconut Macaroon Bars
Orange Citrus Cake

FAR EAST DELIGHT

$27.95 PER PERSON

Naan Bread

Choose One:

- Lemon Saffron Basmati Rice
- Steamed Basmati Rice

Vegetarian Samosas and Pakoras with Chutney, Raita & Pickle Sauce
Aloo Gobi
Kachumber Salad
Pineapple Chickpea Salad

Choose Three:

- Goan Pork Vindaloo
- Massaman Beef Curry
- Chicken Tikka Masala
- Lamb Korma
- Tandoori Chicken
- Butter Chicken
- Chana Dal
- Tarka Dal
- Mixed Vegetable Curry

Sliced Fresh Fruit Display
Kheer with Pistachio and Saffron
Assortment of Dessert Squares and Bars

Vegetarian and dietary alternatives are available when a minimum of 48 hours' notice is provided.

LIGHT PLATED LUNCHES

All Light Plated Lunches are plated. They include Gourmet Coffee, Assortment of Herbal Teas, Lemonade or Iced Tea. Minimum 25 guests. A labour charge of $60.00 will be charged if there is a party of less than the stated minimums.

ADD CHEF'S HOMEMADE SOUP: **$3.95** PER PERSON
ADD SLICED FRUIT PLATE: **$4.95** PER PERSON

CHOOSE ONE SALAD

Red Potato Salad
Tuscan Pasta Salad

CHOOSE ONE PLATED LUNCH

TRADITIONAL EGG SALAD SANDWICH
$15.95 PER PERSON
Classic Free Run Egg Salad, infused with Rosemary Served on Multigrain Bread

HAM AND SWISS SANDWICH
$15.95 PER PERSON
Shaved Black Forest Ham, Swiss Cheese, Bread and Butter Pickles, Lettuce and Tomato on a Parisienne Loaf

TURKEY CLUB WRAP
$15.95 PER PERSON
Slowed Roasted Turkey Breast, Bacon, Jack Cheese, Romaine Lettuce, Tomato, Onion and Ranch Aioli Wrapped in a Flour Tortilla

STUFFED CROISSANT
$15.95 PER PERSON
Curried Chicken OR Shrimp Salad Stuffed in a Flaky Croissant Garnished with Alfalfa Sprouts

CHICKEN PARMESAN WRAP
$16.95 PER PERSON
Fresh Roasted Chicken Breast, Parmesan Cheese, Lettuce, Sun Dried Tomato and Pesto Mayonnaise

DELUXE TURKEY BACON CLUB CROISSANT
$16.95 PER PERSON
Roasted Turkey Breast, Hickory Bacon, Cheddar Cheese, Lettuce and Tomato on a Croissant with Mayonnaise

ROAST BEEF AND SMOKED CHEDDAR SANDWICH
$16.95 PER PERSON
Canadian Roast Beef Slow Cooked to Perfection, Smoked Cheddar, Lettuce and Red Onion Served on Parisienne Loaf with a Horseradish Sauce

HOT GARLIC CHICKEN CAESAR SALAD
$17.95 PER PERSON
House Caesar Salad Topped with Grilled Half Breast of Chicken with Garlic Bread

Vegetarian and dietary alternatives are available when a minimum of 48 hours' notice is provided.

PLATED À LA CARTE LUNCHES

All Plated À La Carte Lunches are plated. They include Gourmet Coffee, Assortment of Herbal Teas, Lemonade or Iced Tea, and an Assortment of Fresh Baked Breads with Butter. Minimum 50 guests. A labour charge of $60.00 will be charged if there is a party of less than the stated minimums.

CHOOSE ONE STARTER

Mixed Green Salad with Dressing of Your Choice
House Caesar Salad
Chef's Homemade Soup *(We Take Requests!)*
New England Clam Chowder
Leek and Potato Soup
Iceberg Lettuce Wedge with House Vinaigrette

CHOOSE ONE LUNCH ENTRÉE

MANICOTTI DE NAPOLI
$23.95 PER PERSON
Stuffed Manicotti with Chicken, Beef, Italian Sausage, Spinach and Ricotta Cheese with a Sauté of Red Peppers and Leeks

BEEF BOURGUIGNON
$23.95 PER PERSON
Tender Cuts of Beef Over Egg Noodles and Smothered with Onion and Mushroom, Served with Roast Carrots

ROASTED HADDOCK
$23.95 PER PERSON
Fresh Haddock Crusted with a Lemon-Parsley Breadcrumb, Garlic Green Beans, and Puttanesca Sauce on a Bed of Saffron Basmati

CHICKEN PROVOLONE
$24.95 PER PERSON
Breaded Breast of Chicken Topped with Marinara Sauce and Provolone Cheese with Buttered Pasta and Vegetable Medley

ONION CRUSTED PORK TENDERLOIN
$25.95 PER PERSON
Onion Crusted Roast Pork Tenderloin, Basil-Garlic Zucchini, with Pomme Marquise

ROASTED TANDOORI CHICKEN
$25.95 PER PERSON
Chicken Breast Marinated in Yogurt and Curry Spices with Mango Chutney and Coconut Basmati Rice with Sautéed Market Vegetables

CHICKEN KIEV
$26.95 PER PERSON
Crispy Chicken Breast with Herb and Shallot Butter, Frizzled Julienne Carrots and Leeks, White Wine Sauce, Roasted New Potatoes and Market Vegetables

GRILLED BC WILD SALMON FILLET
$29.95 PER PERSON
Pacific Salmon Fillet Brushed with Maple Citrus Glaze with Wild Rice Pilaf and Steamed Market Vegetables

GRILLED PETITE FILLET
$37.95 PER PERSON
6 oz. Fillet of Canadian Beef Tenderloin, Served with a Merlot & Shallot Demi Glaze, Horseradish Flavoured Mashed Potatoes, and Grilled Asparagus

DESSERT ADD-ONS

FAMILY STYLE DESSERT PLATTER
$4.95 PER PERSON
An assortment Cakes and Sweets

A LA CARTE PLATED DESSERTS
$7.95 PER PERSON
Tiramisu
Tahitian Vanilla Bean Crème Brûlee (GF)
Lemon Lavender Cheesecake
Chocolate Almond Torte (GF)

A LA CARTE PLATED DESSERTS
$7.95 PER PERSON
Decadent Carrot Cake
Caramel Crunch Chocolate Cake
Strawberry Shortcake with White and Dark Chocolate
New York Style Cheesecake with Fresh Berry Compote
Triple Chocolate Mousse Cake with a Raspberry Coulis

Vegetarian and dietary alternatives are available when a minimum of 48 hours' notice is provided.