

Lunch Menu

Corporate Luncheon Meeting Options

Soup, Salad, Sandwich and Wrap Buffet

Chef's vegetarian soup, mixed greens with raspberry vinaigrette,

Assorted wraps and sandwiches

(roast beef, ham, turkey, salami, egg, tuna and vegetarian)

Assorted desserts

Fresh ground mosaic coffee and bigelow tea

\$19.00 per guest

Vegetarian Primavera

Vegetarian primavera, caesar salad, garlic toast,

Assorted desserts

fresh ground mosaic coffee and an assortment of bigelow tea

\$18.00 per guest

Burger Bar

Beef, chicken or vegetarian burger, creamy coleslaw, french fries,

Chef's choice of desserts,

Freshly ground mosaic coffee and an assortment of bigelow tea

\$18.00 per guest

Lunch Menu

\$29 per guest (Minimum 25 guests required)

Salads

Mixed greens with assorted dressings, country potato salad, spinach and red onion salad with cranberries and raspberry vinaigrette and sweet, creamy coleslaw

Accompaniments

Roasted herb potatoes, seasonal vegetables in herbs and butter, dinner rolls with butter

Entrees - Select Two (2)

Slow roasted, sliced roast beef in a red wine jus, baked salmon with lemon caper butter or citrus cream sauce, beef stew, lemon and thyme roast chicken, garlic roast chicken vino bianco, vegetarian or meat pasta primavera, vegetarian lasagna, butter chicken, bean masala or sea basa with pineapple salsa

Desserts

Chef's selection of assorted sweets
freshly ground mosaic coffee and an assortment of bigelow tea

Lunch Menu

\$33 per guest (Minimum 25 guests required)

Salads

Mixed greens with assorted dressings, country potato salad, spinach and red onion salad with cranberries and raspberry vinaigrette and sweet & creamy coleslaw

Accompaniments

Roasted herb potatoes, seasonal vegetables in herbs and butter
fresh dinner rolls with butter

Entrees - Select Three (3)

Slow roasted, sliced roast beef in red wine jus, baked salmon with lemon caper butter or citrus cream sauce, beef stew, lemon and thyme roast chicken, garlic roast chicken vino bianco, vegetarian or meat pasta primavera, vegetarian lasagna, butter chicken, bean masala or sea basa with pineapple salsa

Desserts

Chef's selection of assorted sweets,
freshly ground mosaic coffee and an assortment of bigelow tea