

LUNCH BUFFET 1

\$28

ASSORTED MINI FILONE

whipped parmesan butter

CLASSIC CAESAR SALAD

house croutons, fresh parmesan,
house-made caesar dressing

MIXED GREEN SALAD

grape tomatoes, cucumber, goat cheese,
maple citrus vinaigrette

SEASONAL VEGETABLES

fresh & local

* see seasonal vegetables page

ROASTED BABY POTATOES

tossed in olive oil & fresh herbs

BUTTERNUT SQUASH RAVIOLI

topped with fresh parmesan,
pumpkin seeds & yam crisp, aurora sauce

SOUS VIDE CAJUN CHICKEN

kölsch infused, fresh thyme marinade

GRILLED WILD SALMON

topped with sun-dried tomatoes, lemon caper butter

ADD TO MENU (CHOOSE ONE):

MARIO'S VANILLA BEAN GELATO \$3

OR

WHITE CHOCOLATE CHEESECAKE \$4

COFFEE OR TEA

30 PERSON MIN

menu prices DO NOT include 5% GST and 18% gratuity

menu subject to change

LUNCH BUFFET 2

\$33

ASSORTED MINI FILONE

whipped parmesan butter

CLASSIC CAESAR SALAD

house croutons, fresh parmesan,
house-made caesar dressing

BABY SPINACH SALAD

crumbled feta, pickled red onion,
fresh strawberries, white balsamic vinaigrette

SEASONAL VEGETABLES

fresh & local

* see seasonal vegetables page

ROASTED GARLIC MASHED POTATOES

Kennebec potatoes, garlic, cream

COCONUT JASMINE RICE

star anise infused rice

ROASTED STUFFED PEPPERS

quinoa & mushrooms,
topped with panko parmesan & yellow curry sauce

DIJON CRUSTED ROASTED CHICKEN

grainy dijon and herb crust, rich mushroom cream sauce

MAPLE MARINATED SALMON

100% Canadian maple syrup, pineapple salsa

ADD TO MENU (CHOOSE ONE):

MARIO'S VANILLA BEAN GELATO \$3

OR

WHITE CHOCOLATE CHEESECAKE \$4

COFFEE OR TEA

30 PERSON MIN

menu prices DO NOT include 5% GST and 18% gratuity

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SEASONAL VEGETABLES

LEMON ROASTED ASPARAGUS

(March–June)

NUTMEG DUSTED YAMS, PARSNIPS, & BRUSSELS SPROUTS

(Spring, Fall, Winter)

HARISSA SPICED PARSNIPS, KALE, & CARROTS

(Spring)

SNAP PEAS & GOLDEN BEETS

(Spring/Summer)

GRILLED CORN WITH CREOLE BUTTER

(Summer)

YELLOW & GREEN SUMMER SQUASH

(Summer)