

Chef's Buffet Service Luncheon Menus

(Minimum 20 persons)

A Taste of India

Tossed Garden Salad served with a Curry Garlic Dressing
Diced Cabbage, Tomato and Cucumber Salad with a Light Cumin Lemon Dressing
Chickpea Salad tossed with Yogurt and Cilantro
Carrot and Raisin Salad



Marinated Tandoori Chicken
Lentil Spinach Sweet Curry
Served with a Fragrant Vegetable Rice
Seasoned Vegetables in a Tomato Sauce



Sliced Fresh Fruit with Yogurt Dip
Coffee and Tea.....\$23.50 per person

Viva Italia

Choice of Minestrone Soup or Chicken Pastini Soup
Tomato and Red Onion Salad with Fresh Basil Vinaigrette
European Mix with Assorted Dressings
Traditional Caesar Salad with all the Condiments



Oven Simmered Chicken Cacciatore in a Plum Tomato Oregano Sauce
Layered Vegetable Lasagna
Rice Pilaf
Steamed Fresh Market Vegetables
Garlic Bread and Fresh Rolls and Butter



Assorted Cakes and Pastries
Coffee and Tea.....\$24.50 per person

On the Run

Chef's Specialty Soup
Market Fresh Salad with assorted Dressings
Crunchy Fresh Vegetable and dip



Warm Smoke Meat Sandwiches on Rideau Bakery Rye Bread
Platter of Sliced Tomatoes, Cheese and Dill Pickles
Dijon Mustard and Mayonnaise



Fresh Home Baked Cookies
Coffee and Tea.....\$20.00 per person

Vegetarian Feast

Chef's Selection of Soup

Mix of Baby Greens garnished with Tomato and Cucumber

Marinated Grilled Vegetable Salad

Mandarin Spinach Salad garnished with Red Onions and Mushrooms



Fresh Individually Baked Quiche filled with: Spinach, Mushrooms and Feta

Cheese Golden Baked Puff Pastry Filled with a Medley of Vegetables in a Savory Sauce

Pasta Primavera Tossed with Basil Rose Sauce



Squares and Mini Tarts

Coffee and Tea.....\$20.00 per person

Quick & Tasty

Crispy Fresh Market Vegetables with Dip

Our House Coleslaw with the Chef's Special Dressing

Traditional Caesar Salad with all the Condiments



Traditional Oven Baked Meat or Grilled Vegetable Lasagna

Steamed Market Vegetables with Butter and Herbs

Fresh Baked Rolls with Fresh Churned Butter and Garlic



Layered Chocolate Cake

Coffee and Tea.....\$19.50 per person

Mediterranean

Hummus and Tzatziki with Pita Bread

Lemon Scented Couscous Salad

Fatoush Salad



Marinated Chicken Strips in Lemon and Aioli Sauce

Spiced Rice Pilaf with Toasted Almonds

Stewed Vegetables in a Tomato Sauce

Oven Roasted Lamb Shoulder, with a Rosemary Jus



Assorted Mini Tarts and Fresh Fruits

Coffee and Tea \$23.50 per person

Taxes and Service not included ~ Prices subject to change without notice ~ April 2008

South of the Border

Nacho Chips served with Sour Cream, Salsa and Guacamole

Five Bean & Red Onion Salad tossed with Lemon and Chili Vinaigrette

Mexican Corn Salad



Your choice of Beef or Chicken Fajita Strips served with Sauteed Bell Peppers & Onions in flour Tortillas accompanied by Lettuce, Tomatoes and Shredded Cheese and all the fixings.

Mexican Aromatic Rice



Chef's Selection of Desserts

Coffee and Tea.....\$23.50 per person

The above menus include Rolls and Butter

A \$3.00 surcharge per person will be applied if less than 20 persons.

A \$3.00 surcharge per person will apply for full table set-up.