

Cold Lunch Buffet

Make Your Own Sandwich

\$24.95pp

Creamy Potato and Leek Soup *GF Veg*

Crisp Market Vegetables and Homemade Garlic Ranch Dip *Veg*

Garden Greens, Tomatoes, Cucumber and Red Cabbage *Veg*

Assortment of Proteins:

Italian Mortadella, Black Forest Ham, Roast Sirloin Beef, Montreal-Style Smoked Meat, Farm Egg Salad, Hummus *GF Veg V*

Wrap It Up

\$24.95pp

Hearty Vegetable Soup *GF Veg V*

Fusion Blend of Legumes in Cajun Dressing *GF Veg*

Traditional Caesar Salad *Veg*

Flavoured Flour Tortilla Wraps filled with a Variety of Deli Meats and Salad Fillings, including:

Black Forest Ham, Mortadella, Herb-Rubbed Roast Sirloin Beef, Egg Salad, Tomatoes, and Vegetable option

Assorted Squares, Bars, and Tarts

The Stampede Smoked Meat

\$24.95pp

Marinated Three Vegetable Coleslaw *GF Veg*

Baby Spinach Leaf Salad with Feta and Mandarin Oranges *GF Veg*

French Fries

Shaved Montreal-Style Smoked Meat tucked into Sliced Rye Bread

Served with mustard, Emmental cheese, and dill pickle spears on the side

Mini Bite-Size Desserts and Cupcakes

The Centurion Famous Sandwich Buffet

\$25.95pp

Minestrone Soup *Veg V*

Centurion Salad *GF Veg V*

Roasted Corn and Cauliflower Salad *GF Veg V*

A Variety of Fresh Baked Breads and Wraps including Ciabatta, Focaccia, Baguette, and Flour Tortillas

Filled with an assortment of Cold Deli Meats and Homemade Deli, Salad, and Vegetable options

Vanilla Bean Dream Cake

Add 3.00 for our own Oven-Roasted Meats (Roast Beef, Chicken, and Roast Pork)

Hot Lunch Buffet

Italian Menu \$27.45 pp

Roasted Tomato and Oregano Soup *GF Veg V*
 Traditional Caesar Salad *Veg*
 Hand-Rolled Spinach and Ricotta Manicotti
 With fresh tomato and basil sauce
 Herb-Roasted Garden Vegetables *GF Veg V*
 Garlic and Rosemary PEI Potatoes *GF Veg V*
 Artisan Breads and Rolls
 Tiramisu

Vegetarian \$27.45 pp

Market Green Salad *GF Veg*
 With corn, pumpkin seeds, & shredded cheddar cheese
 Five Bean Salad with a Lemon Vinaigrette *GF Veg V*
 Mini Vegetable Spring Rolls *Veg V*
 With spicy plum sauce
 Spinach, Mushroom, and Brie Quiche *Veg*
 Grilled Vegetable Penne Bake *Veg*
 Seasonal Garden Vegetables *GF Veg V*
 Sliced Fresh Fruit
 Chocolate Dipped Strawberries

Birds of a Feather \$27.45 pp

Chicken Pastina Soup
 Mediterranean Fatoush Salad *Veg*
 Maple BBQ Boneless Chicken Breasts
 Spiced Wedge Potatoes *Veg*
 Pasta Primavera *Veg*
 Seasonal Fresh Vegetable
 Vanilla Bean Dream Cake

Indian Flavours \$27.45 pp

Curried Lentil Soup *GF Veg V*
 Cucumber, Chickpea and Yogurt Salad *GF Veg*
 Traditional Vegetarian Samosas *Veg*
 With tamarind sauce
 Creamy Butter Chicken
 Lentil and Spinach Ragout *GF Veg V*
 Cinnamon Cardamom Scented Basmati Rice
 Warm Naan Bread
 Sliced Fresh Fruits and Assorted Cookies

Beef Eater \$27.45 pp

Arugula, Pear, and Dried Cranberries Salad *GF Veg*
 Marinated Coleslaw *GF Veg V*
 Top Sirloin of Beef au Jus
 Cheese Tortellini in Pomodoro, Alfredo, or Rose Sauce
 Seasonal Vegetables *GF Veg*
 Sweet Potato Purée *GF Veg*
 Chocolate Layer Cake and Fruit Skewers

South of the Border \$27.45 pp

Cowboy Caviar Bean Salad
 Nachos *Veg*
 Chicken Fajitas
 Rice
 Fresh Sliced Fruits
 Assorted Dessert Squares
 Chocolate Layer Cake and Fruit Skewers

Beverages

Coffee, Tea, Brewed Decaffeinated Coffee	\$3.45 per cup
Hot Chocolate	\$3.45 per cup
Assorted Bottled Juices	\$2.95 per bottle
Assorted Soft Drinks	\$2.95 per can
Bottled Water (330 mL)	\$2.95 per bottle
Mineral Water (330 mL)	\$3.95 per bottle
Assorted Fruit Smoothies (minimum 20 persons)	\$4.95 each