

# HOT LUNCH BUFFETS

Minimum order of 20 guests per selection.

All hot lunch buffets are served with dessert squares, cookies and sliced fruit. Choice of iced tea, lemonade or punch.

Hot lunch buffets are based on a 2 hour service. Available after 5 pm for a light dinner, additional labour will apply.

## MEXICAN INSPIRED \$28

- Choice of chicken OR ground beef (DF, GF)
- Soft flour (VG) and hard corn tortillas (VG, GF)
- Pico de gallo, guacamole and lettuce (V, GF)
- Baja sauce and nacho cheese (VG, GF)
- Spicy potato wedges (VG)
- Cilantro lime coleslaw (VG)
- *Sub carne asada steak - add \$3.75*

## MEDITERRANEAN INSPIRED \$31

- Grilled pita bread (VG)
- Tzatziki and hummus (VG)
- Mediterranean marinated chicken breast (DF, GF)
- Greek salad with feta (VG, GF)
- Greek wild rice blend (VG, GF)

## STIR FRY \$31

- Grilled flatbread (V)
- Organic green salad with assorted dressings (V, GF)
- Sweet chili chicken and vegetable stir fry (DF, GF)
- Steamed rice pilaf (V, GF)
- *Sub teriyaki steak - add \$3.75*

## ORIENTAL INSPIRED \$30

- Grilled flat bread (VG)
- Chow mein noodles (VG)
- Organic green salad with mandarin oranges, cranberries, almonds and assorted dressings (V, GF)
- Choice of one:
  - Sweet and sour pork
  - Szechuan chicken
  - Ginger beef

## INDIAN INSPIRED \$31

- Grilled naan bread (VG)
- Tomato cucumber salad (V, GF)
- Lemon ginger basmati rice (V, GF)
- Chickpea curry (V, GF) OR butter chicken (GF)

## ROAST CHICKEN LUNCH \$31

- Dinner rolls and butter (VG)
- Organic green salad with assorted dressings (V, GF)
- Balsamic marinated vegetable salad (V, GF)
- Herb roasted potato (V, GF)
- Grilled oregano chicken breast served with your choice of sauce:
  - Wild blueberry and cranberry au jus (DF, GF)
  - Roasted vegetable pomodoro sauce (DF, GF)
  - Mushroom, spinach and spring onion cream sauce (GF)

## ITALIAN PASTA \$29

- Garlic toast (VG)
- Balsamic marinated vegetable salad (V, GF)
- Caesar salad
- Choice of one:
  - Penne in a chicken pomodoro sauce (DF)
  - Penne chicken alfredo
  - Bechamel vegetable lasagna (VG)

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## CHILI BUFFET \$26.75

- Dinner rolls and butter (VG)
- Organic green salad with assorted dressings (V, GF)
- Beef (GF, DF) OR vegan chili (V, GF)
- Corn tortilla chips and salsa (VG, GF)

## BISON CHILI \$31

- Fried bannock (VG)
- Bison chili (DF, GF)
- Organic greens, arugula, berries, pecans and spring onion salad with assorted dressings (V, GF)
- Salted kettle chips with ranch dip (VG)

## INDIGENOUS INSPIRED \$30

- Fried bannock (VG)
- Organic green salad with assorted dressings (V, GF)
- Beef chili (GF, DF)
- Salsa, sour cream, lettuce and nacho cheese (VG)
- *Sub bison chili - add \$4*

## THREE SISTERS SOUP BUFFET \$25.50

- Fried bannock (VG)
- Three sisters soup (V, GF)
- Spinach, baby kale, peaches, berries, almond and cranberry salad with assorted dressings (V, GF)
- Salted kettle chips with ranch dip (VG)

## HEARTY CHICKEN SOUP BUFFET \$25.50

- Dinner rolls and butter (VG)
- Roast chicken and vegetable soup (DF, GF)
- Organic green salad with assorted dressings (V, GF)
- Salted kettle chips and ranch dip (VG)

## HEARTY COMFORT \$31

- Dinner rolls and butter (VG)
- Braised beef provencal (DF, GF)
- Organic green salad with assorted dressings (V, GF)
- Herb and garlic mashed potato (VG, GF)
- Seasoned green beans (V, GF)

## CHEFS INSPIRED LUNCH \$39

Minimum order of 20 guests.

- Dinner rolls and butter (VG)
- Organic green salad with mandarin oranges, cranberries and spring onion (V, GF)
- Caesar salad
- Market vegetable platter with hummus (V, GF)
- Roasted broccoli and cauliflower (V, GF)

### Choice of one entree:

- Thyme roasted chicken breast with wild blueberry and cranberry au jus (DF, GF)
- Garlic and dill seared salmon filet with tropical pineapple and roasted red pepper salsa (DF, GF)
- Braised beef provencal (DF, GF)
- Plant-based crumble cacciatore with onions, carrots, celery, bell peppers, tomato & spices (V, GF)

### Choice of one starch:

- Herb roasted potato (V, GF)
- Seasoned rice pilaf (V, GF)
- Garlic and herb whipped potato (V, GF)