



Working Lunch

S o u p & S a l a d s

Select 2 Options:

Seasonally Inspired Soup

Created Daily from Niagara's Bounty of Seasonal Produce

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Garden Vegetable Salad

*A fresh selection of 100 km Seasonal Vegetables & Greens
Ontario Bee Pollen, Garden Herbs & Lemon Dijon Vinaigrette*

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Caesar Salad

*Crisp Romaine Hearts, Bacon Lardons, Rosemary Focaccia Croutons
Shaved Grano Padano Cheese, Lemon & Garlic Dressing*

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Potato Salad

*Garden Potatoes, Gherkins, Fresh Dill,
Red Onion, Fresh Herbs & Pommery Mustard Dressing*

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Pasta Salad

*Red Onion, Cherry Tomato, , Green Onion, St David's Bell Peppers
Fresh Herbs & Basil Pesto*

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Presented by Executive Chef Matt Tattrie



Working Lunch - Continued

S a n d w i c h e s

All sandwiches are made on freshly baked breads

Select 2 Different Sandwich Options:

Roasted AAA Beef Rib Eye Strip Loin

Garlic Aioli, Aged Cheddar, Vine Ripe Tomato

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Smoked Salmon

*Whipped Celebrity Goat Cheese, Shaved Red Onion & Dill
12 Grain Bread*

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Chipotle Chicken Salad

Poached Chicken Breast, Chipotle Mayo, Lettuce & Tomato

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Free Run Egg Salad

*Free Run Vegetarian Eggs,
Whole Wheat Bread, Fresh dill & fleur de Dijon*

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Marinated Grilled Vegetables

*Peppers, Zucchini, Red Onion, Wild Mushroom &
Celebrity Goat Cheese, Baco Noir Balsamic & Basil Pesto*

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Poached Salmon Salad

*Sous Vide Salmon with White Wine and Fresh Dill
Mixed with red onion, herbs, & Lemon Aioli*

S w e e t

Daily Selection of House-made Desserts

Chef's Choice, Seasonally Inspired

Presented by Executive Chef Matt Tattrie



Working Lunch Continued

Upgraded Hot Lunch Buffet, *Sample Menu*

*Hot Working lunch Includes 1 meat option, 1 fish option, 1 Vegetable Option
2 Salads (or a soup option and 1 salad) and Dessert*

Grilled Ontario Chicken Breast

Wild Mushroom & Port Cream Sauce

Marinated Flat Iron Steak

Red Wine Pan Jus

Pan Seared Atlantic Salmon Filet

Five Peppercorn Cream Sauce

Roasted Potatoes

Garlic or Smoked Paprika or Fresh Herbed

Garden Vegetable Salad

*A fresh selection of 100 km Seasonal Vegetables & Greens
In House Made Vinaigrette*

Seasonally Inspired Soup

Created Daily from Niagara's Bounty of Seasonal Produce

Daily Selection of House-made Desserts

Chef's Choice, Seasonally Inspired

Upgrade to hot lunch: +\$5.00 per person

Minimum Number of 12 guests

Presented by Executive Chef Matt Tattrie