



Luncheon Menu 2019

NOTE: THERE IS ONLY 1 MEAL OPTION PER GROUP WITH THIS MENU

All luncheon menus served with Chef's choice of dessert,
Rolls, butter, tea and coffee

**all selections are available for a buffet style for an additional charge of \$2.00 per person

Working Lunch

Consisting of soup of the day, assorted sandwiches
\$17.00

**please note this option is buffet style, additional charges will not apply

Executive Lunch

Homemade soup, assorted open-faced sandwiches,
fruit tray and vegetable tray,
coleslaw
\$19.00

**please note this option is buffet style, additional charges will not apply

Balsamic Marinated Pork

Sliced boneless pork with a pan red wine gravy,
choice of scalloped or mashed potato
\$19.00

Baked Lasagna

Meat or vegetarian lasagna
served with a side Caesar salad and garlic toast
Meat \$17.00 Vegetarian \$14.00

**please note this option is buffet style, additional charges
will not apply

Chicken or Beef Wraps

Tender strips of Chicken or Beef sautéed with onions
and peppers served with choice of potato or salad
(tossed or Caesar)
\$19.00

Stuffed Cod

Cod stuffed with NL savory dressing served with
choice of potato and vegetables
\$22.00

Open faced BBQ chicken melt

with peppers, mushroom & shredded cheese

or

Open faced roast beef melt

Served on marble rye bread with mozza cheese &
mustard
Served with tossed salad or fries
\$19.00

Panko crusted cod

\$22.00

Open face meatball sandwich

Topped with tomato basil sauce & melted cheese
\$19.00

A 15% gratuity will be added to the prices listed. A guaranteed number of guests attending is required two (2) working days prior to your function. Prices subject to change. All prices are subject to applicable taxes.