



## **Luncheon Menu 2022**

\*\*\*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  
\$18.00

**\*\*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  
\$22.00

**\*\*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  
\$25.00

### **Baked Lasagna**

Meat or vegetarian lasagna  
served with a side Caesar salad and garlic toast  
Meat \$19.00 Vegetarian \$15.00

**\*\*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  
\$23.00

### **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

\$22.00

### **Panko crusted cod**

\$23.00

### **Open face meatball sandwich**

Topped with tomato basil sauce & melted cheese  
\$22.00

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.