

Drop Off or Full Service Lunch Menus.
 Delivery and Set up \$25
 Onsite Banquet Attendants-hourly rate. Please inquire.
 Minimum order \$350.

LUNCH MENU

V VEGAN **GF** GLUTEN FREE

INDIVIDUALLY PORTIONED LUNCHES \$16.75/EA

Minimum order 6 of each flavour

Farm Girl Bowl

Quinoa, Roasted Squash, Broccoli, Greens, Zucchini, Bell Pepper, Goddess Dressing (Tahini, Honey, Lemon, Ginger, GF Tamari)
 Toasted Sunflower Seeds, Sprouts **V** **GF**

Asian Chicken or Pork Noodle Bowl

Homemade Sticky Teriyaki Ginger Sauce, Chow Mein Noodles, Greens, Bell Pepper, Mushrooms. Sprouts, Sesame

Butter Chicken Bowl

House Made Butter Chicken over Basmati Rice Pilaf with Carmelized Onions, Rice and Peas, Cilantro, Sprouts **GF**

GRILLED FLATBREADS WITH SEASONAL GREEN SALAD \$16.75/EA

Minimum order 6 of each flavour

- Spinach, Feta, Sundried Tomato, Mushroom
- BBQ Brisket, Bell Pepper & Onion
- Italian Meats: Pepperoni, Rosemary Ham, Italian Sausage
- Smoked Chicken & Herb with Chipotle

BOXED/BAGGED LUNCHES \$16.75

Minimum order 6 of each flavour.

Pick Sandwich or Wrap, 1 treat, 1 seasonal Salad, and one drink:

Sandwiches:

- Ham
- Tuna
- Turkey
- Egg Salad
- Roast Beef

Wraps:

- Philly Roast Beef
- Moroccan Herb Lemon Chicken
- Clubhouse Ranch
- Asian Pork Belly - Pickled Red Onion, Greens
- Vegan Quinoa Black Bean & Yam
- Rainbow Veggie - Balsamic Glaze, Feta

Homemade Treats:

- Cookies
- Nanaimo Bars
- Brownies

Drinks:

- Bottled Water
- Pop
- Bubbies assorted flavours
- Apple/Orange Juice Box

PLATTERS

Minimum order 15 portions per platter type

Fruit Tray \$5.39/pp

(3-4 oz of fruit per person) **GF**

Veggie Tray \$4.25/pp

3-4 oz of Veggies per person **GF**

Dessert Platter \$5.99/pp

(1.5 pieces per person)

Comes with Seasonal Assortment which may include the following:

- Assorted Squares • Handmade Tarts
- Chocolate Filled Shells
- Chocolate Dipped Cannoli
- Mini Mousse Cups

Tea Sandwich Platters \$7.99/sandwich

Sub Gluten Free Bread for \$1/sandwich **GF**

Tea Sandwiches Platters served in triangles:

- Ham
- Egg Salad
- Tuna
- Roast Beef
- Turkey

Wrap Platters \$10.99/wrap

Minimum order 6 per flavour

- Philly Roast Beef
- Moroccan Herb Lemon Chicken
- Clubhouse Ranch
- Asian Pork Belly - Pickled Red Onion, Greens
- Vegan Quinoa Black Bean & Yam
- Rainbow Veggie - Balsamic Glaze, Feta

Baguette Sandwich Platter \$9.99/sandwich

Rustic Charcuterie Baguettes Filled with Layered Italian Deli Meats, Arugula, Fresh Bell Pepper Slices, Fresh Basil, Italian Cheeses, Pesto Mayo. Cut and served in full baguette layout with individual pieces wrapped in Brown Paper and Butchers Twine

ADD-ONS

Rotating Seasonal Soup (12 oz) to any sandwich platter \$5.69/bowl
 Salad to any sandwich platter \$5.29/salad





HOT LUNCH MENU

V VEGAN **GF** GLUTEN FREE

BAKED PASTA & SALAD LUNCH \$16.49

Minimum order 10 of each flavour

- 4 Cheese Ravioli with Grilled Chicken, Creamy House Made Alfredo & Parmesan OR
- Beef Ravioli with Rich Meat Sauce and Mozza/Parmesan Blend

Caesar, Tossed or Spinach Berry Salad
Served with Toasted Garlic Herb Baguette

FROM THE SMOKER

Pulled Pork Lunch \$17.49

AAA Smoked BBQ Brisket Lunch \$22.99

Farm Raised Pork, Custom Rubbed, Slow Roasted & Pulled Brioche Buns, Coleslaw

Crispy Roasted Seasoned Potato Wedges **GF** or Mac N' Cheese

PICK YOUR OWN GOURMET BBQ SLIDER LUNCH

Sub Gluten Free Bun for \$1/slider **GF**

1 Protein \$17.49 2 Proteins \$18.99 3 Proteins \$21.99

Gourmet BBQ Sliders:

- BBQ Pulled Pork - Cheddar, Purple Coleslaw **GF**
- Smoked Teriyaki Tofu- Citrus Slaw
- Smoked Paprika Chicken - Havarti, Jalapeño Mango Salsa, Chipotle Mayo, Spinach **GF**
- Asian Pork Belly, Citrus Slaw
- BBQ Brisket - Cheddar, Purple Coleslaw

Crispy Roasted Seasoned Potato Wedges **GF** or Mac N' Cheese
Caesar, Tossed or Spinach Berry Salad **GF**

GOURMET TACO BAR

1 Protein \$17.49 2 Proteins \$18.99 3 Proteins \$21.99

- Seasoned Local Ground Beef
- Pulled Brisket with Pineapple & Green Peppers
- Shredded Chili Lime Chicken
- Chipotle Pulled Pork
- Chipotle Black Bean
- Yam & Grilled Corn

Soft Wheat & Hard Corn Tortilla Shells **GF**

Shredded Cheese, Shredded Lettuce, Sour Cream, Salsa
Spanish Rice & Refried Beans

House Made Corn Chips, Pico De Gallo

Add Guacamole \$1.50/pp

CHICKEN ENCHILADA LUNCH \$17.49

Wheat Tortillas Stuffed with Shredded Chicken folded with Cream Cheese, Black Beans, Cilantro & Lime then Baked with a Mild Red Enchilada Sauce and 3 Cheese Blend.

Green Salad with Grapefruit, Pumpkin Seeds and Avocado Green Goddess Dressing **GF**

Vegan Option:

Chipotle Black Bean, Yam & Quinoa with Vegan Cheese.

Substitute Corn Tortillas **V**

ROAST CHICKEN LUNCH \$17.49

Our Famous Roasted Paprika Herb Chicken Thighs with Agave Syrup **GF**

Basmati Rice Pilaf/Roasted Lemon Herb Potatoes/ Rotini Pasta with Broccoli and Alfredo **GF**

Caesar, Tossed or Spinach Berry Salad **GF**

Dinner Rolls

GREEK LUNCH \$17.99

Chicken Souvlaki (for Half Beef/Half Chicken add \$3/pp) **GF**

Greek Lemon Herbed Rice **GF**

Greek Lemon Baked Potatoes **V GF**

Greek Salad or Spinach Strawberry Salad **GF**

Grilled Pita with Garlic Butter served with Tzatziki

ADD-ONS

Spanakopita & Tzatziki	\$3.00
Filo Lemon Tartlets with Berries	\$3.00

LASAGNA CUPCAKE LUNCH \$17.99

Minimum Order 10 of each Flavour. 1 Large Cupcake per person

- Sundried Tomato Chicken Alfredo
- Butternut Squash, Asparagus, Sage, Pesto Cream
- Meat Sauce, Spinach, Parmesan, Feta, Ricotta

Fresh Hand cut Lasagna Sheets Wrapped around a savoury filling, topped with Cheese and Baked till Golden Brown

Served with Garlic Buttered Toasted Baguettes

Caesar, Tossed or Spinach Berry Salad

FULL SERVICE "SHOWSTOPPER" UPSCALE LUNCH DISPLAY FOR SPECIAL EVENTS

Build your own fancy finger-food/lunch display. Privately curated for each client to suite your needs, branding and event needs
Displayed on Beautiful White Risers with Banquet Attendants, Ceramic Plates & Silverware

Includes Charcuterie Display, Fruit Display, Crostini & Dip Display

Contact us to select the following:

- 4 Canapes & Appetizers
- 4 Gourmet Sandwiches, Entrees or Savory Baked Goods
- 2 Mocktails
- 2 Desserts

Requires Riser Rental \$85

Floral Centerpiece \$65-300 depending on requirements.

You may choose to work with your own florist or with our partner florists for your custom floral arrangement.