



CHARCOAL
steakhouse

marini's

GROUP LUNCH SELECTIONS

WORKING LUNCH \$23.95 PER PERSON

THIS FAST, EFFICIENT LUNCH IS DESIGNED TO AVOID INTERRUPTING THE MOMENTUM OF YOUR MEETING. WITHIN MINUTES OF SITTING, OUR PLATTERS OF HANDCRAFTED SANDWICHES, SALADS AND SIDES ALLOW YOUR TEAM TO GET DOWN TO THE BUSINESS OF LUNCH.

GF GARDEN CRUDITÉS WITH DIP

CAESAR SALAD

ROMAINE, GARLIC CROUTON, BACON, GRANA PADANO, CLASSIC DRESSING

NAPA SALAD

POACHED PEAR, BALSAMIC CHERRIES, GRAPES, GOAT CHEESE, WHITE BALSAMIC VINAIGRETTE, HONEY ROASTED GRANOLA

PRIME RIB WRAP

SHAVED BEEF, OLD CHEDDAR, ROASTED PEPPERS, HORSERADISH AIOLI, ARUGULA

BLT

SMOKED HAM, BACON, BUTTER LETTUCE, TOMATO, AGED CHEDDAR, ROASTED GARLIC AND SHALLOT AIOLI

ROASTED CHICKEN SALAD

HONEY GINGER MUSTARD DRESSING, TOASTED ALMONDS AND DAIKON-KOHLRABI SLAW, CIABATTA BUN

MEDITERRANEAN VEGETABLE SANDWICH

GRILLED ZUCCHINI, ONIONS, PEPPERS, PORTABELLAS, BLACK OLIVE TAPENADE, SMOKED PROVOLONE, ARUGULA, BRIOCHE BUN

SWEETS & TREATS (SQUARES, TARTS, COOKIES)

INCLUDES FAIR TRADE COFFEE, 'DISTINCTLY' TEA OR SOFT DRINK

GF = GLUTEN FREE (WE USE GF SOY SAUCE)
MANY OTHER ITEMS CAN BE EASILY MODIFIED TO BE GLUTEN FREE
THESE MENUS ARE CUSTOMIZABLE

GROUP LUNCH 1 \$23.95 PER PERSON



GRILLED WILD SALMON AND BEET SALAD

BABY SPINACH, FETA, WATERMELON RADISH, CANDIED PECANS,
MAPLE-SHALLOT VINAIGRETTE

GREEN CURRY BOWL

CHARRED PEPPERS, HEARTS OF PALM, BOK CHOY, CHICK PEAS, BROCCOLI,
LEMONGRASS SCENTED RICE, FLAT BREAD

GRILLED CHICKEN CAESAR

ROMAINE, GARLIC CROUTON, BACON, GRANA PADANO, CLASSIC DRESSING

HARVEST BURGER

HOUSE SMOKED BACON, OXFORD HARVEST CHEESE, FLORALANE TOMATO,
NORFOLK COUNTY LETTUCE, ROASTED GARLIC AND SHALLOT AIOLI

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INCLUDES FAIR TRADE COFFEE OR 'DISTINCTLY' TEA

**LUNCH WILL BE FOLLOWED UP BY PLATTERS OF DELECTABLE SWEETS TO SATISFY,
BAKED FRESH BY OUR PASTRY CHEF!**

GF = GLUTEN FREE (WE USE GF SOY SAUCE)
MANY OTHER ITEMS CAN BE EASILY MODIFIED TO BE GLUTEN FREE
THESE MENUS ARE CUSTOMIZABLE

GROUP LUNCH 2 \$27.95 PER PERSON



CHEF'S SOUP
CRAFTED DAILY

CAESAR SALAD

ROMAINE, GARLIC CROUTON, BACON, GRANA PADANO, CLASSIC DRESSING

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STEAK FRITES

7oz FLAT-IRON, PARMESAN TRUFFLE FRIES, PEPPERCORN SAUCE, FENNEL
AND RADISH SALAD

GRILLED BASIL CHICKEN 'BLT'

CHARRED SWEET PEPPERS AND FRISÉE, TOMATO, THICK-CUT BACON,
GOAT CHEESE, CIABATTA BUN



HICKORY SMOKED RIBS

CHARCOAL BBQ OR BROWN SUGAR SWEET SAUCE, GRILLED VEGETABLES,
APPLE MARMALADE

FISH AND CHIPS

SUSTAINABLE PACIFIC COD, DILL TARTARE, KANSAS CITY SLAW, LEMON

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INCLUDES FAIR TRADE COFFEE OR 'DISTINCTLY' TEA

**LUNCH WILL BE FOLLOWED UP BY PLATTERS OF DELECTABLE SWEETS TO
SATISFY, BAKED FRESH BY OUR PASTRY CHEF!**

GF = GLUTEN FREE (WE USE GF SOY SAUCE)
MANY OTHER ITEMS CAN BE EASILY MODIFIED TO BE GLUTEN FREE
THESE MENUS ARE CUSTOMIZABLE

GROUP LUNCH 3 \$33.95 PER PERSON

GF **CHEF'S SOUP**
CRAFTED DAILY

CAESAR SALAD
ROMAINE, GARLIC CROUTON, BACON, GRANA PADANO, CLASSIC DRESSING

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GF **STEAK FRITES**
7oz FLAT-IRON, PARMESAN TRUFFLE FRIES, PEPPERCORN SAUCE, FENNEL
AND RADISH SALAD

WILD CAUGHT BC SALMON
CHORIZO, TOMATO, RED ONION, RED PEPPER AND ROASTED TOMATO
VINAIGRETTE SERVED WITH NOBLE GRAINS

GF **HICKORY SMOKED RIBS**
CHARCOAL BBQ OR BROWN SUGAR SWEET SAUCE, GRILLED VEGETABLES,
APPLE MARMALADE

GREEN CURRY BOWL
CHARRED PEPPERS, HEARTS OF PALM, BOK CHOY, CHICK PEAS, BROCCOLI,
LEMONGRASS SCENTED RICE, FLAT BREAD

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SORBET TRIO
HOUSE CHURNED, SEASONAL FLAVOURS

INCLUDES FAIR TRADE COFFEE OR 'DISTINCTLY' TEA

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THESE MENUS ARE CUSTOMIZABLE