

# WORKING LUNCH BUFFETS

## Sandwich Luncheon

Assorted deluxe sandwich on bakery breads and wraps. Albacore white tuna salad. Chopped egg salad. Roasted turkey and cheddar. Prosciutto, brie and poached pear. Grilled vegetables with crumbled goat cheese. Crudite platter, relish tray. Mixed baby greens with tangerine balsamic vinaigrette. Assorted sweets.

(Add seasonal fresh fruit display for an extra \$3.00 per person)

## The Venetian

European breads. Meat or cheese lasagna. Rosemary chicken supreme with vegetable medley. Mixed baby greens with olive oil and balsamic vinaigrette. Assorted Italian pastries.

## Backyard BBQ

Creamy potato salad, coleslaw pasta salad with grilled vegetables. BBQ chicken, baked potato (with fixins) Corn on the cob (seasonal) Double fudge brownies.

(Add Striploin for an extra \$5.00 per person)

## Orient Express

Vegetable spring rolls with sesame-ginger dipping sauce. Orange soy reduction, glazed salmon satay (2 per person) Five-spice rubbed BBQ pork loin with hoisin sauce. Thai-style chicken stir-fry with ginger and basil on Cantonese noodles. Cinnamon dusted tapioca pudding.

## Simply Healthy

Garden greens with balsamic vinegar and extra virgin olive oil, long grain brown rice pilaf, seasonal vegetable medley with basil oil, grain fed chicken supreme with vadalia onion and mushroom jus. Atlantic salmon seared with tomato and olive chutney, assorted multigrain dinner rolls with butter. Seasonal sliced fruit platters with fat free yogurt.

## The Mediterranean

Homemade foccacia bread, antipasto display includes: melon and prosciutto, tomato and basil, marinated bocconcini, grilled vegetables, marinated vegetables, mediterranean mixed salad, grilled chicken and pork souvlaki with tzatziki. Lemon roasted potatoes, fruit skewers.

*(All of our lunch buffets include freshly brewed coffee and assorted herbal teas)*