



# Lunch Menus

Choose from a fresh and flavourful buffet, convenient to-go options, or a refined plated lunch. Let our culinary team elevate your next mid-day meeting or event.



# Buffet Menus

Includes coffee, tea, and assorted cookies & dessert squares

## Harvest Table

\$35.95 per person

- Garden fresh salad with spring lettuce, sliced radish, cucumber & shredded red cabbage, served with herb vinaigrette
- Steamed rice seasoned with fried onions & garlic slivers
- Hearty vegetable tajine with heritage carrots, turnips & parsnips in rich tomato sauce
- Layers of potatoes, eggplant, zucchini & sweet potatoes wrapped with cabbage leaves
- Lentils & beans stewed in rich sauce

## Fusion Feast

\$35.95 per person

- Fragrant steamed basmati rice
- Golden fried rice with sweet carrots and tender peas
- Market fresh vegetable stir-fry: a vibrant medley of bok choy, carrots, broccoli, and peppers
- Creamy coconut garbanzo beans
- Signature chicken tikka masala: juicy marinated chicken cooked in a spiced tomato-cream sauce
- Fiery scallion chili oil

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Includes coffee, tea, and assorted cookies & dessert squares

## Artisan Sandwiches & Salads

\$37.95 per person

- Choice of three sandwiches: ham & cheese, roast turkey, roast beef & cheddar, roast chickenMediterranean vegetable sandwich
- Choice of one salad: house salad with house vinagrette, deluxe cabbage slaw with seeds & green onions or potato salad with sweet onions, gherkins & chives

## From Our Roots

\$38.95 per person

- Vibrant garden salad with crisp romaine, peppery arugula, fresh spinach, and radicchio tossed in a light honey-lemon vinaigrette
- Ruby red cabbage & kale slaw: blend of red cabbage, kale, and tart cranberries
- Herbed rice
- Velvety mashed potatoes
- Market fresh roasted root vegetables
- Chicken paprikash: tender chicken thighs simmered in a rich paprika sauce with onions, garlic, and sweet peppers

## Sunday Roast

\$39.95 per person

- Garden-fresh salad: a medley of spring greens, juicy tomatoes, crisp cucumbers, and shredded carrots tossed in a tangy house vinaigrette
- Roasted garlic mashed potatoes
- Tender slices of roast beef drizzled with a rich, savoury demi-glace
- Seasonal roasted vegetables: a vibrant mix of zucchini, eggplant, peppers, and onions

## Lakeside Lunch

\$39.95 per person

- Signature greens salad: vibrant blend of kale, spinach, and arugula, topped with heirloom carrots, sweet red onion, and crisp cucumber, drizzled with our house-made vinaigrette
- Cheese ravioli tossed in a luscious garlic-infused cream sauce
- Juicy, golden-roasted chicken complemented by a nut-free arugula pesto
- Seasoned roasted potatoes
- Fresh selection of steamed market vegetables



# To-Go Lunches

A lunch to be enjoyed on the go - items are served In a paper bag and includes napkins and the following:

## Sandwiches

Choice of two

- Ham & swiss
- Shaved roast beef & cheddar
- Roast turkey & havarti
- Roast chicken
- Mediterranean vegetable sandwich

Also Includes:

- Fresh apple
- Potato chips
- Bottled water

**\$28.95 per person**

\*Prices are based on a minimum of 50 guests and subject to 13% HST and 17% facility fee and subject to change without notice. A moderate surcharge will apply for smaller groups. Any dietary restrictions can be accommodated.



# Plated Menus

Includes freshly baked rolls with butter and coffee & tea service.

## Starter

Choice of one

### Mixed Greens Salad

Fresh mix of heritage greens, cherry tomatoes, shredded carrots, diced cucumbers, citrus vinaigrette

### Mediterranean Salad

Tender greens, diced tomatoes, cubed cucumber, chopped red onion, herb vinaigrette

### Chef's Choice Salad

Mixed greens with seasonal vegetable garnish and house-made vinaigrette

## Entrée

Choice of one

### Mediterranean Chicken with Romesco

Tender grilled chicken breast topped with smoky, roasted red pepper romesco sauce, paired with golden roasted potatoes and market fresh seasonal vegetables

### Pesto-Glazed Chicken Supreme

Juicy grilled chicken supreme finished with a vibrant pesto sauce, accompanied by creamy potato gratin and a medley of seasonal vegetables

### Braised Beef In Espagnole Sauce

Slow-cooked, melt-in-your-mouth beef served with a savoury espagnole sauce, velvety garlic mashed potatoes, and seasonal vegetables

### Herb-Baked Salmon With Mustard Sauce

Flaky baked salmon topped with a tangy grainy mustard sauce, paired with herbed lemon rice and seasonal vegetables

### Harvest Vegetable Tower

Layers of roasted garden vegetables, served with sweet potato mash and drizzled with a creamy green goddess sauce, complemented by fresh seasonal vegetables

## Dessert

Choice of one

### Crimson Raspberry Cream Cake

Layers of moist vanilla sponge cake filled with luscious raspberry cream

### Tiramisu

Delicate lady fingers soaked in espresso with mascarpone cheese + coffee liqueur

### Selection of Petit Fours

An assortment of bite-sized confections

**\$47.95\* per person**

\*Prices are based on a minimum of 50 guests and subject to 13% HST and 17% facility fee. A moderate surcharge will apply for smaller groups. Any dietary restrictions can be accommodated.

Menu prices are valid until December 31st, 2026 and are subject to adjustments at anytime.