

SERVED LUNCH SELECTIONS

All Entrees Include: Fresh Scones with Butter, Choice of One Appetizer, Fresh Vegetables to complement your Entrée Selection, Plate of Assorted Dessert Squares and Mini Tarts on each table, Freshly Brewed Coffee and a Selection of Teas

Add \$4.00 per person for each additional appetizer

APPETIZERS

Double Smoked Bacon and White Bean Soup
Tomato and Roasted Red Pepper Bisque
Cream of Forest Mushroom Soup
Butternut Squash and Apple Soup
Gathered Organic Greens with Balsamic Vinaigrette
Caesar Salad with Garlic Croutons
Mediterranean Tomato, Cucumber and Feta, served on Endive Greens
Heart of Butter Leaf with Citrus Sections and Honey-lime Vinaigrette

ENTREES

8 oz English Cut Alberta Beef Striploin Roasted Garlic Whipped Potatoes	\$19.95
Beef Stroganoff Served on a bed of Buttered Fettuccini Noodles	\$19.95
Szechuan Beef Sauté Buckwheat Soba Noodles	\$21.95
Grilled Porkloin Medallions, Calvados Jus and Sautéed Apples Parsley Whipped Potatoes	\$18.95
Chicken Cordon Bleu with Mushroom Sauce Parsley Whipped Potatoes	\$22.95
6oz Chicken Supreme, Wild Mushroom Ragout Rice Pilaf	\$22.95
Supreme of Chicken stuffed with Brie and Black Currants Parsley Whipped Potatoes	\$23.95
Herb Roasted Chicken Breast, Chicken Veloute Duchesse Potatoes	\$19.95
Chicken Cacciatore On a Bed of Fettuccini with Fresh Steamed Broccoli	\$21.95
Lemon Chicken Saute Herbed Rice	\$21.95

Please select one menu only for your group.

18% Gratuity will be added to the price.

April 2011

SERVED LUNCHEON SELECTIONS CONTINUED

*The Following Entrees Include: Fresh Scones with Butter, Choice of One Appetizer, Plate of Assorted Dessert Squares and Mini Tarts on each table, Freshly Brewed Coffee and a Selection of Teas
Add \$4.00 per person for each additional appetizer*

Traditional Roast Turkey with Stuffing & Gravy \$21.95
Whipped Potatoes

Grilled Atlantic Salmon Filet, Sundried Tomato and Basil Cream \$21.95
Rice Pilaf

Butternut Squash Ravioli with Rose Sauce and Fresh Herbs \$17.95

Baked Spinach and Ricotta Cannelloni \$18.95
Served on Plum Tomato Sauce and Topped with Cheese

(Please choose soup as your first course when selecting one of the following entrees)

Turkey Pot Pie \$17.95
Served in Puff Pastry with side Green Salad

Traditional Caesar Salad \$21.95
Topped with Blackened Salmon Filet or Grilled Chicken Breast
Served with Garlic Toast

Chicken Mandarin Salad \$19.95
Organic Greens, Grilled Chicken Breast, Mandarin Oranges,
Sweet peppers, Black Sesame Seed and Wonton Ribbons
Honey-soy Vinaigrette

Chef's Chicken Cobb Salad \$19.95
Chopped Romaine, Grilled Chicken Breast, Tomatoes,
Avocado, Hard-boiled Egg and Blue Cheese
Sweet Onion Dressing

UPGRADE YOUR DESSERT TO ONE OF THE FOLLOWING FOR AN ADDITIONAL \$3.00 PER PERSON

New York Cheesecake with Fresh Berries & Whipped Cream
Hot Chocolate Fudge Brownie, French Vanilla Ice Cream
Home made Lemon Tart, Fresh Fruit & Whipped Cream
Sticky Toffee Pudding with Caramel Sauce

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