

Lunch Buffet

All lunch buffets include fair trade organic coffee and black tea. Premium tea is available upon request and is charged based on consumption. If under 15 people, there is an \$4.00 per person surcharge.

Soup/Salad/Sandwich

Daily Inspired Soup

Chef's Selection Two Market Salads

House-Made Marinated Pickles & Vegetables

SANDWICHES

Assorted Open Faced & Traditional Sandwiches

Smoked Deli Turkey

Swiss Cheese/Cranberry Chutney/Pea Shoots

Black Forest Ham

Arugula/Grainy Mustard Aioli/Cheddar

Thai Pulled Chicken Salad

Pickled Carrots/Cilantro/House-Made Chili Paste

Vegetarian Selections

Egg Salad

Smoked Paprika/Alfalfa Sprouts

Roasted Vegetable Wrap

Goat Cheese/Arugula

Pita Pockets

Falafel/Tomato/Tzatziki

DESSERT

Peach & Blueberry Cobbler/Cinnamon Whipped Cream

\$24.99 per person

Build Your Own Taco

Chef's Selection Two Market Salads

BUILD YOUR OWN TACO

Fillings

Seasoned Beef/Cilantro

Southern Spiced Pulled Chicken/Bell Peppers

Mexican Rice/Tomato/Cumin

Toppings

Shredded Jalapeno Jack Cheese

Tomato/Onions/Shredded Lettuce

Pico Di Gallo/Sour Cream/Guacamole

Shells

Soft Shell Taco/Corn Flour Taco Shell

DESSERT

Key Lime Tartlets

\$28.99 per person

18% service charge is added to the final bill

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Pasta Lunch

Freshly Baked Garlic Bread
Chef's Selection Two Market Salads

ENTREE (Select One)*

Traditional Baked Lasagna

Tomato/Fresh Basil/Mozzarella

Grilled Shrimp Garganelli

Pesto Cream Sauce/Sun Dried Tomato

Spinach & Ricotta Canneloni

Tomato Ragout/Mozzarella

Gnocchi & Pulled Chicken Au Gratin

Cauliflower/Gruyère/Mornay

Chicken Parmigiana

Confit Tomato/Provolone/Bow Tie Marinara

ACCOMPANIMENTS

Grilled Anti-Pasti Vegetables

Garlic/Rosemary/Balsamic/Cold Pressed Olive Oil

DESSERT

Assorted Mini Cheesecakes & Tarts

\$29.99 per person

*additional entree is \$5.00 per person

Taste of the Far East

Freshly Baked Fort Calgary Scones
Chef's Selection Two Market Salads

ENTREES(Select One)**

Crispy Five Spice Chicken

Mandarin Coulis/Green Papaya Pickles

Broiled Lemon Grass Chicken

Turmeric Oil/Green Papaya Relish/Basmati Rice

Singapore Baked Red Snapped Fillet

Coconut Curry Cream/Fried Leeks

Steamed Lemon Sole Fillet

Cantonese Braised Garlic/Shitake Crisps

Cashew Crusted Tofu Galette (Vegetarian)

Ginger Garlic Sauce/Enoki

ACCOMPANIMENTS

Grilled Zucchini & Carrots

DESSERT

House-Made Carrot Cake

Buttermilk/Spices

\$30.99 per person

**additional entree is \$5.00 per person

18% service charge is added to the final bill

Plated Lunch

Plated lunch includes fair trade organic coffee and black tea. Premium tea is available upon request and is charged based on consumption. If under 15 people, there is an \$4.00 per person surcharge.

APPETIZER (Select One)

Soup

Forest Mushroom Soup/Parmesan Crouton

Roasted Mushroom & Tomato Bisque

Manchego Cheese/Crème Fraîche

Truffled Corn & Potato Chowder/Crispy Leeks

Curry Cauliflower Soup

Toasted Coconut/Papadam Crisp

- OR -

Salad

Roasted Organic Beets & Asparagus Salad

Herbed Fresh Cheese/Citrus Gastrique

Tuscan Greens

Dried Apricot/Toasted Pumpkin Seeds/Honey Lime Dressing

Classic Caprese

Fresh Basil/Balsamic Gelée/Cold Pressed Olive Oil

Wedge Salad

Cherry Tomato/Bacon Lardon/Herb Blue Cheese Dressing

ENTREE (Select One)

Thai Roasted Chicken

Lemon Grass Jus/Javanese Rice/Baby Bok Choy

Tandoori Chicken

Basmati Rice/Mango Cucumber Raita

Pan-Seared Lemon Sole Meunière

Green Grape Relish/Wild Mushroom Risotto

Grilled Alberta Sirloin Steak

Whipped Organic Potato/Green Peppercorn Jus

Japanese Breaded Pork Loin

Yuzu-Cherry Salsa/Poplar Bluff Potato Puree

Broiled Prawns

Ricotta Gnocchi/Sundried Potato/Wilted Arugula

DESSERT (Select One)

Banana Foster Bread Pudding

Cinnamon Ice Cream/Spiced Walnut Crumble

Lemon Custard Tart/Tropical Fruit Confetti

Peach & Blueberry Cobbler/Vanilla Ice Cream

Platter of Assorted Mini Cheesecakes & House-Made Tarts

per table to share, served family style

PRICE

\$44.99

\$44.99

\$48.99

\$49.99

\$44.99

\$52.99