HOT LUNCH BUFFETS

MINIMUM ORDER OF 20 GUESTS PER SELECTION.
ALL HOT LUNCH BUFFETS ARE SERVED WITH ASSORTED DESSERTS, COOKIES AND SLICED FRUIT WITH YOUR CHOICE OF ICED TEA, LEMONADE OR PUNCH.

Perfect for lunch or a light dinner. Based on a 2-hour meal service, additional fees may apply to dinner events.

GLOBAL KITCHEN

TACO FIESTA *$28*
- Mexican rice V GF
- Soft flour VG and hard corn tortillas VG GF
- Pico de gallo, guacamole and lettuce V GF
- Baja sauce and nacho cheese VG GF
- Cilantro lime coleslaw VG
- Black beans V GF

- *Choose one (1):*
  - Taco chicken DF GF
  - Taco ground beef DF GF

- *Sub carne asada steak - add $3.75*

LITTLE ITALY *$29*
- Garlic toast VG
- Balsamic marinated vegetable salad V GF
- Caesar Salad

- *Choose one (1):*
  - Penne chicken tomato pomodoro DF
  - Penne chicken and herb alfredo
  - Roasted butternut squash macaroni and cheese VG
  - Rotini with spinach, broccoli and sundried tomato pesto rose VG
  - Bechamel vegetable lasagna VG

ASIAN STREET KITCHEN *$30*
- Grilled flat bread V
- Chow mein noodles VG
- Organic green salad with mandarin oranges, cranberries, almonds and assorted dressings V GF

- *Choose one (1):*
  - Sweet and sour pork
  - Szechuan chicken
  - Ginger beef
  - Sweet chili chicken and vegetable stir-fry DF GF

HOMESTYLE COTTAGE PIE *$30*
- Garlic toast VG
- Organic green salad V GF with assorted dressings
- Caesar salad
- Herb marinated vegetable salad V GF
- Cottage pie GF

OKTOBERFEAST *$30*
- Dinner rolls & butter VG
- Organic green salad V GF with assorted dressings
- Creamy cucumber salad VG GF
- Bavarian bratwurst with dijon mustard
- Cheddar perogies and sour cream VG
- Sauteed cabbage and beets V GF

MEDITERRANEAN *$31*
- Grilled pita bread VG
- Tzatziki and hummus VG
- Mediterranean marinated chicken breast DF GF
- Greek salad with feta VG GF
- Greek wild rice blend VG GF

- *Add-on falafel - $4*

INDIAN KITCHEN *$31*
- Grilled naan bread VG
- Tomato cucumber salad V GF
- Lemon ginger basmati rice V GF
- Mango chutney V GF

- *Choose one (1):*
  - Chickpea curry V GF
  - Butter chicken GF
  - Chicken chana masala DF GF



V - Vegan | VG - Vegetarian | GF - Gluten Free | DF - Dairy Free | NF - Nut Free

HOT LUNCH BUFFETS

MINIMUM ORDER OF 20 GUESTS PER SELECTION.
ALL HOT LUNCH BUFFETS ARE SERVED WITH ASSORTED DESSERTS, COOKIES AND SLICED FRUIT WITH YOUR CHOICE OF ICED TEA, LEMONADE OR PUNCH.

REGIONAL COLLECTION

INDIGENOUS INSPIRED *$30*

- Bannock with honey butter and fruit preserves VG
- Organic greens, arugula with field berries, pecans and spring onion V GF with assorted dressings
- Wild rice salad with fresh herbs and garden vegetables V GF
- Kettle chips with dill ranch dip VG

- *Choose one (1):*
  - Beef chili DF GF
  - Three sisters soup V GF

- *Sub bison chili - add $4*

CHEF'S SIGNATURE LUNCH *$39*

- Dinner rolls and butter VG
- Caesar salad
- Organic green salad with mandarin oranges, cranberries and spring onion V GF with assorted dressings
- Market vegetable platter with hummus V GF
- Roasted broccoli and cauliflower V GF

- *Choose one (1)* starch:
  - Herb roasted potato V GF
  - Italian seasoned rice pilaf V GF
  - Garlic and herb whipped potato VG GF

- *Choose one (1)* entree:
  - Rosemary roasted chicken breast with poached apple and braised blueberry au jus DF GF
  - Garlic and dill seared salmon filet with tropical pineapple and roasted red pepper salsa DF GF
  - Braised beef provencal DF GF
  - Plant based crumble cacciatore V GF

HOMESTYLE CLASSICS

HEARTY CHILI OR SOUP *$26*

- Dinner rolls and butter VG
- Organic green salad V GF with assorted dressings
- Classic coleslaw VG
- Corn tortilla chips with salsa VG GF and sour cream VG

- *Choose one (1):*
  - Beef chili DF GF
  - Seven bean chili V GF
  - Herb chicken and vegetable soup DF GF
  - Three sisters soup V GF
  - Roasted butternut squash soup V GF
  - Carrot ginger soup V GF

HEARTY COMFORT *$31*

- Dinner rolls and butter VG
- Braised beef provencal DF GF
- Organic green salad V GF with assorted dressings
- Herb and garlic mashed potato VG GF
- Seasoned green beans V GF



V - Vegan | VG - Vegetarian | GF - Gluten Free | DF - Dairy Free | NF - Nut Free

HARVEST AND WELLNESS BARS

MINIMUM ORDER OF 20 GUESTS PER SELECTION.
ALL HARVEST AND WELLNESS BARS ARE SERVED WITH ASSORTED DESSERTS, COOKIES AND SLICED FRUIT WITH YOUR CHOICE OF ICED TEA, LEMONADE OR PUNCH.

A great option for guests to customize their plate with a variety of wholesome flavours and textures.



HARVEST GRAIN BAR *$24*

- Herb and garlic grilled chicken (Hot) GF DF
- Crispy breaded chicken (Hot)
- Chickpea falafel (Hot) V GF

- Quinoa V GF
- Seven grain rice V GF
- Baby kale and organic greens V GF NF

- Dried cranberries V GF
- Raisins V GF
- Mandarin oranges V GF
- Grape tomatoes V GF NF
- Spring onion V GF NF
- Cucumber V GF NF
- Bell peppers V GF NF
- Shredded carrots V GF NF
- Roasted pecans V
- Vegan mozzarella cheese V GF
- Triple cheese blend VG GF

- Balsamic vinaigrette V GF
- Greek herb vinaigrette V GF
- Italian vinaigrette V GF

BC HARVEST BAR *$29.50*

- Ancient grains blend of quinoa, brown rice and wild rice V GF
- Mixed greens V GF NF

- Maple roasted potatoes VG GF
- Roasted seasonal squash VG GF
- Broccoli V GF
- Carrots V GF
- Dried cranberries V GF
- Pickled red onion V GF
- Feta cheese VG

- Creamy coleslaw VG
- Balsamic vinaigrette V GF
- Greek herb vinaigrette V GF
- Italian vinaigrette V GF

- Choose one (1):
  - Slow roasted beef DF GF
  - Maple dijon roasted tofu V
  - Herb roasted chicken breast DF GF

V - Vegan | VG - Vegetarian | GF - Gluten Free | DF - Dairy Free | NF - Nut Free