



Holiday

LUNCHEON MENUS



Served

LUNCHEON MENU

3 COURSE MEAL INCLUDES:

Rolls with Butter

Kale & Beet Ribbon Salad with Blackberry Dressing, Crisp Vegetables & Crumbled Goat Cheese (GF | V | VG available by request)

Slow Roasted Ontario Turkey (GF | DF)

Herb Bread Stuffing

Mashed Potatoes (GF)

Vegetable Medley with Maple-Roasted Squash (GF | VG)

Sage Gravy & Cranberry Sauce (GF | DF)

Eggnog Cheesecake with Gingerbread Crumble & Cranberry Anglaise (GF)

Freshly Brewed Coffee & Tea



GF GLUTEN FREE | DF DAIRY FREE | V VEGETARIAN | VG VEGAN

All pricing plus HST and Admin fee.
Delivery fees may apply. Serving / Labour fees additional if required.



Buffet

LUNCHEON MENU

BUFFET INCLUDES:

Rolls with Butter

Mixed Greens Salad with Carrot Curls, Watermelon Radish, Cucumber, Grape Tomatoes & Assorted Dressings (GF | VG)

Asian Noodle Salad with Sesame Vinaigrette & Cilantro (VG)

Slow Roasted Ontario Turkey (GF | DF)

Herb Bread Stuffing

Mashed Potatoes (GF)

Vegetable Medley with Maple-Roasted Squash (GF | VG)

Sage Gravy & Cranberry Sauce (GF | DF)

Assorted Cakes & Finger Desserts

Freshly Brewed Coffee & Tea



GF GLUTEN FREE | DF DAIRY FREE | V VEGETARIAN | VG VEGAN

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