

# CORPORATE MENUS 2025

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# CORPORATE BREAKFAST

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## CONTINENTAL BREAKFAST \$14.50PP

Assorted Baskets of:  
Muffins  
Sweet & Savoury Croissants  
Danishes  
Jams, Compotes & Whipped Butter  
Seasonal Fruit Platter  
Gourmet Coffee & Tea  
Water

## PREMIUM CONTINENTAL BREAKFAST \$19PP

Assorted Baskets & Platters of:  
Bagels & Cream Cheese  
Atlantic Smoked Salmon/ Capers/ Onions  
Muffins  
Sweet & Savoury Croissants  
Danishes  
Mini Donuts  
Berry, Granola, Yogurt Cups  
Jams, Compotes & Whipped Butter  
Seasonal Fruit Platter  
Gourmet Coffee & Tea  
Water

## THE "EGG" BREAKFAST \$17PP

English Muffin Sandwich: Fried Egg, Ham & American Cheddar  
Vegetable Omelette, Baby Arugula on Sliced Calabrese Bread  
Seasonal Fruit Platter  
Cookies  
Mini Brownies  
Gourmet Coffee & Tea  
Water

# CORPORATE BRUNCH & LUNCHES

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## STEAK & EGG \$18.00PP

Scrambled Eggs  
Carved NY Steak with Jus  
Crispy Bacon  
Roasted Breakfast Potato, Sweet Peppers, Onions  
Summer Vegetable Pasta Salad  
Mixed Baby Greens  
Sliced French Baguette  
Ketchup, Whipped Butter  
Gourmet Coffee & Tea  
Water

## COLD LUNCH \$20PP

### SANDWICHES & WRAPS \$20pp

All Sandwich Platters Include: Mixed Baby Greens Salad & Seasonal Fruit

#### Italian & American Deli Sandwich Platter

Italian Panini: Prosciutto, Capicola, Salami, Provolone, Arugula, Red Pepper Tapenade  
American Ciabatta: Roast Beef, Ham, Turkey, Lettuce, Tomatoes, Mayo & American Cheese

### WRAP PLATTER \$20pp

Meat Wraps: Roasted Turkey, Baby Kale, Lemon Aioli  
Chipotle Chicken Caesar  
Veg Wraps: Grilled Red Peppers, Zucchini, Eggplant, Balsamic

### PARTY TEA SANDWICH PLATTER \$20pp

Tuna Salad on White  
Egg Salad on Rye  
Ham & Cheese on Whole-Grain

# CORPORATE BRUNCH & LUNCHES

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## HOT LUNCH \$22.50PP

### MEAT

#### CHOOSE 1

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Slow-Braised Top Sirloin of Beef  
Stir-Fried Beef with Mushroom, Onions & Sweet Peppers  
Chicken Parmigiana  
Chicken Peperonata with Sweet Peppers & Onions  
Roasted Chicken Pieces & Boneless Thighs with Fresh Lemon & Rosemary  
Chicken Kabobs with Green Peppers & Onions  
Chicken Korma  
Carved Porchetta  
Baked Atlantic Salmon with Mango Salsa - Additional \$3.00pp

### PASTA

#### CHOOSE 1

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Penne Pomodoro  
Cheese Tortellini with rose sauce  
Meat Lasagna  
Vegetable Lasagna  
Pasta Salad: Summer Vegetables & Pesto

### SALADS

#### CHOOSE 1

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Baby greens with Italian Dressing  
Caesar Salad: Romaine, Baked Croutons, Smoked Bacon, Parmigiano Cheese  
Greek Salad; Cherry Tomatoes, Green Peppers, Red Onion, Cucumber, Feta, Kalamata Olives  
Garden Salad: Lettuce Cherry Tomatoes, cucumber & Red Onion  
Coleslaw with Creamy Mayo or Vinegar Dressing  
Potato Salad with Creamy Mayo or Vinegar Dressing  
Deluxe Bean Salad: Medley of Beans, Beets, Red Onion & Fresh Parsley  
Lebanese Tabbouleh: Bulgar Wheat, Cucumbers, Tomatoes, Parsley, Black Olives, Onion & Lemon Vinaigrette

# CORPORATE BRUNCH & LUNCHES

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## HOT LUNCH \$22.50PP

### SIDES

#### CHOOSE 2

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Creamy golden mashed potato  
Roasted potatoes  
Roasted root vegetables  
Mixed vegetable medley  
Sicilian Caponata  
Aloo Gobhi: Potato Cauliflower, Indian Spices  
Vegetable Biryani  
Mediterranean Rice: Artichokes, Black Olives, Sundried Tomato, Pomodoro

### ADDITIONAL ITEMS

#### DESSERTS

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Seasonal Fruit Platters \$5.00pp  
Desserts: Cookies, Squares, Tarts, Mini Donuts \$6:00pp

### BEVERAGES

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Soft Drinks \$1.75pp  
Water \$1.75pp  
Bottles Fruit Juice \$1.75pp  
Coffee & Condiments \$3.00pp  
Tea & Condiments \$3.00pp

### SERVICE

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\$35/HR + HST 13% (Minimum 4 Hours) Per Server  
For Serving Only. Not for Set-up & Teardown  
Minimum 1 Server for every 25 Guests