Buffet Lunch

Option One (Minimum 10 Guests)
Surcharge applies to orders less than 10 guests

Choice of one soup or salad:
Soup Choice:
- mulligatawny soup
- roasted red pepper and smoked tomato soup, basil oil
- forest mushroom soup, truffle crème fraîche
- avocado jalapeno gazpacho
- sweet corn soup with Thai basil oil, lime, chili
- curried sweet potato, carrot soup with coconut

Salad Choice:
- market greens, seasonal vegetables, house dressing
- arugula and frisée salad, bosc pear, pomegranate, blue cheese, hazelnuts, house vinaigrette
- romaine hearts salad, sundried tomatoes, pumpkin seeds, parmesan, lemon & garlic dressing
- baby kale, roasted beets, mac apple, chevre, pumpkin seeds, cider vinaigrette
- roasted baby red skin potato, spring pea, radish salad with lemon dill vinaigrette
- vegan Niçoise with baby potatoes, green beans, radish, tri-colour tomato, olives, white beans & lemon caper vinaigrette

Choice of one entrée:
- seasonal vegetable stir fry - chicken, beef, or vegetarian, steamed rice
- chicken arrabbiata, penne, broccoli rabe, shaved pecorino
- beef carbonnade, buttered egg noodles
- butter chicken, basmati rice, naan
- pappardelle with mushroom ragout (vegan) or short rib ragout
- shawarma chicken breast with saffron rice and charred tomato, harissa, roasted carrot

Vegetarian & Vegan Options: (Available for all guests for an additional $4 per guest)
- roasted vegetable pasta primavera (vegan with cheese on the side)
- sweet potato & corn cakes, red pepper coulis
- stuffed portobello cap with spinach, tomato, onion, red pepper, feta & balsamic glaze
- braised tofu in tomato with chick peas and kale (vegan)
- crispy panko portobello mushroom, rosemary, lemon and chili gremolata (vegan)
- butternut squash ravioli, brown butter, sage, roasted Brussel sprouts, parmesan (vegetarian)

Included with your buffet
- fresh fruit & berry platter
- Great Hall Catering cookies
- assorted squares
- fair trade coffee, decaf & tea

$32.50 per guest
Buffet Lunch

Option Two (Minimum 25 guests) - Surcharge applies to orders less than 25 guests

- Assorted rolls & butter & assorted pickles & olive platter

Choose three soups or salads:

**Soup Choice:**
- mulligatawny soup
- roasted red pepper and smoked tomato soup, basil oil
- forest mushroom soup, truffle crème fraîche
- avocado jalapeno gazpacho
- sweet corn soup with Thai basil oil, lime, chili
- curried sweet potato, carrot soup with coconut

**Salad Choice:**
- market greens, seasonal vegetables, house dressing
- arugula and frisse salad, bosc pear, pomegranate, blue cheese, hazelnuts, house vinaigrette
- romaine hearts salad, sundried tomatoes, pumpkin seeds, parmesan, lemon & garlic dressing
- baby kale, roasted beets, mac apple, chevre, pumpkin seeds, cider vinaigrette
- roasted baby red skin potato, spring pea, radish salad with lemon dill vinaigrette
- vegan Niçoise with baby potatoes, green beans, radish, tri-colour tomato, olives, white beans & lemon caper vinaigrette

**Choice of two hot entrees:**
- slow roasted salmon, lemon and dill sauce
- roasted chicken, honey & mustard glaze, apples & crispy sage
- chicken paprikash with butter noodles (no additional starch)
- gochujang crispy chicken with kimchi fried rice (no additional starch)
- chili & citrus braised boneless short rib, braise reduction, charred corn
- grilled striploin with fresh herbs, caramelized onions and Peruvian steak sauce
- *See vegetarian & vegan options on previous page with buffet option one

All entrées served with seasonal glazed vegetables

**Starch:**
- olive oil & coarse salt roasted new potatoes, fine herbs
- roasted root vegetables with maple and rosemary
- crushed red skins, crème fraîche & chives
- mixed grains, grated carrot, celery
- saffron rice or basmati rice
- tri-colour quinoa pilaf

**Assorted chef selected desserts:**
- chef selected cheeses, honey, dried fruit, nuts, crackers
- assorted mini seasonal desserts
- fresh fruit & berry platter
- fair trade coffee, decaf & tea

$41 per guest
*Service Staff Required*