

# 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 fraiche
- 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 one entrée:**

- seasonal vegetable stir fry - chicken, beef, or vegetarian, steamed rice
- chicken arrabiata, 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 fraiche
- avocado jalapeno gazpacho
- sweet corn soup with Thai basil oil, lime, chili
- curried sweet potato, carrot soup with coconut

#### 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

#### 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

#### Starch:

- olive oil & coarse salt roasted new potatoes, fine herbs
- roasted root vegetables with maple and rosemary
- crushed red skins, crème fraiche & 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\*

