

## Executive Lunch Box

**\$27.50 per person**

1 handcrafted sandwich of selection  
Choice of soup OR garden salad  
Cheese & crackers OR fruit salad  
Including a dessert square  
Choice of a water bottle, orange, or apple juice

## Individual Sandwiches

**\$13.20 per person**

Hand Crafted Artisan Sandwiches

### Chicken Havarti Pesto on Ciabatta

Grilled chicken breast, havarti cheese, romaine lettuce, tomato, pickled red onion, basil pesto aioli

### Avocado Feta on Rye (vegetarian)

Toasted marble rye bread with fresh avocado slices, pico de gallo, spring mix, garlic aioli, feta cheese

### Roast Beef on Ciabatta

Lean sliced, seasoned roast beef with chopped romaine, roasted cherry tomatoes, mozzarella & grainy dijon aioli

### Turkey Avocado BLT Wrap

Lean sliced, seasoned Ontario turkey, avocado slices, hickory smoked bacon, basil pesto aioli, tomato, chopped romaine, heat-pressed tortilla

### Artisan Egg Salad on Ciabatta (vegetarian)

Fresh house-made egg salad with roasted cherry tomatoes, pickled red onion, crispy carrots, spring mix

## Taco Trio

**\$16.50 per person**

Choose 3, garnished with cilantro, a lime wedge & our house salsa

### Tex Mex Beef Taco

Lean ground beef, trio cheese blend, shredded iceberg lettuce, pico de gallo

### Haddock Fish Taco

Blackened haddock fish, pico de gallo, marinated purple cabbage, scallions, lime crema

### Chipotle Chicken Taco

Seared and seasoned chicken with our house-made chipotle taco sauce, pickled red onions, shredded iceberg lettuce, pico de gallo, trio cheese blend

### Asian Slaw Taco (vegetarian)

Smoky tempeh, marinated purple & napa cabbage slaw, carrots, lime crema, toasted sesame seeds, parsley, scallions

## Soup & Salad

**\$16.50 per person**

Soup & Salad Choice of 1 soup & 1 salad

### Soup

#### Cheddar Ale Potato

Yukon gold potato chunks slow-cooked in a creamy ale broth with smoked mild cheddar, roasted carrots, garlic, celery & onion

#### Roasted Turkey Vegetable

Ontario roasted turkey, carrots, red onion, celery, garlic in a tasty seasoned turkey broth

#### Vegetable Medley & Barley

Seasonal roasted vegetables, Ontario garlic, tomato basil based broth

#### Lobster Bisque (+\$4)

Atlantic Ocean lobster slow-cooked to perfection, roasted shallots, onions, carrots, celery in a creamy white wine, buttery bisque



## Salad

### Caesar Salad

Fresh chopped romaine, house-made & seasoned croutons, hickory smoked bacon bits, parmesan asiago blend, creamy caesar dressing garnished with a lemon wedge

### Garden Salad

Seasonal selection of vegetables including bell peppers, carrots, roasted cherry tomatoes, cucumber, red onion with a choice dressing of Italian, French, Balsamic & Olive Oil, Ranch, Blue Cheese or Greek

### Walnut Cranberry

Candied walnuts with dried cranberries, roasted cherry tomatoes, red onion, cucumber and our signature Balsamic Pear dressing

## Snack Break

### Cheese & Crackers Platter

\$6.50 per person

A selection of provolone, mild cheddar, smoked mozzarella & colby jack with a variety of biscuits & crackers

### Trio Dipping Platter - \$5 per person

\$5.50 per person

Hummus, spinach artichoke dip & our house-made salsa with fresh-made tortilla chips, pita bread, naan, carrots & celery

