

LET'S DO LUNCH

GET IT TO GO!!! THE EXECUTIVE BROWN BAG...

BROWN BAG IT... \$19

Express Sandwich Selection
Whole Piece of Fruit (Apple, Banana, or Orange)
Fresh Baked Cookie, Bag of Plain Chips
Bottled Water or Pop



Prime Sandwich Selection
Signature Composed Salad
Veggies & Dip, Cheese & Grapes
Homemade Sweet Seductions, The Crunch Factor
Bottled Water, Pop or Juice

IRISH HILLS LUNCH BAG...\$15

Chicken Salad, Egg Salad or Tuna Salad Fresh Baked Cookie, Whole Fruit (Apple, Banana, Orange)











SIGNATURE COMPOSED SALADS...\$5

POTATO SALAD

Oven Roasted with Honey Mustard Vinaigrette

Mediterranean Orzo Pasta Salad

(feta, peppers, tomato, black olives, cucumber, greek vinaigrette)

QUINOA SALAD

(cucumbers, apples, cranberries, onions, white wine vinaigrette)

ASIAN RICE NOODLES

(snow peas, onions, carrots, bean sprouts, peppers, sesame ginger glaze)

THE CRUNCH FACTOR...\$3 EACH

Ms. Vickie's Sweet Chili & Sour Cream,
Ms Vickie's Jalapeno, Ms. Vickie's Spicy Ketchup,
Ms. Vickie's Plain, Ms. Vickie's Sea Salt &
Malt Vinegar, Doritos, Harvest Cheddar Sunchips
Lays Plain, Lays All Dressed







Sweet Seductions are the Chefs Choice of Desserts ~Treats of the Day

Choose your own from the Snacks Menu



SANDWICHES...

Just Veggies...\$9

Seasoned Garden Fresh Lettuce Wrap with Roasted Red Pepper Hummus Marinated Asian Vegetables, Sesame Ginger Glaze Tomato and Boccoccini, with Pesto Roast Vegetables Roasted Garlic Hummus, Dressed Lettuce

Express Selection...\$9

Black Forest Ham & Swiss with
Dijon Mustard & Mayo
Deli Style Roast Beef & Cheddar with
Dijon Horseradish Mayo
Deli Turkey with Cranberry Mayo
Egg Salad, Tuna Salad, Chicken Salad
(all sandwiches served on
white or whole wheat sliced bread)

Seafood Lovers...\$17

Maritime Lobster Roll lobster, Red Onion, Green Onion, Lemon Dill Aioli

Black Tiger Shrimp Salad Avocado, Citrus Slaw, Chipotle Lime Aioli

All Sandwiches Served on a Variety of Artisan Breads, Bakery Fresh Softies, Tortilla & Pita

Prime Selection...\$12

Montreal Smoked Meat

Classic Russian Aioli, Herbed Dijon Mayo, Garlic Dills

Roast Beef

Caramelized Onions, Cheddar Cheese, Balsamic Fig & Date Compote

Chicken Salad

Apples, Cranberries, Roasted Pumpkin Seeds, Mixed Greens

Tandoori Chicken

Salt & Pepper Tomatoes, Crisp Cucumber & Yogurt, Mixed Greens, Cilantro Mint Chutney

Slow Roasted Pork Tenderloin

Goat Cheese, Arugula, Roasted Red Pepper & Tomato Jam

Jamaican Jerk Chicken

Creamy Coleslaw, Crisp Cucumbers, Mango Relish

Balsamic Glazed Roasted Vegetables

Goat Cheese, Red Pepper Jelly Cream Cheese, Mixed Greens Spinach

Ital Inspired

Salt & Pepper Tomatoes, Prosciutto, Bocconcini, Sun-dried Tomato Pesto, Fresh Basil









WORKING LUNCHES BUFFET OPTIONS...

Soup...\$7 pp

Homestyle Chicken Noodle & Vegetable Classic Tomato, Sweet Basil with Pesto Cream Cauliflower Puree with Blue Cheese Crumble, Hearty Beef Barley Vegetable Cream of Broccoli, with Shredded Cheddar, Cream of Leek and Potato French Onion with Gruyere Croutons... (add \$2)

Chowders...\$10 pp

Potato Chowder with Roasted Sweet Corn Sweet Potato New England Clam Chowder New Brunswick Tomato Clam Chowder Maritime Seafood Chowder, Shrimps, Scallops, Salmon, Mussels...(add \$3) Nova Scotia Lobster Chowder...(add \$5)



Salads...\$5 pp

Garden Greens

(tomatoes, cucumber, radish, carrots, red onion)

Classic Caesar

(romaine lettuce, homestyle croutons, smoked bacon bits, parmesan cheese)

The Albatross

mixed greens, tomatoes, cucumber, red onion, mandarin oranges, dried cranberries, candied seeds, poppyseed dressing

Potato Salad

Oven Roasted with Honey Mustard Vinaigrette Mediterranean Orzo Pasta Salad (feta, peppers, tomato, black olives, cucumber, greek vinaigrette)

Quinoa Salad

(cucumbers, apples, cranberries, onions, white wine vinaigrette)

Asian Rice Noodles

(snow peas, onions, carrots, bean sprouts, peppers, sesame ginger glaze)





LUNCH ONLY...\$25 per person

(minimum 12 people~ choose one protein, one vegetable, one starch)

Protein...5oz portion

Panko Crusted Chicken, Zesty Marinara, Italian Triple Cheese Blend Mom's Meatloaf, Mushroom Ragout & Caramelized Onions Pork or Chicken Cutlet , Lemon Garlic Butter Sauce Marinated Lemon Basil Chicken Baked Tilapia, Roasted Tomato Onion & Garlic Ragout

Vegetarian Options...

Sesame Marinated, Pan Seared Tofu, Ginger Stir Fry Vegetables Lemon Garlic Halloumi, Roasted Tomato, Onion & Garlic Ragout Pan Seared Paneer with Spinach Onions & Garlic

Vegetable

Medley of Garden Vegetable, Salt, Pepper, Olive Oil Ginger & Honey Glazed Baby Carrots Asian Inspired Ginger Stir Fry Vegetables Braised Italian Ratatouille Roasted Root Vegetable Medley Thyme, Brown Sugar Citrus Asparagus, Red Pepper

Starch

Jasmine, Basmati, Rice, Cumin Scented or Saffron Garlic & Herb Smashed Potatoes Scallop Potatoes Cheddar Perogies, Sautéed Onions Seasoned Roast Potato Garlic & Herb Tossed Penne, Creamy Alfredo, Tomato Marinara or Rosa

Dessert... \$5 per person

Fresh Fruit Skewers with Lemon Poppyseed Yogurt Dip Selection of Sweet Seductions Cinnamon Sugar Dusted Sweet Fruit Crisp, Greek Yogurt Whip









PASTA...

All Pasta Lunches are served with Classic Caesar Salad, Garlic Bread & Bistro Tiramisu

Meat Lasagna with Bolognese

....half pan \$70 ...full pan \$130

Roasted Vegetable Lasagna with Pesto Cream

...half pan \$50 ...full pan \$110

Baked Mediterranean Chicken Pasta with Feta

...half pan \$70 ...full pan \$130

Baked Mac & Cheese

...half pan \$50...Full pan \$110

Baked Cheese Tortellini with Roast Chicken & Herbed Mushroom Ragout

...half pan \$60 ...full pan \$120

Rotini with Hearty Tomato Marinara and Meatballs...\$9pp

Penne with Chicken, Sweet Peppers and Broccoli~ Alfredo or Garlic Herb ...\$13pp Farfalle with Shrimp, Tomato, Onions, Fresh Herbs, Olive Oil...







(Half Pan Feeds 12 people, Full Pan Feeds 24 people)



WORKING LUNCHES...

~ COLD SELECTIONS ~ (Minimum 12 people) ~

The Corner Deli...\$21 pp

(Do It Yourself Selection)

Soup

Tossed Salad...Composed Salad
Selection of Bakery Fresh Breads, Rolls, Wraps, & Pita
Egg Salad, Tuna Salad, Chicken Salad
Black Forest Ham, Deli Turkey
Oven Roasted Vegetables
(lettuce, cheese, tomato, cucumber, mayo,
mustard, pickles & olives)
Fresh Seasonal Fruit with Yogurt
Maple Dip or Sweet Seductions

Picnic Basket...\$19 pp

Herb & Cheddar Biscuits, Jalapeño Corn Bread
Cajun Roasted Potato Salad with Caper Dill Dressing
Mixed Cabbage Slaw with Sweet Chili Vinaigrette
Mediterranean Pasta Salad with Sun-dried Tomato Vinaigrette
Chilled Roasted or Fried Chicken with Honey Garlic BBQ Sauce
Fresh Seasonal Fruit with Maple Yogurt Dip or Sweet Seductions

Just For Lunch...\$17 pp

Soup or Salad
Express Sandwich Selection
Crudités & Dip
Fresh Fruit Skewers with Honey Yogurt Dip or Sweet Seductions









HOT THEMED...

~ LUNCH OPTIONS...\$25 ~ DINNER OPTIONS... \$35 ~

German Fair...

Garden Greens with Balsamic Vinaigrette
Potato Pierogies with Caramelized
Onions, Leeks & Smoked Bacon
Chive & Green Onion Sour Cream
Oktoberfest Sausage with Sauerkraut
Braised Red Cabbage with Apples &
Sweet Red Onion Marmalade
Fresh Seasonal Fruit with Yogurt
Honey Dip or Sweet Seductions

Luck of the Irish...

Signature Herb & Cheddar Biscuits Garden Green Salad with Citrus Vinaigrette Cornbeef and Cabbage Potato Perogies, Sour Cream Sweet Seductions

Mexicasa Fiesta...

Seasoned Corn Tortillas, Elote, Guacamole,
Salsa, Pico de Gallo
Greens with Cilantro Lime Vinaigrette
Jalapeño & Cheddar Cornbread
BBQ Beef or Chicken Skewers with Honey Chipotle Glaze
Mexican Black Bean and Sweet Pepper Rice
Sugar & Spice Caramelized Pineapple with
Yogurt & Honey Drizzle
Tres Leches

Asian Connection...

Spinach Salad with Toasted Sesame Vinaigrette,
Cherry Tomatoes, Mandarin Oranges, Honey Roasted
Sunflower Seeds,
Drizzled Pomegranate Molasses
Sweet & Sour Pork or Hoisin Sesame Glazed Chicken
Jasmine Sesame Rice
Asian Inspired Vegetable Stir Fry
Fortune Cookies, Cinnamon Pita Crisps with Lemon Whip

Little Italy...

Caramelized Onion & Garlic Pizza Bread with Pesto & Sun-Dried Tomatoes

Traditional Style Caesar Salad with Garlic Croutons & Creamy Parmesan Dressing

Sicilian Bolognese with Penne & Fresh Cheese

Mascarpone Coffee & Kahlua Trifle with Lady Fingers & Almond Biscotti

Mediterranean Flair...

Greek Flatbread with Hummus and Roasted Red Pepper Dip Greek Salad with Sun-Dried Tomato Vinaigrette, Lemon & Oregano Marinated Chicken Souvlaki Garlic, Lemon & Thyme Roasted Potatoes Pumpkin Seed Baklava

Terms & Conditions



HOT THEMED...

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Indian Festival...

Grilled Garlic Brushed Naan Cucumber & Red Onion Salad with Lemon & Cumin Yogurt & Fresh Mint Butter Chicken Masala Cumin Scented Basmati Rice Cashew Nut & Carrot Fudge with Toasted Coconut

Moroccan Shakedown...

Grilled Pita Bread, Babganoosh
Greens with Lemon Mint & Cilantro Vinaigrette
Cumin and Mint Infused Couscous with
Golden Raisins and Vegetables
Braised Chicken with Date, Apricots, and
Caramelized Onions
Festive Rice Pudding with Candied Almonds

Caribbean Spice...

Bakery Fresh Baguette with Mango Chive Butter
Plantain Crisps, Fried Festival
Creamy Coleslaw
Jamaican Jerk Chicken or Jamaican Jerk Pork
Caribbean Style Rice & Peas with
Essence of Coconut & Thyme
Coconut Butter Tarts

Maritimers Feast...(add \$7)

Bakery Fresh Baguette
Steamed Mussels with Tomatoes,
White Wine Garlic & Herbs Albatross Salad
Seafood Penne with Tarragon Citrus Cream Sauce
Annapolis Valley Apple Crisp with
Maple Infused Whipped Cream



