

# *Luncheon*

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## ***Soup & Sandwich Buffet***

*Soup du Jour*

*Seasonal Greens with Dressing*

*Country Style Potato Salad*

*Choose Three of the following sandwich options;*

*Roast Turkey with Cranberry Mayo*

*Roast Beef with Horseradish Mayo*

*Ham and Swiss Cheese*

*Avocado, Tomato and Cucumber with Roasted Red Pepper*

*Egg Salad*

*Tuna Salad*

*Assorted Desserts*

*Freshly Brewed Regular & Decaffeinated Coffee*

*Selection of International Teas*

*\$16.00 per person*

## ***Mediterranean Sandwich Buffet***

*Soup du Jour*

*Crudités Platter & Herb Dip*

*Sicilian Pasta & Vegetable Salad*

*Pickle & Olive Tray*

*Grilled Red Peppers, Zucchini and Eggplant with Hummus on Pita Bread*

*Oregano Scented Grilled Chicken with Tzatziki Sauce on Pita Bread*

*Roast Beef with Roasted Red Pepper Aioli*

*Seasonal Sliced Fresh Fruit Display*

*Cookies & Squares*

*Freshly Brewed Regular & Decaffeinated Coffee*

*Selection of International Teas*

*\$19.00 per person*

*Minimum of 15 Guests ~ add \$2.00 per person if under minimum guarantee.*

*Our Catering Department will be pleased to tailor a menu to suit your specific requirements.*

*Prices are per person and do not include applicable taxes and 15% gratuities.*

*\*\* Prices subject to change, most current prices will be applicable.*



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## **California Wrap Buffet**

*Soup du Jour*

*Five Bean Salad & Country Style Potato Salad*

*Romaine Lettuce & Caesar Dressing*

*Pickle & Olive Tray*

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*Sun-dried Tomato, Spinach & Plain Flour Tortillas*

*Grilled Chicken with Fire Roasted Salsa*

*Grilled Vegetable with Provolone*

*Shrimp and Avocado Salad*

*(All wraps include shredded lettuce)*

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*Seasonal Sliced Fresh Fruit Display*

*Assorted Cookies and Squares*

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*Freshly Brewed Regular & Decaffeinated Coffee*

*Selection of International Teas*

*\$20.00 per person*

*Minimum of 15 Guests ~ add \$2.00 per person if under minimum guarantee.*

## **Deli Luncheon Buffet**

*Basket of Rolls, Rye Bread, French Baguette & White Bread with Butter*

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*Soup du Jour*

*Country Style Potato Salad & Sicilian Pasta Salad*

*Grilled Vegetables with Olive Oil & Balsamic*

*Seasonal Greens with Dressing*

*Crudités Platter & Herb Dip*

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*Continental Cold Cuts*

*Variety of Sliced Canadian Cheeses*

*Assorted Mustards, Horseradish and Mayonnaise*

*Pickles, Sliced Chilis, Sliced Red Onion, Sliced Tomatoes*

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*Assorted Pastries & Fruit Tarts*

*Freshly Brewed Regular & Decaffeinated Coffee*

*Selection of International Teas*

*\$20.00 per person*

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### **Italian Buffet**

*Selection of Rolls with Butter*

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*Tuscany Bean Salad*

*Grilled Vegetables with Olive Oil & Balsamic Vinegar*

*Lentil Salad*

*Seasonal Greens with Roasted Garlic and Oregano Dressing*

*Fresh Tomato & Cucumber Salad with Basil Vinaigrette*

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*Choice of:*

*Beef or Vegetarian Lasagne (Contains Dairy)*

*and*

*Choice of:*

*Cheese Tortellini or Penne in a Tomato or Cream Sauce*

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*Dainties*

*Seasonal Sliced Fresh Fruit Display*

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*Freshly Brewed Regular & Decaffeinated Coffee*

*Selection of International Teas*

*\$21.00 per person*

*Minimum of 15 Guests ~ add \$2.00 per person if under minimum guarantee*

### **Santa Fe Fajita Buffet**

*Selection of Rolls with Butter*

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*Soup du Jour*

~~~

*Variation of Salads*

*Crudités Platter & Herb Dip*

*Assorted Canadian Cheeses*

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*Chicken or Beef Fajita*

*Sauteed Mixed Vegetables*

*Accompanied with Shredded Lettuce, Diced Tomato,*

*Shredded Cheese, Tortillas and Salsa*

~~~

*Dainties*

*Seasonal Sliced Fresh Fruit Display*

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*Freshly Brewed Regular & Decaffeinated Coffee*

*Selection of International Teas*

*\$22.00 per person*

*Minimum of 15 Guests~ add \$2.00 per person if under minimum guarantee*

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## **Cortlandt Hall Buffet** *(Chef's Choice of Items to Include:)*

*Freshly Baked Rolls with Butter*

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*Soup du Jour*

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*Variation of Salads*

*Crudités Platter & Herb Dip*

*Assorted Canadian Cheese Board*

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*Chef's Choice of 2 Hot Entrées*

*Served with Potato or Rice & Fresh Seasonal Vegetables*

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*Chef's Dessert Table*

*(From Our Own Pastry Shop)*

*Seasonal Sliced Fresh Fruit Display*

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*Freshly Brewed Regular & Decaffeinated Coffee*

*Selection of International Teas*

*\$20.00 per person*

*Minimum of 15 Guests ~ add \$2 per person if under minimum guarantee.*

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**All Luncheon Entrées Include:  
Freshly Baked Rolls with Butter,  
Seasonal Greens with Dressing or Soup Du Jour,  
Selected Desserts,  
Freshly Brewed Regular & Decaffeinated Coffee & a Selection of International Teas**

## **Entrées** (Plate Service)

*Vegetarian Chili with Sour Cream and Scallions*  
\$15.00 per person

*Penne Pasta and Seasonal Vegetables in Arabiatta Sauce, Garlic Toast*  
\$13 per person  
~add chicken +\$3.00

*Ricotta and Spinach stuffed Cannelloni with Tomato Sauce and Basil Pesto*  
\$15 per person

*Hoisin Glazed Pork Loin, Seasonal Vegetables and Rice Pilaf*  
\$18.00 per person

*Asian Inspired Beef or Chicken Stir-fry with Cashews and Sauteed Vegetables on Jasmine Rice*  
\$16.00 per person

*Grilled Salmon, Grilled Asparagus, Buttered Carrots, Wild Rice Pilaf & Lemon Caper Sauce*  
\$18.00 per person

*Grilled Chicken Breast, Grilled Vegetables, Oven Roast Potatoes & Fire Roasted Tomato Sauce*  
\$20.00 per person

*Chicken Picatta, Sautéed Julienne of Bell Peppers, Cream Polenta & Tomato Basil Sauce*  
\$20.00 per person

*Grilled 6oz Sirloin, Seasonal Vegetables, Mashed Potatoes & Chimichuri Sauce*  
\$22.00 per person

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### ***Salad Extras***

*(Plate Service)*

*Balsamic Marinated Grilled Vegetables, Spring Mix Lettuce & Extra Virgin Olive Oil*  
+\$5.00 per person

*Rocket Salad, Sliced Red Onion, Roma Tomatoes, Shaved Parmesan Cheese & Balsamic Dressing*  
+\$5.00 per person

*Caprese Salad with Balsamic Reduction*  
+\$6.00 per person

### ***Soup Extras***

*(Plate Service)*

*Vegetable Cream Soup*  
*(Broccoli, Carrot, Cauliflower, Leek, Spinach, Asparagus)*  
+\$2.00 per person

*Santa Fe Tomato Soup*  
+\$2.00 per person

*Potato and Bacon Soup*  
+\$3.00 per person

*Cream of Wild Mushroom & Herbs*  
+\$4.00 per person

*Italian Wedding Soup*  
+\$5.00 per person

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## **Desserts** *(Plate Service)*

*Tarte Tatin with Crème Anglaise*

*Tiramisu in a Champagne Glass*

*Chocolate Trufflicious Cake with Crème Anglaise*

*English Trifle*  
+\$3.00 per person

*Lemon Curd Meringue Tart with Raspberry Coulis*  
+\$3.00 per person

*Crème Caramel with Seasonal Berries*  
+\$3.00 per person

*New York Cheesecake with Saskatoon Berries*  
+\$5.00 per person

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