

## CORPORATE LUNCH MENU #1

Choice of Assorted Chilled Juices  
Old Fashioned Cream of Cauliflower Soup  
Small Chef's Side Salad available upon Request



### SWEET & SOUR SPARERIBS

Tender oven-roasted spareribs with a tangy sweet and sour sauce

### FETTUCCHINE ALFREDO

Spinach Fettuccine Pasta in a Creamy White Sauce  
prepared with a hint of Garlic, Basil and White Wine  
served with Garlic Loaf

### BREAST OF TURKEY SANDWICH

Fresh oven roasted Breast of Turkey served  
on a homemade Panini Bun with  
Lettuce and Tomato



Lemon Torte  
Chocolate Sundae  
Ice Cream of the day  
Fresh Fruit in Season



## CORPORATE LUNCH MENU #2

Choice of Assorted Chilled Juices  
Chicken Noodle Soup  
Small Chef's Side Salad Available upon Request



### INDIAN BIRYANI

A Spicy Rice dish with Chicken, Raisins,  
and Exotic Herbs and Spices

### PENNE MARCAN

Asparagus, Diced Tomatoes and Black Olives in a rich creamy White  
Sauce with a hint of Garlic and White Wine over Penne Pasta

### SALAD NICOISE

Large Niçoise Salad Bowl with chunks of Albacore Tuna, Green Beans,  
Yukon Potatoes, Tomato and Egg Wedges tossed with Boston and Romaine  
Lettuce and a Homemade Vinaigrette Dressing



Our famous Butter Tarts  
Ice Cream of the day  
Fresh Fruit in Season



## CORPORATE LUNCH MENU #3

Choice of assorted Chilled Juices  
Hearty Vegetable and Rotini Pasta Soup  
Small Chef's Side Salad available upon Request



### CHICKEN VERONIQUE

Tender boneless, skinless Supreme Breast of Chicken simmered in a white cream sauce with White Wine, a hint of Tarragon, Green Grapes and served Steamed Rice Pilaf

### SIRLOIN BEEF COLD PLATTER

Thinly sliced English cut roasted Sirloin Beef served with Bristol Sauce, Potato Salad and garnish

### POLISH STYLE PEROGIES

Tender squares of Pasta filled with Cheese, pan fried with Diced Onions and served with Sour Cream and Bacon Bits on the side



Homemade Raspberry Square  
Chocolate Sundae  
Frozen Yogourt of the day  
Fresh Fruit in Season



## CORPORATE LUNCH MENU #4

Choice of Assorted Chilled Juices  
Old fashioned Potato & Leek Soup  
Small Chef's Side Salad available upon Request



### LINGUINE A POLLO

Succulent supreme Breast of Chicken grilled with South West Style Herb Crust on a bed of Linguine Pasta with a Light Lemon Sauce

### MUSKOKA TROUT

Fresh Muskoka Rainbow Trout pan-fried to perfection

### SEGWUN SUMMER SALAD

Red Leaf and Boston Lettuce topped with a Julienne of Gouda Cheese, Turkey, Egg and Tomato served with your choice of dressing



Old fashioned Chocolate Brownie  
Fresh Fruit in season  
Raspberry Sundae



## CORPORATE LUNCH MENU # 5

Choice of assorted chilled juices  
Italian Style Minestrone Soup  
Small Chef's side Salad available upon Request



### THAI CHICKEN

Free Range Chicken Breast in a Light Lemon Grass & Curry Sauce  
with Rice Pilaf

### CAJUN HALIBUT

Grilled Cajun Spiced Fillet of Halibut served with Saffron Rice

### VEGETARIAN WRAPPED SANDWICH

A medley of diced Vegetables wrapped up in a Sundried Tomato  
Flour Tortilla Shell spread with Dijon Mayonnaise  
Dressing and served with garnish



Viennese Apple Strudel  
Ice Cream of the day  
Fresh Fruit in Season



## CORPORATE LUNCH MENU #6

Choice of Assorted Chilled Juices  
Homemade Chicken Jambalaya Soup  
Small Chef's Side Salad available upon Request



### CHICKEN TETRAZZINI

Bucatini Pasta tossed in a Creamy White Wine and Garlic Sauce with Mushrooms, Carrots, Onions, and Tender Morsels of Chicken

### ORIENTAL VEGETABLE SATAY

A medley of Oriental Vegetables stir-fried with Soy and Hoisin Sauce and served over a Bed of Steamed Rice

### SMOKED SALMON SANDWICH

Thinly sliced Smoked Salmon on a Fresh Bagel with Cream Cheese and Red Italian Onions served with Macaroni Salad



Raspberry Chocolate Pudding Cake  
Ice Cream of the day  
Fresh Fruit in Season



## CORPORATE LUNCH MENU #7

Choice of Assorted Chilled Juices  
Cream of Cheese & Broccoli  
Small Chef's Side Salad available upon request



### FUSILLI PRIMAVERA

A medley of Fresh Garden Green Vegetables in a  
Light Cream Sauce over Tender Fusilli Pasta

### FILLET OF BEEF STROGANOFF

Julienne of Filet Mignon, Mushrooms, Dill Pickle, Onions, Red Wine and  
Sour Cream simmered gently and served  
with Steamed White Rice

### CHICKEN CAESAR SALAD BOWL

Breast of Chicken Strips and cool, crispy Romaine Lettuce,  
tossed with our Homemade Caesar Dressing, Croutons,  
Bacon Bits and freshly grated Parmesan Cheese



Our famous Butter Tarts  
Frozen Sorbet of the day  
Fresh Fruit in Season



## CORPORATE LUNCH MENU # 8

Choice of Assorted Chilled Juices  
Homemade Butternut Squash and Carrot Soup  
Small Chef's Side Salad available upon Request



### CHICKEN PARMIGIANA

Mozzarella Cheese and Tomato Sauce atop a Tender  
Breast of Skinless Chicken oven roasted to perfection

### TUNA SALAD SANDWICH

Tuna Salad, Green Onions and Lettuce served on a multi-grain bun with  
Potato Salad and garnish

### LINGUINE A OLIO

Linguine Pasta tossed with a Medley of Jump  
Fried Vegetables, White Wine, Olive Oil,  
Garlic and fresh basil



Old fashioned Apple Crisp  
Butterscotch Sundae  
Fresh Fruit in Season

