


# PLATED LUNCH MENU





**For groups under 20 people. To provide two entrée selections there will be a \$4.50 service charge per person. All entrées include freshly brewed coffee, decaffeinated coffee and tea service.**

**Not available at Qualico Family Centre**

## Soups

-   Roasted butternut squash soup with pumpkin seeds and basil oil  
• **7.00 per person**
-   Roasted Roma tomato and fresh basil soup with basil oil  
• **7.00 per person**
-  Leek and potato with crispy leeks  
• **7.00 per person**
-  Truffle and parsnip soup with fennel and chive creme fraiche  
• **7.00 per person**
-  Cream of mushrooms with truffle creme and chives  
• **7.00 per person**

## Entrée Salads

-  Baby spinach, strawberry, blueberry, red onion, goat cheese, toasted almonds, white wine vinaigrette  
• **15.00 per person**  
  
Romaine leaves tossed with a creamy Caesar dressing and parmesan cheese with a garlic crouton  
• **15.00 per person**
-   Tossed greens salad, cherry tomato, cucumber, radish, julienne carrots, lemon dill vinaigrette  
• **15.00 per person**
-  Mesclun greens, green apple, crumbled feta, candied pecan, apple cider vinaigrette  
• **15.00 per person**

**add 3oz grilled chicken \$6.00**

**add 3oz grilled salmon \$8.00**

## Sandwiches

**Served with tossed greens salad or French fries**

### Roasted Vegetable Wrap

Mediterranean seasoned roasted vegetables tossed in Greek vinaigrette in a tortilla wrap with red pepper hummus, vegan mozzarella, lettuce and tomato

• **18.00 per person**

 Substitute gluten free tortilla add \$2.00

### Classic Burger

8oz beef chuck patty, cheddar, smoked bacon, lettuce, tomato, red onion, pickle, mustard and mayo on potato scallion bun

• **20.00 per person**

### Cajun Chicken Sandwich

Cajun grilled chicken breast, cheddar, garlic aioli, lettuce, tomato, ciabatta bun

• **21.00 per person**

### Peach, Brie & Chicken

Grilled chicken breast, peach chutney, brie, arugula, garlic aioli, ciabatta bun

• **21.00 per person**

### Smoked Brisket Sandwich

House smoked brisket, horseradish aioli, honey lime coleslaw, potato scallion bun

• **23.00 per person**

 Vegan Option  Gluten Free Option

## Food Allergy Concerns?

Please talk to our catering office staff in advance about gluten, lactose or other dietary considerations, and we will be pleased to accommodate.

Additional charges may apply.

## Bowls & Plates

-   **Teriyaki Bowl**  
Rice, pickled cucumber, pickled carrots, radish, green onion, cilantro, cabbage sesame seed, teriyaki sauce  
• **17.00 per person**
-  **Quinoa Power Bowl**  
Quinoa, hummus, chickpeas, cherry tomatoes, cucumbers, feta, olives, roasted red peppers, lemon vinaigrette  
• **17.00 per person**
-  **Fiesta Bowl**  
Rice and beans, pico de gallo, blackbeans, corn, radish, feta, tortilla crisp, cilantro, Mexican ranch dressing  
• **17.00 per person**



**add 3oz grilled chicken \$6.00**

**add 3oz grilled salmon \$8.00**

-  **Vegetable Strudel**  
Grilled asparagus, portobella mushroom, red pepper, zucchini, and red onion in filo pastry with roasted red pepper sauce  
• **23.00 per person**
-  **Roasted Chicken Supreme**  
Served with herb and Dijon roasted potatoes, seasonal vegetable, choice of sauce (mushroom cream, mustard demi)  
• **28.00 per person**
-  **Roasted Atlantic Salmon**  
Served with crispy shallot rice, seasonal vegetable, choice of sauce (tomato caper chutney or yogurt dill coulis)  
• **28.00 per person**
-  **New York steak**  
Grilled 10oz striploin steak with brandied peppercorn sauce, herb and mustard potatoes, seasonal vegetables  
• **59.00 per person**

 Vegan Option  Gluten Free Option

## Desserts

-  Flourless rich chocolate cake with whipped cream and strawberry fan  
• **13.00 per person**
-  Vanilla crème brulee with whipped cream and strawberry fan  
• **14.00 per person**
-  Lemon raspberry torte with whipped cream and strawberry  
• **14.00 per person**
-  Vegan sticky orange marmalade cake, raspberry coulis  
• **14.00 per person**

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