

PASTA BAR LUNCHES

Minimum Order of 8 is Required

*Pasta entrees can be modified for dietary restrictions and pasta, or rice will be substituted for Gluten free requests
Groups of 8 or more select one pasta / Groups of 20 or more select two pastas
Groups of 30 or more select three pastas*

Our gourmet pasta bar lunches are served with our crisp house garden salad, home-made focaccia or ciabatta bread, dessert, and a combination of chilled bottled water/pop.

(EPB#1) Entrée Pasta Bar Selections

Baked Pasta Lasagna Style or Baked Pasta Florentine

Our popular baked pasta with either seasoned beef or ricotta cheese & spinach in our tomato basil sauce

Baked Tortellini Rosa & Chicken

Baked cheese tortellini with grilled chicken, peas & seared mushrooms in a tomato basil cream sauce

Rotini Rustica with Sausage

Oven roasted sausage, seared sweet peppers and onions with rotini pasta in our fresh tomato basil sauce

Linguine Shrimp or Chicken Primavera

Linguine pasta with seared vegetables, tiger shrimp or grilled chicken in an olive oil & garlic sauce

Sweet & Spicy Thai Chicken Noodles

Noodles tossed with seared Asian infused vegetables & grilled chicken in an olive oil & garlic glaze

Penne Arrabbiata

Penne pasta tossed in our authentic spicy tomato basil sauce with seared mushrooms & spinach

Potato & Cheddar Perogies

Potato & cheddar stuffed perogies tossed with sautéed caramelized onions & bacon...served with sour cream

Ravioli Bolognese

Ravioli tossed in a fresh "Bolognese" sauce...our fresh tomato basil sauce with seasoned beef

Rotini Pesto Alfredo Chicken

Rotini pasta with seared julienne vegetables & grilled chicken tossed in a roasted pepper pesto Alfredo sauce

Baked Rigatoni Rosa

Baked rigatoni pasta in a tomato cream sauce with three cheeses, spinach & homemade meatballs

\$16.45 per person excluding taxes and delivery

Substitute for our Caesar, Greek or California salad for an additional \$1.50 per person

INDIVIDUALLY PACKAGED MEALS \$1.50 per person

HOT ENTRÉE LUNCHES

Minimum Order of 8 is Required

All our gourmet entrée lunches are served with our crisp house garden salad, home-made focaccia or ciabatta bread and a combination of chilled bottled water/pop along with an additional side of your choice.

SEARED CHICKEN ENTREES

Prepared with boneless & skinless seared Halal chicken breasts

SC#1 Piccata...artichokes in a lemon wine sauce | **SC#2 Tuscan**...with a roasted pepper & basil cream sauce

SC#3 Primavera...sautéed peppers, mushrooms zucchini, diced tomatoes in a light wine sauce

SC#4 Lemon Herb...lemon herb chardonnay sauce | **SC#5 Mediterranean**...sautéed mushroom wine sauce

BREADED CHICKEN ENTREES

Prepared with boneless & skinless breaded Halal chicken breasts

BC#1 Parmigiana...breaded and topped with our fresh tomato basil sauce, parmigiano and mozzarella cheese

BC#2 Florentine...topped with a tomato basil sauce, seared spinach & mozzarella

BC#3 Thai...with caramelized onions, peppers & napped with a sweet & spicy Thai glaze! Tasty!

BC#4 Rustic Chicken...with sautéed mushrooms in a chardonnay cream sauce

BEEF ENTREES

Prepared with in-house slow roasted beef, then thinly shaved

BE#1 Rosemary Garlic...braised in a rosemary garlic jus | **BE#2 Beef Au Jus**...classic w/ mushrooms

BE#3 Teriyaki...with mushrooms, peppers & onions | **BE#4 Asian Pepper**...with sweet peppers & onions

SIDES

Select one of the following

Pasta with ricotta & spinach in olive oil & garlic | Pasta Rosa | Pasta Florentine w/ tomato sauce

Oven roasted potatoes | Red skin mashed potatoes | Mediterranean potatoes w/ olive oil & herbs

Risotto Pomodoro | Broccoli Mushroom Rice Casserole | Steamed or Stir-Fried rice & vegetables

Vegetable Samosa | Sweet Corn | Baby Carrots | Peas & mushrooms | Chef's seasonal choice

\$15.95 per person plus taxes and delivery

Additional Side \$3.25 | Butter tart \$2.75 | In-house baked cookie \$1.60 | Dessert tray \$3.25

Substitute the garden salad for our Kale, Greek, Caesar or California Salad for an additional \$1.50 per person

INDIVIDUALLY PACKAGED MEALS \$1.50 per person

HOT COMBINATION ENTRÉE LUNCHES

Minimum Order of 8 is Required

All our gourmet entrée lunches are served with home-made focaccia or ciabatta bread and a combination of chilled bottled water/pop

(E#1) Tandoori or Butter Chicken

Seared quarter chicken Tandoori style or in a butter chicken sauce. Served with East Indian flavored potato/vegetable/chickpea/rice medley, vegetable samosa and grilled pita points.

(E#2) Not Your Mom's Meatloaf

Our home-made meatloaf is filled with mozzarella, roasted pepper, spinach & ham. Served with our creamy red skin mashed potatoes and sweet corn.

(E#3) Mexican Braised Chicken Enchiladas

Flavour's of Mexico in our braised chicken enchilada served with our famous Mexican baked rice, mixed bean cilantro salad and pita points...delicioso!

(E#4) Italian Beef Braciolo

Seared beef cutlets filled with breadcrumbs, four cheeses, seasoned beef & spinach then rolled and braised in our tomato basil sauce. Served with Mediterranean potatoes and a garden salad.

(E#5) Authentic Homemade Italian Lasagna (available in trays for 9, 14 & 18)

Our delicious meat lasagna or vegetarian lasagna with seared vegetables, ricotta cheese and spinach... made with fresh pasta sheets and served with a Caesar salad and mozzarella garlic ciabatta bread.

(E#6) Artesian Pasta Rolls or Stuffed Shells

Two meat or spinach and ricotta rolled filled pasta sheets baked in a light tomato sauce served with a seasonal vegetable and Italian tossed salad. Substitute with stuffed pasta shells... available with the same fillings.

(E#7) Honey Garlic Chicken

Lightly battered strips of chicken, tossed with a home-made honey garlic ginger glaze. Served with a stir-fried vegetable rice, Asian slaw and vegetable eggrolls.

(E#8) Stuffed Beef Milanese

Breaded & folded beef cutlet stuffed with seared spinach, mozzarella & ricotta, topped and baked with our own tomato basil sauce. Served with Mediterranean potatoes, sweet peas & mushrooms.

(E#9) Stuffed Chicken

Focaccia bread & vegetable stuffing filled chicken breast braised in a light wine sauce. Served with red skin mashed potatoes, glazed carrots & corn.

\$15.95 per person plus taxes and delivery

Additional Side \$3.25 | Butter tart \$2.75 | In-house baked cookie \$1.60 | Dessert tray \$3.25

INDIVIDUALLY PACKAGED MEALS \$1.50 per person