

## PASTA BAR LUNCHEs

### Minimum Order of 8 is Required

*Pasta entrees can be modified for dietary restrictions and 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*

**\$18.75 per person excluding taxes and delivery (\$30)**

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

## HOT ENTRÉE LUNCHES

### Minimum Order of 8 is Required

All of 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  
**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

**\$18.25 per person plus taxes and delivery (\$30)**

Additional Side \$3.35 | Butter tart \$2.85 | In-house baked cookie \$1.75 | Dessert tray \$3.25

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

## HOT COMBINATION ENTRÉE LUNCHES

### Minimum Order of 8 is Required

All of 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 our sauteed vegetable mix. Served with our creamy red skin mashed potatoes and vegetable side.

#### (E#3) Mexican Braised Chicken Enchiladas

Flavours of Mexico in our braised chicken enchilada served with our famous Mexican baked rice, mixed bean cilantro salad and tortilla chips,

#### (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.

**\$18.25 per person plus taxes and delivery (\$30)**

Additional Side \$3.35 | Butter tart \$2.85 | In-house baked cookie \$1.75 | Dessert tray \$3.25