

# PLATED Lunch Menu

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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 garlic croutons

**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 pecans, apple cider vinaigrette

**15.00 per person**

Add 3 oz. grilled chicken \$6.00

Add 3 oz. grilled salmon \$8.00

## Sandwiches

**Served with tossed greens salad or French fries.  
For groups under 20 people only.**

### Roasted Vegetable Wrap

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

**18.00 per person**

Substitute gluten free tortilla add \$2.00

### Classic Burger

8 oz. 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**

## 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, black beans, corn, radish, feta, tortilla crisp, cilantro, Mexican ranch dressing

**17.00 per person**

Add 3 oz. grilled chicken \$6.00

Add 3 oz. 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)

**29.00 per person**

### New York Steak

Grilled 10 oz. striploin steak with brandied peppercorn sauce, herb and mustard potatoes, seasonal vegetables

**59.00 per person**

## 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 with raspberry coulis

**14.00 per person**

### 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.