












PLATED LUNCH MENU

**Available only in The Pavilion. Minimum 20 people.*

Soups

-  Wild Rice and mushroom bisque with truffled crème
• **6.25 per person**
-  Tomato and fennel with crème fraiche and chives
• **6.25 per person**
-   Roasted butternut squash soup with chickpeas and sage oil
• **6.25 per person**
-  Broccoli and cheddar soup
• **6.25 per person**
-  Leek and potato with crispy leeks
• **6.25 per person**
-   Black bean and cilantro with corn tortilla crisps
• **6.25 per person**
-  Moroccan spiced roasted cauliflower and carrot with quinoa
• **6.25 per person**

Salads

- Romaine leaves tossed with a creamy Caesar dressing and parmesan cheese with a garlic focaccia crouton
• **6.25 per person**
- Romaine leaves tossed with sesame ginger vinaigrette, red peppers, carrots, red onion and wonton crisps
• **6.25 per person**
-   Spinach leaves with maple Dijon vinaigrette, apples, red onion and toasted pumpkin seeds
• **6.25 per person**
- Chopped kale and quinoa salad, cucumber, red onion, red pepper, crispy chickpea, feta with lemon mint vinaigrette
• **6.25 per person**


 Vegan Option

 Gluten Free Option




-   Spinach leaves with balsamic raspberry vinaigrette, fresh strawberries, sundried blueberries and toasted almonds
• **6.25 per person**
-  Romaine, watermelon, cucumber, feta cheese, sundried blueberries with a lemon thyme vinaigrette
• **6.25 per person**
-   Mixed greens with fresh garden herb vinaigrette, cucumber, shredded carrot, radishes and tomato
• **6.25 per person**
-  Mixed greens with apple cider maple vinaigrette, candied pecans, sundried cranberries and pears
• **6.25 per person**

Entrée Choices

Chicken

-  Balsamic roasted chicken breast, beefsteak tomatoes, boconcini, red onion, baby spinach and fresh herb vinaigrette
• **21.00 per person**
- Sesame chicken rice bowl, brown rice, shredded carrot, green onion, cucumber, daikon shoots, peas with sesame ginger vinaigrette
• **18.00 per person**
- Open faced roasted chicken, apple chutney, arugula and brie sandwich on ciabatta bread with arugula with fresh garden salad
• **17.00 per person**

Fish

-  Grilled Atlantic salmon, arugula, watermelon, cherry tomato, red onion, red pepper, feta and lemon basil vinaigrette
• **22.00 per person**
-  Poached pesto crusted pickerel, tomato and red pepper relish, grilled asparagus, basmati rice
• **23.00 per person**
-  Soy maple glazed salmon with edamame and black bean salad, baby lettuces, cucumber and pickled shiitake mushrooms
• **22.00 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.



Beef

Hamburger, fresh pressed patty on potato onion bun with sautéed mushrooms and onions, Bothwell cheddar cheese, lettuce tomato and pickle with home cut fries

• **18.00 per person**



Grilled 6oz New York steak, pesto roasted tomato, home cut fries, maitre d'hotel butter

• **35.00 per person**

Vegetarian

Spinach, mushroom and Swiss cheese quiche and fresh garden salad with Assiniboine Park honey and apple cider vinaigrette

• **18.00 per person**

Grilled vegetable flatbread, fresh basil pesto, grilled zucchini, asparagus, eggplant, red pepper, red onion, feta cheese with fresh garden salad

• **18.00 per person**

Vegan



Roasted vegetable strudel with red pepper coulis and fresh garden salad

• **18.00 per person**

Desserts

Individual New York cheesecake with berry compote, whipped cream and mint

• **10.00 per person**

Vanilla panna cotta with fresh berries, berry sauce and mint

• **9.50 per person**



Lemon curd with fresh berries, whipped cream and mint

• **9.50 per person**



Wild berry sorbet with whipped cream and seasonal berries

• **9.00 per person**



Vanilla crème brulee with whipped cream and strawberry fan

• **10.00 per person**

Caramel rum bananas with vanilla ice cream, toasted coconut and chocolate drizzle

• **9.50 per person**



Flourless rich chocolate cake with whipped cream and strawberry fan

• **10.00 per person**



Lemon raspberry torte with whipped cream and raspberries

• **10.00 per person**



Vegan sticky orange marmalade cake, raspberry coulis, blackberries

• **10.00 per person**



Vegan Option



Gluten Free Option

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