

Plated Luncheon...

Each table will start with a basket of warm artisan buns & butter, followed by:

Starter

(Please choose one)

Mixed Heart of Greens
Cucumber, Sun-dried Cranberries, Pumpkin Seeds, and Housemade Honey Dressing

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Chef's Daily Soup Selection

Entree

(Please choose one of the following for your guests)

Wild Mushroom Ravioli \$31
Oven Roasted Cremini Mushrooms & Garlic, Onions and Cheeses; served with a Basil Cream & Garlic Crostini

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Seared Chicken Breast \$32
Served Skin-on with Buttery-Tarragon Cream Whipped Potatoes & Seasonal Vegetables

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Prawn-Stuffed Chicken Breast \$32
Served with a Roasted Garlic & Red Pepper, White Wine Sauce; Whipped Potatoes, & Seasonal Vegetables

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Pecan-Crusted Baked Salmon with Atlantic Shrimp \$36
Served with a Lemon-Beurre Blanc, Rice Pilaf & Seasonal Vegetables

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Seared 7oz Center-Cut Black Angus Top Sirloin Steak \$38
Served with a Mushroom Duxelle and Cabernet Jus, Whipped Potatoes & Seasonal Vegetables

Dessert

Nocturne Hazelnut Torte
Chocolate Sponge, Hazelnut Mousse & Chocolate Ganache

Mosaic Coffee & Tea Service

*** Please note that all Vegan & Gluten Free orders must be pre-ordered ***

Corporate Business Lunch Buffet...

\$24 per guest

Starters

Mixed Green Salad with Assorted Dressings
Coyote Creek Pasta Salad
Marinated Olives

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Assorted Quartered Gourmet Sandwiches

*Selections of Ham, Beef, Egg Salad, Tuna, Vegetarian & Turkey
Served on White, Brown, Whole Grain & Rye Breads*

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Desserts

Fresh Fruit Platter
Assorted Bite-Sized Squares

Mosaic Coffee & Tea Service

** Only available Monday to Friday **

*** Please note that all Vegan & Gluten Free orders must be pre-ordered ***

Lunch Buffet...

Starters

Warm Artisan Rolls with Butter
Coyote Creek Caesar Salad
Tureen of our Chef's Daily Soup Creation
Marinated Olives

Entrees

Please select one of the following for your guests

Vegetarian Lasagna \$30
*An Assortment of Fresh Vegetables layered in a Fire-Roasted Marinara
with Mozzarella & Asiago Cheeses*

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Wild Mushroom Ravioli \$32
*Oven Roasted Cremini Mushrooms & Garlic, Onions and Cheeses;
served with a Basil Cream, Garlic Crostini*

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Fresh BC Salmon & Cold Water Shrimp \$35
Finished with a Lemon-Beurre Blanc and served with Rice

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Chicken Breast Scaloppini \$33
Served with BC Shitake Mushrooms and Rice

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Peppercorn Crusted Roasted Pork Loin \$31
Served with a Balsamic Mustard Sauce and Rice

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*For a selection of two entrees- Add \$7/ guest
Chef Attended Roast Beef Carving Station- Add \$9/ guest*

Accompaniments

Chef's Choice Seasonal Vegetables

Desserts

Assorted bite-sized baked sweets

Mosaic Coffee & Tea Service

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