



LUNCH MENUS

Sandwich Lunches

Deli Sandwich Lunch (1pp)

Choose one of our Deli Style Sandwiches served with a Garden Salad with Chefs Choice Dressing,
and a selection of our House Made Mini Pastries or Cookies
17.50 per guest

Mini VIP Sandwich Lunch (2pp)

Assorted Selection from our list of Deli and Gourmet Sandwiches -
Served on Mini Croissant, Panini, Pain au Lait, Whole Wheat Buns and Wraps
Caprese Salad
Classic Caesar Salad with Shaved Grano Padano Cheese, Pesto Croutons and Marinated Red Onions
Served with a Selection of our House Made Mini Pastries or Cookies
22.50 per guest

Sandwich Varieties

Deli Choices

6.00

Egg Salad with Celery, Parsley
Tuna Salad with Red Onion, Cornichons
Chicken Salad with Celery and Avocado
Marinated Grilled Vegetables with Hummus
Montreal Smoked Meat
Roast Beef
Ham and Swiss with Koslik's Mustard

Gourmet Sandwich Choices

8.50

Chicken and Turkey

Grilled Chicken Caesar Wrap with Tomato, Romaine, Bermuda Onion, Bacon, and Caesar Dressing

Herb Marinated Grilled Chicken with Gruyere, Arugula and Honey Mustard Aioli

Roasted Turkey Breast with Mixed Greens, Honey Dijon Mustard, Tomato and Brie

Lemon and Herb Grilled Chicken with Tomato, Sweet peppers, Feta, Sundried Tomato and

Artichoke Tapenade

Herb Roasted Breast of Turkey with Romaine Hearts, Tomato and Cranberry Aioli

Beef

Thinly Sliced Grilled Flanksteak with Purple Cabbage Slaw, and a Grainy Mustard Barbecue Sauce

Herb Crusted Beef Striploin with Tomato, Onion, Smoked Provolone, and Horseradish Mayo

House Cured Bresaola, Salami, Tomato, and Havarti with Basil Herb Aioli

Fish

Poached Salmon salad with Roasted Garlic Tarragon Aioli, Red Onion, Cucumber, and Mustard Greens

House Smoked Salmon with Lemon Caper Cream Cheese and Red Onion

Vegetarian

House made Falafel with Romaine, Marinated Red Onion, Tomato and Tzatziki

Grilled Eggplant with Zucchini, Roasted Peppers, Portobello, Thyme Goat Cheese and Watercress

Tomato, Aged Cheddar, Avocado, Roasted Peppers, and Organic Sprouts with a Pesto Aioli

Vegan

House made Falafel with Romaine, Marinated Red Onion, Tomato, and Lemon Hummus

Grilled Eggplant with Zucchini, Roasted Peppers, Portobello, Arugula and Basil Pesto and Watercress

Avocado with Mushroom, Roasted Red Peppers, Tomato, Basil Pesto and Arugula

Room Temp Buffet Lunch Samples

Menu One

Dill and Thyme Marinated Filet of Atlantic Salmon
Fennel, Rutabaga and Sweet Potato Salad with Chevre and a Sherry Vinaigrette
Orzo Salad with Green Beans and Roasted Tomatoes, Basil Pesto
Mixed Greens with Gooseberries, Green Radish and Pickled Red Onions in a Roasted
Garlic and Basil Vinaigrette
A Selection of Breads with Whipped Butter Swirls
Rhubarb Raspberry Tarts with Chantilly Cream
25.00 per guest

Menu Two

Oven Roasted Chicken Supreme with Blood Orange, Raisin, and Cilantro Relish
Spinach and Ricotta Pie
Arugula, Candied Pecan, and Currant Salad with Shaved Parmesan
Herb and Lemon Sautéed Haricot Verts
Assorted Mini Cheesecakes
30.50 per guest

Menu Three

Grilled Flank Steak with House BBQ Sauce (3oz)
Grilled Filet of Atlantic Salmon with Citrus Crust (3oz)
Grilled Breast of Free Range Chicken with Pesto (3oz)
Baby Arugula Salad with Grilled Seasonal Vegetables
Fresh Sliced Fruit Platter
Mini House Made Brownies
34.00 per guest

Hot Buffet Lunch Samples

Menu One

Roasted Chicken with Lemon Thyme Butter
Barley and Wheat Berry Salad with Bacon, Toasted Pecans, Watercress and Sweet Baby Tomatoes
Sumac Roasted Carrots with a Pomegranate Dressing
Fresh Baked Corn Bread
Seasonal Fruit Skewers
26.00 per guest

Menu Two

Balsamic, Herb and Pine Nut Beef Brisket
Vegetarian/Vegan Option: Mushroom, Lentil and Pearl Onion 'Bourguignon' with Fresh Thyme
Yukon Gold Potato Mash with Garlic
Maple Roasted Carrots and Parsnips
Assorted House Made Mini Tarts
29.50 per guest

Menu Three

Grilled Striploin of Beef with Chimmi Churri Sauce
Broccolini with Sautéed Onions and Tri-color Peppers
Yukon Gold Scalloped Potatoes
Green Salad with Crisp Seasonal Vegetables and Citrus Vinaigrette
Buttermilk Chocolate Cake with Chocolate Mint Icing
36.00 per guest

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