LUNCH BUFFET MENU 1 - 15.50 per person

**Salads**
Assorted greens with sliced citrus fruits and lemon mint dressing
Couscous salad with dried fruits
...

**Assorted sandwiches, made on freshly baked breads & wraps, to include:**
Miso marinated grilled vegetables with edamame hummus
Egg salad, green onions, dijon mustard, mayonnaise
Beet cured gravlox salmon, edamame hummus and enoki mushrooms
Grilled flank steak, caramelized onions, horseradish cream, arugula
Grilled chicken with pancetta bacon, provolone cheese and chipotle aioli
Black forest ham, jalsberg cheese, dijon, boston bib lettuce
Herb roasted turkey breast pommery aioli and arugula
White albacore tuna salad with lemon
...

**Desserts**
Sweet L-EAT’s own mini cookies and biscotti's
...

**ESTIMATED PRICING BREAKDOWN, BASED ON 100 GUESTS**

- **MENU;** based on 100 guests x 15.50 per person $1550.00
- **BEVERAGES;** based on pop, juice, bottled water and coffee and tea, 100 guests x 3.50 per person $350.00
- **STAFFING;** 1 supervisor, 1 waitstaff for complete set up and tear down, based on a 4 hour minimum, $228.00
- **ESTIMATED RENTALS;** 9.00 per person $900.00
- **15% TMX LANDMARK FEE;** on food and beverages $285.00
- **SUBTOTAL** $3313.00
LUNCH BUFFET MENU 2 – 22.50 per person
L-EAT’s own flat breads with white bean and thyme hummus
...

Salads
Baby spinach salad with dried cranberries, hearts of palm & lemon dressing
Fingerling potato salad with sweet peas, radish, yogourt dill dressing
Grilled corn salad with roasted red pepper and cilantro
...

Room temperature main courses:
Lemon and rosemary chicken supreme’s with lemon chive aioli
Poached salmon fillets with mango, lime salsa
...

Desserts
Sweet L-EAT’s own cookies, biscotti’s, squares and mini tarts
...

ESTIMATED PRICING BREAKDOWN, BASED ON 100 GUESTS

<table>
<thead>
<tr>
<th>Description</th>
<th>Cost</th>
</tr>
</thead>
<tbody>
<tr>
<td>MENU; based on 100 guests x 22.50 per person</td>
<td>$2250.00</td>
</tr>
<tr>
<td>BEVERAGES; based on pop, juice, bottled water and coffee and tea, 100 guests x 3.50 per person</td>
<td>$350.00</td>
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<tr>
<td>STAFFING; 1 supervisor, 1 waitstaff for complete set up and tear down, based on a 4 hour minimum</td>
<td>$228.00</td>
</tr>
<tr>
<td>ESTIMATED RENTALS; 9.50 per person</td>
<td>$950.00</td>
</tr>
<tr>
<td>15% TMX LANDMARK FEE; on food and beverages</td>
<td>$390.00</td>
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<td>SUBTOTAL</td>
<td>$4168.00</td>
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</tbody>
</table>
LUNCH BUFFET MENU 3 – HOT LUNCH – 28.00 per person

**Salads**
Traditional caesar salad grana padano and herb croutons
Yellow & red cherry tomatoes with baby bocconcini cheese and fresh basil
White bean, roasted pepper and broccoli salad with lemon and olive oil
...

**Main courses:**
Grilled new york striploin with caramelized onions and rosemary jus
Chicken parmigana with mozzarella and plum tomato basil sauce
Grilled vegetable and goat cheese stacks
...

**Desserts**
Miniature mousse, tiramisu and cheesecake cups
...

**ESTIMATED PRICING BREAKDOWN, BASED ON 100 GUESTS**

- **MENU:** based on 100 guests x 28.00 per person
  - $2800.00
- **BEVERAGES:** based on pop, juice, bottled water and coffee and tea, 100 guests x 3.50 per person
  - $350.00
- **STAFFING:** 1 supervisor, 2 waitstaff for complete set up and tear down, based on a 4 hour minimum,
  - $336.00
- **ESTIMATED RENTALS:** 9.50 per person
  - $950.00
- **15% TMX LANDMARK FEE:** on food and beverages
  - $472.50
- **SUBTOTAL**
  - $4908.50