LUNCH MENU 1

THE NON-ALCOHOLIC BEVERAGE BAR
Still and Sparkling Water, Orange Juice, Cranberry Juice, Coke, Diet Coke, Ginger Ale, Sprite, Diet Sprite, Lemons and Limes

THE BUFFET LUNCH

THE SALADS

Organic Greens Salad with Green Leaf Lettuce, Lolla Rossa and Red Leaf Lettuce, Garnished with Mandarins, Cherry Tomatoes, Cucumber and Carrot Ribbons, Basil Vinaigrette

Orzo Pasta Salad with Ratatouille Vegetables, Including Carrots, Green and Yellow Zucchini, Three Coloured Peppers and Purple Onions, Basil Vinaigrette

THE WRAPS

Grilled Vegetable Wrap
Smoked Chicken with a Chili Mayo Wrap
Roast Beef Sandwich with Pickles and Spiced Olives

THE DESSERTS

Double Chocolate Chunk Biscotti
Lemon Poppy Seed Biscotti
Oatmeal Cranberry Cookies
Pistachio Vanilla Cookies

Coffee and Tea Service

ESTIMATED SUMMARY OF COSTS
based on 100 guests

Menu - $30.00 per person $3000.00
Beverages - $3.50 per person $350.00
Labour - 2 chefs, 1 supervisor, 5 servers, 1 bartender $1387.50
based on a minimum of 5 hours, plus HST
Rentals - estimated $1500.00
15% Landmark Fee - on food and beverage $502.50
Subtotal $6740.00
LUNCH MENU 2

THE NON-ALCOHOLIC BEVERAGE BAR
Still and Sparkling Water, Orange Juice, Cranberry Juice, Coke, Diet Coke, Ginger Ale, Sprite, Diet Sprite, Lemons and Limes

THE BUFFET LUNCH

Organic Greens Salad with Green Leaf Lettuce, Lolla Rossa and Red Leaf Lettuce, Garnished with Mandarins, Cherry Tomatoes, Cucumber and Carrot Ribbons, Basil Vinaigrette

Asian Hearts of Palm and Mango Salad with Cilantro, Bell Peppers and Red Onions, Sweet Chili Vinaigrette

Mediterranean Dry Rubbed Chicken, Sliced Garnished with Roasted Heirloom Tomato Salsa

Penne Pasta with Mushrooms and Peppers in a Tomato Basil Sauce

Grilled Vegetables with Sweet Yellow and Orange Bell Peppers, Yellow and Green Zucchini, Carrots and Red Onions, Basil Oil

THE DESSERTS

Chocolate Fudge Brownie Rounds
Lemon Bar Squares
Butter Tarts
Key Lime Tarts

Coffee and Tea Service

ESTIMATED SUMMARY OF COSTS
based on 100 guests

Menu - $43.00 per person $4300.00
Beverages - $3.50 per person $350.00
Labour - 3 chefs, 1 supervisor, 5 servers, 1 bartender $1562.50
based on a minimum of 5 hours, plus HST
Rentals - estimated $1500.00
15% Landmark Fee - on food and beverage $697.50
Subtotal $8410.00
LUNCH MENU 3

THE NON-ALCOHOLIC BEVERAGE BAR
Still and Sparkling Water, Orange Juice, Cranberry Juice, Coke, Diet Coke, Ginger Ale, Sprite, Diet Sprite, Lemons and Limes

THE BUFFET LUNCH
Arugula Salad with Oven Dried Cherry Tomatoes, Pine Nuts and Diced Cucumbers, Honey Balsamic Vinaigrette

Tomato and Avocado Salad with Red Onions, Spiced with Cayenne Pepper, Topped with Crispy Spiced Tortilla Chips, Sweet Lime Vinaigrette

Nappa and Fennel Slaw with Blood Oranges, Toasted Cashews, Craisins, Black and White Sesame Seeds, Lime Honey Dressing

Grilled Salmon Fillet, Mango Papaya Salsa

Petit Fillet of Beef Ribeye with Wild Mushroom Jus

Mushroom Ravioli Topped with Olives, Sun-dried Tomatoes and Pine Nuts, Extra Virgin Olive oil

THE DESSERTS

Mini Apple Cobbler, served in 2" square shot glass

Sweet Potato Mousse with Ginger Crystals, served in a tall shooter glass

Smores Trifle Shooters
Layers of Graham Crackers, Chocolate Ganache and Marshmallows, Garnished with a Torched Meringue

Coffee and Tea Service

ESTIMATED SUMMARY OF COSTS
based on 100 guests

Menu $45.00 per person $4500.00
Beverages $3.50 per person $350.00
Labour - 3 chefs, 1 supervisor, 5 servers, 1 bartender based on a minimum of 5 hours, plus HST $1562.50
Rentals - estimated $1500.00
15% Landmark Fee - on food and beverage $727.50
Subtotal $8640.00