

Luncheon Menu '10

(Not valid from February 01 – March 03, 2010)

DELI SANDWICH BAR

(Buffet)

Chef's Daily Creation from the Soup Kettle
Garden Fresh Vegetable Tray with Zesty Ranch dip
Traditional Potato Salad
Marinated Three Bean Salad
Relish Tray & Condiments

Bakery Basket of Sliced Breads & Selected Rolls
Sliced Domestic Cheese Selection
Selections of Cold Cut Meats
Tuna Salad & Egg Salad

Fresh Fruit Salad, French Pastries & Assorted Tarts

Freshly Brewed Coffee / Tea

\$23.95 Per Person

(Minimum of 35 people)

THE CLOCKWATCHER

(Plated)

Chef's Daily Creation from The Soup Kettle
Traditional Potato Salad
Fresh Baked Jumbo Croissant
With Your Choice of Black Forest Ham & Swiss Cheese
OR Chicken & Mushroom Salad
OR Mexican Tuna Salad

Nanaimo Bar, Triple Chocolate fudge

Freshly Brewed Coffee / Tea

\$21.95 Per Person

(Minimum of 35 people)

*Above menus are served in a private room.
All prices subject to 15% gratuity & applicable taxes.*

Luncheon Menu '10

(Not valid from February 01 – March 03, 2010)

THE BOARDROOM (Buffet)

(Choose Any 2 of these Options):

Traditional Potato Salad
Penne Pasta with Pesto Mayonnaise
Garden Fresh Vegetable Tray with Zesty Ranch Dip
Relish Tray & Condiments

Assorted Finger Sandwiches (Choose Any 2 of these Options):

Ham & Cheese, Grilled Vegetable,
Tuna Salad, Egg Salad
OR Pastrami Red Onion

Freshly Brewed Coffee / Tea

\$21.95 Per Person (Minimum 35 People)

THE EXECUTIVE (Buffet)

Chef's Daily Creation from The Soup Kettle

(Choose Any 2 of these Options):

3 Bean & 3 Pepper Salad
Seasonal Market Greens with House Dressings
Garden Fresh Vegetable Tray with Zesty Ranch Dip
Relish Tray & Condiments
Traditional Potato Salad

A Deluxe Selection of Open-Faced Sandwiches

(Choose Any 3 of these Options):

Shrimp Salad, Grilled Vegetable, Black forest Ham,
Turkey, Tuna Salad OR Egg Salad

Freshly Brewed Coffee / Tea

\$25.95 Per Person (Minimum 35 People)

*Above menus are served in a private room.
All prices subject to 15% gratuity & applicable taxes.*

Luncheon Menu '10

(Not valid from February 01 – March 03, 2010)

ORIENTAL BUFFET

Seasonal Market Greens with a Soya & Sesame Vinaigrette
Thai Rice Noodle salad with Cashews
Shrimp & Cucumber Salad with Rice Vinegar

Choose between Stir Fried Chicken
OR Beef with Ginger & Soya Sauce
Served with Fried Rice, Vegetable Chow Mein

Sliced Fresh Fruit Salad
Caramel Egg Custard & Assorted Dessert Squares

Freshly Brewed Coffee / Tea

\$25.95 Per Person
(Minimum 35 People)

LANDMARK PASTA BAR

Caesar Salad with Parmesan Cheese & Croutons
Grilled Marinated Vegetable Platter
Sliced Tomatoes & Bocconcini with Balsamic Vinaigrette

Fresh Baked Meat Lasagna with Spinach & Ricotta
Linguine & Cheese Tortellini

Choose 2 Sauces for the side: Tomato Herbed,
Pesto Cream, Tomato Clam
OR Exotic Mushroom Sauce
Served with Grilled Garlic Toast

Selection of Mousse Desserts, Cheese Cake
Fresh Fruit Coupe

Freshly Brewed Coffee / Tea

\$27.95 Per Person
(Minimum 35 People)

*Above menus are served in a private room.
All prices subject to 15% gratuity & applicable taxes.*

Luncheon Menu '10

(Not valid from February 01 – March 03, 2010)

The Following Entrée Selections Include:

Choice of Seasonal Market Greens
OR Chef's Daily Creation from The Soup Kettle

ENTRÉE Served with Assorted Bread rolls & Butter

Penne Pasta Served with Grilled Breast of Chicken & Chorizo Sausage	\$21.95
Individually Baked Quiche Choose: Ham & Spinach, Chicken & Mushroom Garden Fresh Vegetables	\$21.95
Broiled Pork & Broccoli With Black Bean Sauce, Garden Fresh Vegetables & Fried Rice	\$23.95
Boneless Breast of Chicken Filled with Spinach & Riche and Enhanced with a Wild Mushroom Sauce Garden Fresh Vegetables & Roast Potatoes	\$23.95
Chicken Breast Parmesan Served with Pesto Linguine & Roma Tomato Sauce	\$23.95
Poached Pacific Salmon Fillet Presented with a Yogurt Dill Sauce, Garden Fresh Vegetables, Whipped Potato or Rice Pilaf	\$25.95
Rib-eye Steak Sandwich Placed on a French Baguette with Sautéed Mushrooms, Fried Onion, Grilled Tomato & Golden Crisp Fries	\$29.95

CHOICE OF DESSERT

Choose One

Frozen Strawberry Yogurt with Fruit Garnish
Crème Caramel with Citrus Sections
Chocolate Bavrois with Blackberry Sauce

Freshly Brewed Coffee / Tea

(Minimum 35 – 100 People)

*Above menus are served in a private room.
All prices subject to 15% gratuity & applicable taxes.*

PLEASE NOTE: ALL COURSES MUST BE THE SAME

Supplementary Menu'10

(Not valid from February 01 – March 03, 2010)

Supplementary Plated Items for Lunch

SOUPS

SUPPLEMENTARY ADDITIONAL

West Coast Clam Chowder	\$3.25	\$5.25
Beef Consommé with Julienne Vegetables	\$2.75	\$5.00
Broccoli & Scallion with Cheese Croutons	\$2.75	\$5.00

SALADS

SUPPLEMENTARY ADDITIONAL

Traditional Caesar Salad	\$2.75	\$5.00
Butter Lettuce Salad with Orange Sections And Yogurt Dressing	\$2.75	\$5.00
Tomato & Bocconcini with Balsamic Vinaigrette	\$2.75	\$5.00

APPETIZERS

SUPPLEMENTARY ADDITIONAL

Shrimp Cocktail Presented with a Brandy Sauce	\$3.75	\$5.50
Antipasto Platter with Prosciutto Ham, Grilled Eggplant, Zucchini, Peppers & Olives	\$4.25	\$6.25
Smoked Salmon on Mesclun Greens Served with a Horseradish Dressing	\$5.25	\$7.25



*Above menus are served in a private room.
All prices subject to 15% gratuity & applicable taxes.*

PLEASE NOTE: ALL COURSES MUST BE THE SAME