

Individually Plated Luncheons

\$24.00 per person

PLEASE CHOOSE ONE STARTER, ONE ENTRÉE & ONE DESSERT

STARTERS

SOUPS

Wild BC Mushroom, fresh thyme served with parmesan crustini

Smoked Tomato Bisque with herbed foccacia croutons

Lemon Chicken with vegetables & gremalat

SALADS

Marinated Tomato & Fresh Herbs with crumbled feta cheese & balsamic vinaigrette

Swans Caesar Salad with foccacia croutons & fresh grated parmesan cheese

West Coast Organic Salad Greens, julienne carrot, tear drop tomatoes & pea shoots with maple balsamic vinaigrette

ENTRÉES

Grilled Wild Salmon, with fennel & apple slaw & chefs vegetable choice of the day

Oven Roasted Chicken Supreme, with Mediterranean zucchini & tomato sauté & rice pilaf

Garlic & Dijon Roasted Leg of Lamb, pan jus with rosemary potatoes & dilled carrots

Chicken Paprika with spätzle & Chefs vegetable choice of the day

DESSERTS

Warm White Chocolate Bread Pudding with butterscotch sauce

Callebaut Chocolate Mousse with shortbread cookie

Meringue with brandy marinated berries & vanilla bean crème chantilly

Freshly brewed dark roast & decaffeinated LAVAZZA coffees & a tea variety including black, orange pekoe, herbal & green teas are included with the buffets.

ALL PRICES ARE SUBJECT TO 12% HST & 15% GRATUITY

PRICES SUBJECT TO CHANGE WITHOUT NOTICE

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