

## BREAKFAST OPTIONS

CONTINENTAL (minimum 10 people)
An assortment of individual muffins, loaves, croissant, served with fresh fruit salad, sliced cheese platter, yoghurt parfait, juices, tea and coffee service.

## \$15.99/person

HOT BREAKFAST BUFFET (minimum 10 people)
Scrambled eggs (or vegan "egg" substitute), with sausage (or vegan "sausage" substitute), bacon, house roasted potato, croissant, sliced cheese platter, fruit salad, juices, tea and coffee service. (vegan options add $\$ 2.00 /$ person, minimum 5)
\$19.99/person

## QUICHE BREAKFAST BUFFET

Variety of bacon \& cheddar, halal chicken basil and tomato, roasted veggies and goat cheese. Served with fresh fruit salad, yoghurt parfait, juices, tea and coffee service. (vegan egg options add \$2.00/person, minimum 5)

## \$17.99/person

## BREAKFAST BOX

Vegetarian or egg \& cheese croissant, mini muffin, fruit salad, breakfast style potato salad, juice box.
\$13.99/person

## LUNCH/DINNER OPTIONS

SANDWICH BUFFET (minimum 10 people)
Assorted sandwiches, choice of one salad, veggie platter, dessert platter, assorted water/juice/pop. Add soup option \$2.50/person (gluten free options, halal options add $\$ 2.00 /$ person)

## \$19.99/person

HOT BUFFET (minimum 15 people)
Choice of one entrée, hot seasonal vegetables, choice of salad, dinner rolls with butter, dessert platter, assorted water/juice/pop. Add soup option
$\mathbf{\$ 2 . 5 0}$ person (gluten free options, halal options add \$2.00/person)
\$24.99/person

## BOXED LUNCH

Choice of sandwich, potato salad, veggies and dip, piece of whole fruit, cookie, juice box. (gluten free options, halal options add \$2.00/person)
\$17.50/person

## PLATTERS

BAKED GOODS, An assortment of individual muffins, loaves and croissant.
\$2.25/piece

SANDWICH, a selection of our premium sandwiches which can be picked from our sandwich list. Gluten free and vegan available.
\$7.25/sandwich

CHARCUTERIE, a selection of premium locally produced cured meats, crackers, baguette, dried fruits and nuts.


CHEESE, a selection of premium locally produced cheeses, crackers, baguette, dried fruits and nuts.


CRUDITES, A selection of seasonal vegetables and dips
Small (20-25 people) \$49.99 Medium (40-50 people) \$95.99 Large (60-75 people) \$139.99

FRESH FRUIT, a selection of seasonal fruits and sweet yoghurt dips.
Small (20-25 people) \$49.99 Medium (40-50 people) \$95.99 Large (60-75 people) \$139.99

DESSERT, a selection of house made dessert bars and cookies.
Small (20-25 people) \$49.99 Medium (40-50 people) \$95.99 Large (60-75 people) \$139.99

# Canape list 

\$33/dozen

Tomato bocconcini skewers
Dill herbed goat cheese and smoked salmon
Roast beef crostini with horseradish crema and blue cheese
Thai mango shrimp skewers
Cheddar \& caramelized onion puff pastry
Jalapeno \& cream cheese puff pastry
Curry chicken on crostini
Vegan spring rolls

## SALAD OPTIONS

## HERITAGE BLEND HOUSE SALAD

Mixed greens, cherry tomato, cucumber, red onion, peppers, with balsamic vinaigrette.

CAESAR SALAD
Romaine hearts, croutons, bacon bits, asiago cheese, creamy Caesar dressing

## QUINOA SALAD

Quinoa, carrots, peppers, red onions, cherry tomato, honey lemon dressing

## POTATO SALAD

Roasted potato, onions, celery, seasoning, creamy dressing

## PASTA SALAD

Cooled pasta, onions, celery, seasoning, vinaigrette dressing

SOUP OPTIONS
Tomato bisque
Broccoli cheddar
Beef barley
Minestrone

## SANDWICH OPTIONS

## ROAST BEEF

House roasted AAA sirloin, provolone, red onions, butter lettuce, tomato, horseradish aioli

## PESTO CLUB

Roasted sliced chicken, bacon, cheddar, pesto mayo, bib lettuce, tomato

## AVOCADO RANCH TURKEY

Roasted sliced turkey, avocado ranch spread, heritage greens, tomato, brie cheese

## CAPRESE (vegetarian)

Sundried tomato pesto, bocconcini cheese, fresh basil, mirco greens, tomato, balsamic reduction

SMASHED CHICKPEA "salad" (vegetarian or vegan on a gluten free bun)
Smashed chickpeas, vegan mayo, celery, green onion, roasted red peppers, Heritage lettuce

## BLACK FOREST HAM \& SWISS

Black forest ham, swiss cheese, Dijon mustard aioli, lettuce, tomato

## BUFFALO CHICKEN

House Buffalo tossed Roasted chicken, ranch sauce, lettuce, tomato, cheddar cheese

GARDEN VEGGIE (vegetarian or vegan on a gluten free bun)
Cucumber, red onion, tomato, shaved carrot, micro greens, vegan red pepper spread

## HOT ENTRÉE OPTIONS

## Vegetarian lasagna

All beef lasagna
Chicken curry on rice
Vegetarian chickpea curry on rice
Pepper steak on glass noodle

## Chicken cacciatore on orzo

Dill and caper salmon with seasonal vegetables and rice pilaf

