

Plated Luncheons

Minimum 25 People

Price will vary based on final guest

Available Until 2PM

Plated Lunch Includes

Dinner Rolls with Whipped butter, Chef's Choice Of Vegetable, Chef's Choice of Potato, Dessert Platter and Fresh Brewed Coffee & Assorted Tea

Add choice of Fraser Valley Greens or Classic Caesar Salad \$1

Substitute Plated Dessert for Dessert Platter \$1



Roast Striploin of Beef	\$29
Tender Beef served with Rich Peppercorn Gravy & Horseradish.	
Grilled Chicken Florentine	\$24
Grilled Breast of Chicken stuffed with Fresh Seasoned Spinach and Cream Cheese, presented with a Light Cream Sauce	
Grilled Balsamic Marinated Chicken	\$24
With Roasted Red Peppers & Shaved Asiago Cheese	
Steak Sandwich	\$26
6oz Sirloin Steak served on Garlic Toast, topped with Grilled Mushrooms	
Roasted Porkloin	\$22
Garlic and Rosemary Infused Porkloin, Roasted and then sliced atop Apple, Cranberry Chutney	
Grilled Caribbean Coconut Chicken	\$24
Marinated Chicken Breast (Jerk Spice, Coconut, Lime) Pan Seared and Served with Crisp Banana Chips and a Tropical Fruit & Coconut Chutney	
Thai Beef Panang	\$19
Strips of Marinated beef grilled then combined with Thai Red Curry Peanut Sauce, served with Coconut Infused Rice, Asian Vegetables and Crushed Peanuts	
Cobb Salad Plate <i>(no additional starch or vegetable included)</i>	\$18
Turkey Breast, Black Forest Ham, Egg, Tomato, Cucumber and Cheddar Cheese all Delicately Diced then Layered on top of Tender Artisan Lettuce	
Chicken Caesar Plate <i>(no additional starch or vegetable included)</i>	\$18
Grilled Fresh Breast of Chicken, crisp Romaine in our Signature Housemade Dressing, with slivers of Grana Padano Parmesan and Housemade Croutons	

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