FRESHLY MADE CATERING MENU



Fresh Ingredients. Fresh Ideas. Freshly Made.
What else would you serve?

BREAKFAST……..…….. 2/3

SANDWICHES……..…. 4/5

BISTRO BOXED LUNCH.....6

HOT LUNCHES ……..... 7-9

SALADS/SOUPS…..…… 11

DINNER……..…..12/13

DESSERTS…….. 14

DRINKS…….. 15

BBQ MENU…… 16/17

APPETIZERS…..…… 18

COLD PLATTERS…… 19

BREAKFAST

Minimum 15 people for any menu item, unless otherwise noted.
Vegan/Vegetarian/Gluten Free Options Available Upon Request
Prices Subject To Change

A.M. BREAKFAST PLATTER
A Delicious Arrangement of Fruit Danishes, Cinnamon Buns, Assorted Muffins, Coffee Cakes, Tea Loafs, and Toasted Bagels with Cheddar, Served with Cream Cheese, Butter and Jellies.

$ 6.95 per person

BAGEL BASKET
An Arrangement of Assorted Bagels, Accompanied with a Platter of sliced Tomatoes, Cucumbers, Sprouts, a variety of sliced Cheeses, Cream Cheese, Peanut Butter, Butter & Jellies.

$ 7.95 per person

BREAKFAST WRAPS
Warm Breakfast Wraps filled with Scrambled Eggs, Grilled Ham & Crispy Bacon, Melted Cheddar Cheese and Salsa.
(Vegetarian Options Available)
$ 7.95 per wrap

CLASSIC BREAKFAST COMBO
Fluffy Scrambled Eggs with a side of Salsa, Crispy Bacon or Breakfast Sausage, Diner Style Home Fries, Texas Toast, Butter & Fruit Preserves.
$ 14.95 per person

Add Homemade Fluffy Pancake (in place of toast): $17.95 per person

BREAKFAST SANDWICHES
Freshly Fried Egg and Melted Cheddar Cheese served on Bagels and Croissants
$ 7.95 per person

Add Ham Or Bacon
$ 8.95 per person

Fruit & Yogurt Parfait
Individual Fruit & Yogurt Parfait.
Layers of Vanilla Yogurt, Fresh Berries and Quality Granola.

$ 5.95 per person

BREAKFAST

Minimum 15 people for any menu item, unless otherwise noted.
Vegan/Vegetarian/Gluten Free Options Available Upon Request
Prices Subject To Change

FRESH FRUIT TRAY
A Colourful Arrangement of Seasonal Fresh Fruit including Golden Pineapple, Cantaloupe, Sweet Melon, Grapes, Oranges and Strawberries

(S)$ 45 (M)$ 75 (L)$ 95

FRESH FRUIT SALAD BOWL OR INDIVIDUAL CUPS
$ 4.95 per person

TROPICAL FRUIT AND CHEESE TRAY
A Golden Pineapple Overflowing with Seasonal Fresh Fruit including Cantaloupe, Honeydew, Watermelon, Grapes, Oranges, Seasonal Berries & Kiwi. Accompanied by bite-size Cheese Cubes & Assorted Crackers

(M)$ 75 (L)$ 95

Coffee or Tea
Box of Coffee or Tea
Serves 15 ppl
$ 35

SANDWICHES

Portions are 1 Large Sandwich per person, cut in half.
Minimum 8 people for any menu item, unless otherwise noted
Vegan/Vegetarian/Gluten Free Options Available Upon Request
Prices Subject To Change

COMPLETE LUNCH COMBO "Customer Favourite"
Freshly Made Assorted Sandwich Tray,
Tri-colour Pasta Primavera Salad or Garden Salad with Dressing,
Simply Delicious Dessert Tray,
Assorted Cold Pop & Water
1 sandwich each $ 18.95 per person
1.5 sandwiches each $ 23.95 per person

ASSORTED SANDWICH TRAY
Featuring a variety of Turkey Breast & Swiss Cheese, Black Forest Ham & Cheddar, Shaved Roast Beef, Chicken Salad, Egg Salad, Tuna Salad and Vegetarian.
Served on a variety of Texas Style White & Wheat Breads, Italian, Ciabatta, Onion & Panini Buns, German Style Rye Bread and Colourful Wraps
$ 10.95 per person

JUMBO WRAP COMBO
Colourful Flatbreads filled with Turkey & Swiss Cheese, Black Forest Ham & Cheddar, Roast Beef, Grilled Chicken Breast, Vegetarian, Egg & Tuna Salads.
Served with Tri-colour Fusilli Pasta Salad and Greek Salad with Feta.
$ 17.95 per person

JUMBO WRAP PLATTER
Grilled Chicken Breast, Turkey & Swiss Cheese, Black Forest Ham & Cheddar, Shaved Roast Beef, Egg Salad, Tuna Salad and Vegetarian Wraps.
Served on a colourful combination of Spinach, Tomato, Garlic Herb & Whole-Wheat Flatbreads
$ 11.95 per person

TRIANGLE SANDWICH TRAY
Fancy Triangle Sandwiches with Turkey & Swiss Cheese, Black Forest Ham & Cheddar, Shaved Roast Beef, Chicken Salad, Egg Salad and Tuna Salad. Professionally Arranged and Garnished
$ 10.95 per person

HOT WRAP COMBO
A variety of Greek Gyro, Southwest Chicken Fajita, Black Forest Ham & Cheddar, Roast Beef Melt with Sautéed Onions and Grilled Vegetable Wraps.
Served with a Garden Salad and Choice Dressings,
Gourmet Cookie Tray and
Assorted Cold Pop
$ 19.95 per person

SANDWICHES

Portions are 1 Large Sandwich per person, cut in half.
Minimum 8 people for any menu item, unless otherwise noted
Vegan/Vegetarian/Gluten Free Options Available Upon Request
Prices Subject To Change

CIABATTA SANDWICHES
A Selection of Grilled Chicken Breast, Shaved Roast Beef
and Grilled Vegetable Sandwiches
Served on Herbed Ciabatta Bun
With Vegetable Quinoa Salad
And Garden Salad with Dressing
$ 18.95 per person

Ciabatta Sandwich Only
$ 11.95 per person

DELUXE GRILLED CHICKEN BREAST PLATTER
Tender Grilled Chicken Breast with Lemon-Herb and Roasted Red Pepper Rub, served chilled with sliced Tomatoes and Freshly Grilled Vegetables.
Accompanied by colourful Cauliflower-Broccoli Salad, Homestyle Potato Salad &
Cheesy Garlic Bread.

$ 22.95 per person
Minimum 10 people Seasonal pricing may apply

CHARCUTERIE LUNCH PLATTER
A European Favourite. Create your own Lunch with sliced Roast Beef, Black Forest Ham, Salami, Turkey Breast, Mortadella, Cheddar & Mozzarella Cheese Slices and Cubes.
Accompanied by Sliced Tomatoes, Pickles, Olives & Zesty Vegetables.
Served with both Pasta Primavera & Garden Salads.
Complete with a Basket of Breads, Rolls & Condiments.

$ 19.95 per person
Add Egg & Tuna Salad…$ 21.95 per person
(Minimum 10 people)

CHICKEN OR VEAL PARMESAN SANDWICH
Served on a Crusty Italian Bun with Tomato Sauce, Melted Mozzarella & Romano Cheese.
Accompanied by Fresh Caesar Salad with Dressing.
Chicken … $ 16.95 per person
Veal… $ 17.95 per person

BISTRO BOXED LUNCH

BISTRO BOXED LUNCH
A Delicious Sandwich on Soft Texas Style White or Whole-Wheat Bread with an assortment of Turkey Breast & Swiss, Roast Beef, Ham & Cheddar, Chicken Salad, Egg Salad & Vegetarian.
Choice of Pasta Primavera, Homestyle Potato Salad, or Creamy Coleslaw.
A Gourmet Soft Chunk Cookie,
Cold Soft Drink, Wrapped Candy, Napkin & Cutlery.
Assorted Sandwiches with one salad choice per group

$ 15.95 per person

PREMIUM BOXED LUNCH
An Upgraded Assortment of Gourmet Sandwiches on Ciabatta Buns with Grilled Chicken Breast, Turkey Breast & Swiss, Roast Beef, Ham & Cheddar, Chicken Salad, Egg Salad & Vegetarian.
Choice of Pasta Primavera, Homestyle Potato Salad, or Creamy Coleslaw.
A Gourmet Soft Chunk Cookie,
Cold Soft Drink, Wrapped Candy, Napkin & Cutlery.

Assorted Sandwiches with one salad choice per group
$ 18.95 per person

Individually Ordered Boxed Lunches per person available upon request, additional costs may apply
Easy to distribute for large groups
Cost Effective, Quick Clean-up
Prices Subject To Change
Minimum 15 people, unless otherwise noted

HOT LUNCH

Minimum 8 people for any menu item, unless otherwise noted.
Vegan/Vegetarian/Gluten Free Options Available Upon Request
Prices Subject To Change

PAN-ASIAN STIR FRY
A combination of Asian Style Vegetables in a Sesame Ginger Sauce
served with your choice of Tender Chicken or Beef,
includes Chef's Fried Rice,
Crispy Vegetable Spring Rolls
and Spicy Thai Dipping Sauce.
$ 22.95

GREEK LUNCH COMBO
Baked Oregano Chicken Breast & Sliced Gyro.
Served with Rice Pilaf,
Greek Salad with Feta,
Warm Pita Breads & Tzatziki Dip
$ 22.95

CHICKEN MARSALA
Boneless Chicken Breast Sautéed with Mushrooms, Onions and herbs in a Marsala Wine Sauce
Served with Baked Pasta Pesto
Garden Salad with Balsamic Dressing
Fresh Italian Bread, Assorted Dinner Rolls & Butter
$ 22.95

MEXICAN CHICKEN "Parmesan"
Lightly Breaded Chicken Breast Cutlet
Served in a Mild Chipotle Sauce with Melted Cheddar Cheese
Spanish Rice Pilaf
Tex-Mex Garden Salad with Salsa Ranch Dressing
Assorted Flatbreads with Butter
$ 21.95

CHICKEN OR VEAL PARMESAN
Lightly Breaded Cutlets Baked in Tomato Sauce & topped with Mozzarella Cheese.
Served with Pasta Marinara,
Caesar Salad and
Cheesy Garlic Bread

Chicken … $ 21.95
Veal… $ 22.95

HOT LUNCH

Minimum 8 people for any menu item, unless otherwise noted.
Vegan/Vegetarian/Gluten Free Options Available Upon Request
Prices Subject To Change

Extra Protein Portions $9.95

ROASTED SALMON FILET
Roasted Salmon Filet with Lemon Butter Sauce
Served with Herbal Rice Pilaf
Steamed Broccoli & Cauliflower
Garden Salad with Balsamic Vinaigrette Dressing
$ 27.95

ROAST BEEF AND GRAVY
Slow Roasted AAA Beef
Sliced and Served with Pan Gravy,
served with our Delicious Herbal Mashed Potatoes,
Hot Buttered Vegetables and
Assorted Rolls & Butter.
$ 22.95

GRILLED CHICKEN BREAST AND PASTA ALFREDO
Herbal Grilled Chicken served with Sautéed Italian Vegetables.
Accompanied by Bowtie Noodles in a Creamy Romano Cheese Sauce,
Garden Salad &
fresh Italian Bread
$ 21.95

SOUTHERN CLASSIC CHICKEN
Lightly Breaded & Crispy Chicken Breast with Spinach Cream Sauce.
Served with Rice Pilaf, Mashed or Roasted Potatoes,
Hot Buttered Vegetables and
Assorted Rolls & Butter.
$ 21.95

ITALIAN STYLE LASAGNA
Meat & Cheese or Vegetable Lasagna,
served with Garden or Caesar Salad and
Cheesy Garlic Bread
$ 21.95

HOT LUNCH

Minimum 8 people for any menu item, unless otherwise noted.
Vegan/Vegetarian/Gluten Free Options Available Upon Request
Prices Subject To Change

CHICKEN CROSTINI
Encrusted Chicken Breast filled with Spinach & Cheese.
Served with Rice Pilaf or Pasta Marinara,
Fresh Garden Salad and
Assorted Rolls & Butter.
$ 22.95

HOT WRAP COMBO
A variety of Greek Gyro, Southwest Chicken Fajita, Black Forest Ham & Cheddar, Roast Beef Melt with Sautéed Onions and Grilled Vegetable Wraps.
Served with a Garden Salad and Choice Dressings,
Gourmet Cookie Tray and
Assorted Cold Pop
$ 19.95

SPAGHETTI & MEATBALLS
Homemade Jumbo Italian Meatballs (x2 per person)
Served with Spaghetti Pasta in Tomato Sauce
Caesar Salad with Dressing
Toasted Garlic Bread
$ 21.95

VEGETARIAN MENU

Minimum 8 people for any menu item, unless otherwise noted.
Vegan/Vegetarian/Gluten Free Options Available Upon Request
Prices Subject To Change

STUFFED SHELLS
Jumbo Pasta Shells stuffed with Ricotta Cheese and baked in Tomato Sauce and topped with Creamy Spinach and Mozzarella Cheese. Served with Caesar Salad and Garlic Toast.

$ 20.95

PAN-ASIAN VEGGIE STIR FRY
A combination of Asian Style Vegetables and Tofu in a Sesame Ginger Sauce, includes Chef's Fried Rice, Crispy Vegetable Spring Rolls and Spicy Thai Dipping Sauce

$ 21.95

EGGPLANT PARMESAN
Sliced tender Eggplant lightly breaded and layered with Tomato Sauce, Ricotta and Mozzarella Cheese. Served with Caesar Salad and Garlic Toast.

$ 20.95

VEGETARIAN HOT WRAP
Sauteed Peppers, Onions and Zucchini wrapped with Rice Pilaf, Black Beans Cheddar Cheese and Salsa Sauce. Served with Garden or Caesar Salad.

$ 16.95

PENNE WITH TOMATO SAUCE
Penne in Marinara Sauce with Ricotta Cheese and Grilled Italian Veggies. Served with Italian Garden Salad with Vinaigrette and Garlic Toast

$ 18.95

SALADS & SOUPS

Minimum 8 people for any menu item, unless otherwise noted.
Prices Subject To Change

FRESHLY MADE SALADS
Garden Salad
Caesar Salad
Italian Garden Salad
Creamy Coleslaw
Homestyle Potato Salad
Tri-colour Fusilli Pasta Salad

$ 3.95 per person

PREMIUM SALADS
Greek Pasta Salad
Cucumber-Tomato Salad
Cauliflower-Broccoli Salad
Greek Salad with Feta Cheese
Asian Salad with Sesame Ginger Dressing
Vegetable Quinoa Salad
Rainbow Kale Salad with Colourful Peppers & Almonds

$ 4.95 per person

SOUP OF THE DAY
Minimum Order of 8 People
Butternut Squash, Chicken Noodle, Cream of Broccoli,
Beef or Vegetable Barley, or Pasta Fazool Fagioli

$ 5.95 per person

DINNER

Minimum 25 people for any menu item, unless otherwise noted.
Prices Subject To Change
Corporate Dinner Pricing based on deliveries M-F, 4:30-6:30pm

SMOTHERED CHICKEN BREAST
Dinner Size Portion
Tender Chicken Breast Served on a Bed of Sautéed Spinach topped with Crisp Bacon, Green Onions and Melted Cheese.
Served with Rice Pilaf,
California Mixed Vegetables,
Fresh Caesar or Greek Salad and
Assorted Rolls & Butter
$ 29.95 per person

ROAST BEEF & GRAVY
Dinner Size Portion
Slow Roasted AAA Beef
Sliced and served with Pan Gravy
served with Herbal Mashed Potatoes,
Green Beans and Baby Carrots.
Fresh Garden Salad with Choice Dressings and
Assorted Rolls & Butter
$ 29.95 per person

PORTUGUESE CHICKEN GALINHA
Dinner Size Portion
Grilled Chicken Breasts, Legs & Thighs Marinated in a Spicy Red Pepper Sauce.
Served with Rice Pilaf & Roasted Potatoes.
Fresh Garden Salad with Dressings and
Assorted Rolls & Butter
$ 29.95 per person

PAN-ASIAN STIR FRY
Dinner Size Portion
A combination of Asian Style Vegetables in a Sesame Ginger Sauce
Served with your choice of Tender Chicken or Beef,
includes Chef's Fried Rice,
Crispy Vegetable Spring Rolls served with Spicy Thai Dipping Sauce
$ 29.95 per person

DINNER

Minimum 25 people for any menu item, unless otherwise noted.
Prices Subject To Change
Corporate Dinner Pricing based on deliveries M-F, 4:30-6:30pm

CHICKEN OR VEAL PARMESAN
Dinner Size Portion
Lightly Breaded Italian Style Cutlets topped with Tomato Sauce, Melted Mozzarella & Romano Cheese.
Served with Penne Pasta Marinara or Rigatoni alla Olio,
Italian Garden Salad or Caesar Salad with Dressing
Crusty Italian Rolls & Butter.
Chicken … $ 29.95 per person
Veal ... $ 30.95 per person

CHICKEN CROSTINI
Dinner Size Portion
Encrusted Chicken Breast filled with Spinach & Cheese.
Served with Baked Rice Pilaf and
Hot Buttered Vegetables.
Choice of Garden or Caesar Salad,
Accompanied by Fresh Rolls & Butter.
$ 29.95 per person

DESSERTS

Minimum 8 people for any menu item, unless otherwise noted.
Prices Subject To Change

SIMPLY DELICIOUS DESSERT TRAY
A Delightful Arrangement of Caramel Fudge Brownies, Almond & Apple Crumble Cake, Rocky Road Squares, Carrot Cake, Chocolate & Cheese Cakes, Custard & Pecan Tarts, Soft Chunk Style Cookies and Much More! Garnished with Imported Cookies, Biscottis & Cannolis

$ 5.25 per person

TART AND COOKIE TRAY
A Delicious Combination of Pecan, Fruit, Chocolate & Custard Tarts, Soft Chocolate Chunk, Peanut Butter Chip, White Chocolate Macadamia Nut, M&M, Chocolate Fudge & Oatmeal Cookies. Garnished with Imported Cookies, Biscottis & Cannolis

$ 5.25 per person

GOURMET COOKIE TRAY
Soft Chocolate Chunk, Peanut Butter Chip, White Chocolate Macadamia Nut, M&M, Chocolate Fudge & Oatmeal Cookies. Garnished with Imported Cookies. 1 1/2 Cookies per serving.

$ 3.25 per person

PETITE PASTRY TRAY
A Gourmet Collection of French Pastries, Éclairs, Neapolitans, Mango & Raspberry Mousse, Chocolate & Caramel Apple Cheesecakes, Trufflicious Mousse Cake & More!

$ 6.95 per person

DRINKS

Prices Subject To Change

COLD DRINKS

Assorted Pop $2.00

Bottled Water $2.00

Assorted Bubly Soda Water $2.50

Assorted Bottled Juice $3.00

Perrier Sparkling Water ……..…..$3.00

HOT DRINKS

COFFEE OR TEA
Box of Coffee or Tea
Serves 15 ppl $35
x40 ppl or more $1.75

BBQ MENU

Seasonal Offering
BBQ, Cooks, Serving Staff and Rentals available.
Minimum 15 people for any menu item, unless otherwise noted.
Prices Subject To Change

CHICKEN BREAST & BURGER COMBO
Grilled Chicken Breast, Lean 6oz All Beef Burgers
Served with Sesame Seed Buns
Tri-colour Fusilli Pasta Primavera, Homestyle Potato Salad
Sides of Ketchup, Mustard, Relish Condiment Platter of sliced Red & Spanish Onions, Tomatoes, Lettuce, Pickles, Olives & Hot Peppers.

1 BBQ Item each $18.95 per person
1.5 BBQ Item each $22.95 per person

BURGER & SAUSAGE COMBO
Lean 6oz All Beef Burgers, Grilled Italian Sausages with Sauteed Onions
Served with Sesame Seed Buns
Creamy Coleslaw and Tri-colour Fusilli Pasta Primavera
Sides of Ketchup, Mustard, Relish. Condiment Platter of sliced Red & Spanish Onions, Tomatoes, Lettuce, Pickles, Olives & Hot Peppers.

1 BBQ Item each $18.95 per person
1.5 BBQ Item each $22.95 per person

PORTUGUESE BBQ CHICKEN COMBO
Grilled Chicken in a Spicy Red Pepper Sauce
(2 pieces per person).
Served with:
Roasted Potatoes, Rice Pilaf,
Garden Salad with Dressing,
Cheesy Garlic Bread
$ 22.95 per person

BBQ MENU

Seasonal Offering
BBQ, Cooks, Serving Staff and Rentals available.
Minimum 15 people for any menu item, unless otherwise noted.
Prices Subject To Change

GREEK BBQ COMBO
Grilled Chicken Souvlaki
(2 pieces per person).
Served with:
Oven Roasted Potatoes, Herbal Rice Pilaf,
Greek Salad with Feta,
Grilled Mediterranean Vegetables,
Warm Pita Breads with Tzatziki Dip.
$ 25.95 per person

MORE BBQ OPTIONS
Beef Sirloin, Chicken Breast,
Shrimp & Vegetable Kabobs,
Veggie Burgers,
Roasted Vegetables,
Sautéed Onions & Mushrooms

Pricing Varies

APPETIZERS

Minimum 20 people for any menu item, unless otherwise noted.
Prices Subject To Change

HOT & COLD FINGER FOOD BUFFET
Famous Roadhouse Style Chicken Wings
Chicken Satays with Spicy Thai Peanut Sauce
Vegetarian Samosas with Tamarind Dip
Crispy Feta Stuffed Spanikopita with Tzatziki
Fancy Triangle Sandwiches or Wraps
Fresh Fruit & Cheese Platter
Garden Vegetable Dip Platter

$26.95 per person

ASSORTED APPETIZERS & HORS D'OEUVRES
Minimum 2 Dozen per item

Chicken Breast Satays with Spicy Peanut Sauce	$3.95 each
Cocktail Size Cheese & Mushroom Tarts	$3.95 each
Chicken Fingers with Thai Dipping Sauce	$3.95 each
Crispy Vegetable or Chicken Egg Rolls with Plum Sauce	$3.95 each
Fancy Triangle Sandwiches, professionally garnished	$9.95 x4 triangles
Jamaican Jerk Chicken Sticks with Cilantro-Lime Sauce	$3.95 each
Grilled Chicken & Roasted Red Pepper on Cheesy Focaccia Bread	$15 x8 pieces
Cocktail Shrimp Platter with Cocktail Sauce	Seasonal Pricing
Vegetarian Samosas with Tamarind Dip	$3.95 each
Chicken & Monterey Jack Cheese Quesadillas with Salsa	$3.95 each
Quichettes made with Swiss Cheese, Diced Ham & Onions	$3.95 each
Asian Style Sweet & Sour Cocktail Meatballs	$5.95 x3 meatballs
Spanakopita with Tzatziki Dipping Sauce	$3.95 each
Veggie and Herbal Cream Cheese Pinwheel Wraps	$3.95 each
Antipasto Skewers	$5.95 each

Contact Us for your custom Appetizer Menu

COLD PLATTERS

Approximate Size Servings
(S 10-15, M 15-20, L 20-30)
Prices Subject To Change

GARDEN VEGETABLE DIP TRAY
Crisp bite-size sticks of Red & Green Peppers, Carrots, Celery, Broccoli, Cauliflower, English Cucumbers, Cherry Tomatoes and much more!
Served with Creamy Herbal Dip.
(S)$ 45 (M)$ 70 (L)$ 85

TROPICAL FRUIT AND CHEESE TRAY
A Golden Pineapple Overflowing with Seasonal Fresh Fruit including Cantaloupe, Honeydew, Watermelon, Grapes, Oranges, Seasonal Berries & Kiwi.
Accompanied by bite-size Cheese Cubes & Assorted Crackers.
(M)$ 75 (L)$ 95

FRESH FRUIT TRAY
A Golden Pineapple Overflowing with Fresh Fruit including, Cantaloupe, Honeydew,Watermelon, Grapes, Oranges, Kiwi & Seasonal Berries
(S)$ 45 (M)$ 75 (L)$ 95

VEGETABLES & DIP with CHEESE & CRACKERS TRAY
Dipping size sticks of Crisp Red & Green Peppers, Carrots, Celery, English Cucumbers, Cauliflower, and Cherry Tomatoes.
Served with a Selection of International & Domestic Cheeses and Assorted Crackers.
(S)$ 45 (M)$ 75 (L)$ 95

CHEESE AND CRACKER TRAY
A Selection of International & Domestic Cheese Cubes & Slices served with Assorted Crackers and Professionally Garnished
(S)$ 45 (M)$ 75 (L)$ 95

ITALIAN ANTIPASTO PLATTER
An Authentic Platter consisting of Grilled Vegetables, Tomatoes, Olives, Pickles, Imported Cheeses & Crackers
(S)$ 45 (M)$ 70 (L)$ 95

GRILLED VEGETABLE PLATTER
A healthy choice of marinated and grilled colourful peppers, eggplant, carrots, zucchini, onions & asparagus
(S)$ 45 (M)$ 75 (L)$ 95

DELUXE GRILLED CHICKEN BREAST PLATTER
Tender Grilled Chicken Breast with Lemon-Herb and Roasted Red Pepper Rub, served chilled with sliced Tomatoes and Freshly Grilled Vegetables.
Accompanied by colourful Cauliflower-Broccoli Salad,
Homestyle Potato Salad &
Cheesy Garlic Bread.
22.95 per person
Minimum 10 people Seasonal pricing may apply