

# Cold Lunch Buffet

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## Make Your Own Sandwich

\$26.95pp

Creamy Potato and Leek Soup *GF Veg*

Crisp Market Vegetables and Homemade Garlic Ranch Dip *Veg*

Garden Greens, Tomatoes, Cucumber and Red Cabbage *Veg*

Assortment of Proteins:

Italian Mortadella, Black Forest Ham, Roast Sirloin Beef, Montreal-Style Smoked Meat, Farm Egg Salad, Hummus *GF Veg V*

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## Wrap It Up

\$26.95pp

Hearty Vegetable Soup *GF Veg V*

Fusion Blend of Legumes in Cajun Dressing *GF Veg*

Traditional Caesar Salad *Veg*

Flavoured Flour Tortilla Wraps filled with a Variety of Deli Meats and Salad Fillings, including:

Black Forest Ham, Mortadella, Herb-Rubbed Roast Sirloin Beef, Egg Salad, Tomatoes, and Vegetable option

Assorted Squares, Bars, and Tarts

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## The Stampede Smoked Meat

\$26.95pp

Marinated Three Vegetable Coleslaw *GF Veg*

Baby Spinach Leaf Salad with Feta and Mandarin Oranges *GF Veg*

French Fries

Shaved Montreal-Style Smoked Meat tucked into Sliced Rye Bread

Served with mustard, Emmental cheese, and dill pickle spears on the side

Mini Bite-Size Desserts and Cupcakes

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## The Centurion Famous Sandwich Buffet

\$28.95pp

Minestrone Soup *Veg V*

Centurion Salad *GF Veg V*

Roasted Corn and Cauliflower Salad *GF Veg V*

A Variety of Fresh Baked Breads and Wraps including Ciabatta, Focaccia, Baguette, and Flour Tortillas

Filled with an assortment of Cold Deli Meats and Homemade Deli, Salad, and Vegetable options

Vanilla Bean Dream Cake

Add 3.00 for our own Oven-Roasted Meats (Roast Beef, Chicken, and Roast Pork)

# Hot Lunch Buffet

## Italian Menu \$29.95 pp

Italian Sausage and Pepper Soup *GF Veg V*  
 Traditional Caesar Salad *Veg*  
 Hand-Rolled Spinach and Ricotta Manicotti  
 With fresh tomato and basil sauce  
 Garden Vegetables *GF Veg V*  
 Tomato Cucumber Bocconcini *GF Veg V*  
 Artisan Breads and Rolls  
 Tiramisu

## Vegetarian \$29.45 pp

Market Green Salad *GF Veg*  
 With corn, pumpkin seeds, & shredded cheddar cheese  
 Five Bean Salad with a Lemon Vinaigrette *GF Veg V*  
 Mini Vegetable Spring Rolls *Veg V*  
 With spicy plum sauce  
 Spinach, Mushroom, and Brie Quiche *Veg*  
 Grilled Vegetable Penne Bake *Veg*  
 Seasonal Garden Vegetables *GF Veg V*  
 Sliced Fresh Fruit  
 Chocolate Dipped Strawberries

## Birds of a Feather \$32.45 pp

Chicken Pastina Soup  
 Mediterranean Fattoush Salad *Veg*  
 Maple BBQ Boneless Chicken Breasts  
 Spiced Wedge Potatoes *Veg*  
 Pasta Primavera *Veg*  
 Seasonal Fresh Vegetable  
 Dessert of the Day

## Indian Flavours \$29.45 pp

Curried Lentil Soup *GF Veg V*  
 Cucumber, Chickpea and Yogurt Salad *GF Veg*  
 With tamarind sauce  
 Creamy Butter Chicken  
 Seasoned Roast Potatoes *GF Veg V*  
 Cinnamon Cardamom Scented Basmati Rice  
 Warm Naan Bread  
 Sliced Fresh Fruits and Assorted Cookies

## Beef Eater \$31.45 pp

Arugula, Pear, and Dried Cranberries Salad *GF Veg*  
 Marinated Coleslaw *GF Veg V*  
 Top Sirloin of Beef au Jus  
 Baked Mac and Cheese  
 Seasonal Vegetables *GF Veg*  
 Roasted Garlic Mashed Potatoes *Veg*  
 Chocolate Layer Cake and Fruit Skewers

## South of the Border \$29.45 pp

Cowboy Caviar Bean Salad  
 Nachos *Veg*  
 Chicken Fajitas  
 Rice  
 Fresh Sliced Fruits  
 Assorted Dessert Squares  
 Chocolate Layer Cake and Fruit Skewers

## Beverages

Coffee, Tea, Brewed Decaffeinated Coffee	\$3.95 per cup
Hot Chocolate	\$3.95 per cup
Assorted Bottled Juices	\$3.95 per bottle
Assorted Soft Drinks	\$3.95 per can
Bottled Water (330 mL)	\$3.25 per bottle
Mineral Water (330 mL)	\$4.95 per can

*Veg* Vegetarian *V* Vegan *GF* Gluten Free