

HOT LUNCH MENUS

Price includes choice of ENTRÉE, CHOICE OF SALAD, ROLLS & BUTTER & ASSORTED SMALL DESSERTS

Per person prices based on service of a SINGLE ENTRÉE to groups of 12 or more

Price includes eco-friendly paper plates, napkins and plastic cutlery

Chafers and service equipment are also included

Delivery and pick up charges are extra

BEEF

BEEF LASAGNA \$16
Pasta layered with our house made bolognese sauce, cottage cheese, topped with Monterey Jack cheese

BEEF STEW \$16
Braised tender chunks of AAA Alberta beef with garden vegetables in a rich gravy

SHEPHERD'S PIE \$16
A traditional favourite of ground beef and vegetables, topped with mashed potatoes

RICOTTA & ROSEMARY MEATLOAF \$18
Served in a marinara sauce with mashed potatoes

BEEF STROGANOFF \$18
Thin strips of AAA Alberta beef sautéed in a rich sour cream sauce with onions mushrooms and herbs on a bed of pasta

AAA ALBERTA ROAST BEEF \$25
Slow roasted AAA Alberta roast beef in a red wine jus, served with roasted potatoes or garlic mashed potatoes and our Chef's selection of vegetables

POULTRY

CHICKEN WITH PAPAYA BBQ SAUCE \$18
Breast of chicken marinated in our own papaya BBQ sauce lightly grilled served over white rice topped with cashews

CHICKEN CACCIATORE \$18
Chunks of chicken in a creamy tomato sauce with peppers, mushrooms and fresh herbs on a bed of pasta

BUTTER CHICKEN \$20
Marinated chicken slowly cooked in a butter curry sauce. With basmati rice and chef's selection of vegetables

CHICKEN STIR FRY \$18
Slices of chicken breast with a variety of vegetables & teriyaki sauce. Served with rice

CHICKEN TARRAGON \$20
Sliced breast of chicken served with a tarragon cream sauce, chef's selection of vegetables and rice

CHICKEN PARMESAN \$20
Breaded chicken breast over a homemade tomato basil sauce topped with Monterey Jack and Parmesan cheese. With white rice and chef's selection of vegetables

PORK

PORK LOIN WITH MUSHROOM SAUCE \$20
Roast pork loin served with a creamy mushroom sauce with garlic mashed potatoes

RACK OF BBQ BACK RIBS \$26
Tender braised pork back ribs in our homemade BBQ sauce With garlic mashed potatoes and Chef's selection of vegetables

SEAFOOD

BASIL RUBBED SALMON \$25
Flavoured with extra virgin olive oil Served with a rice pilaf and chef's selection of vegetables

PEPPER HONEY ROASTED SALMON \$25
Salmon filets brushed and served in a pepper honey sauce Served with a rice pilaf and Chef's selection of vegetables

VEGETARIAN

LENTIL & CARAMELIZED LEEK PIE \$16
Seasoned lentils with caramelized leeks and onions topped with mashed potatoes then baked golden brown

VEGETARIAN STIR FRY \$16
Fresh garden vegetables fried with teriyaki sauce. Served with rice

VEGETARIAN LASAGNA \$16
Pasta layered with our house made tomato basil sauce, broccoli, cauliflower, zucchini & peppers, topped with Monterey Jack cheese

HOMEMADE MAC & CHEESE \$16
A wonderful blend of cheeses mixed with pasta baked golden brown

INCLUDES CHOICE OF SALAD

SPINACH & STRAWBERRY, GREEK, CITRUS PECAN, TOSSED GARDEN, BROCCOLI & FETA, CAESAR, MANDARIN ORANGE & ALMOND OR KALE SALAD

INCLUDES ASSORTED HOMEMADE SMALL DESSERTS (OR SUBSTITUTE WITH ASSORTED COOKIES)

INCLUDES BROWNIES, NANAIMO BARS, HAYSTACKS, DATE SQUARES, LEMON SQUARES, SOUTHERN BARS AND MORE!!!

An Affair to Remember Catering