

LUNCH MENUS



PLATED LUNCH

PLATED LUNCH 1

Chive and banana squash soup

—

Grilled cilantro chicken breast, asiago cheese tortellini

Roasted red pepper sauce

Vegetable julienne sauté

—

Chocolate five spice cake

Whipped cream, orange sauce

—

Freshly brewed Café Rojas organic coffee and imported teas

\$36.00

PLATED LUNCH 2

Smoked trout "morsel"

Asparagus with free range egg vinaigrette

Frisée salad

—

Chicken, ricotta and spinach cannelloni

Fresh tomato and alfredo sauces

Garden vegetable selection

—

Raspberry tiramisu

—

Freshly brewed Café Rojas organic coffee and imported teas

\$36.00

PLATED LUNCH

PLATED LUNCH 3

Hearts of Romaine Caesar salad
Grana Parmigiano and croutons

—

Pan seared Pacific salmon filet
Tomato fondue piperade
Spinach and potato gnocchi
Fresh market vegetables

—

Dark chocolate truffle cake "Seigné"
Raspberry coulis

—

Freshly brewed Café Rojas organic coffee and imported teas

\$38.00

PLATED LUNCH 4

Butter lettuce and mesclun salad
Balsamic vinaigrette, roma tomato
Parmesan cheese crisp

—

Tandoori chicken masala
Basmati rice pilaf
Roasted Indian vegetables

—

Passion fruit cream with fresh fruit melange

—

Freshly brewed Café Rojas organic coffee and imported teas

\$35.00

PLATED LUNCH

PLATED LUNCH 5

Butter lettuce leaves with toasted almonds
Strawberry vinaigrette

—

Grilled Alberta beef flat iron steak with tomato tarragon demi glace
Roasted Yukon gold potatoes, vegetable duet

—

Italian lemon meringue tart

—

Freshly brewed Café Rojas organic coffee and imported teas

\$40.00

PLATED LUNCH 6

Normandy style caramelized red onion and Merrydale cider soup
Emmenthal cheese gratinée

—

Herb crusted pork rib chop

Grainy mustard sauce

Creamy new potato mash, fresh seasonal vegetables

—

Pecan and apple crumble cake

—

Freshly brewed Café Rojas organic coffee and imported teas

\$36.00

PLATED LUNCH

PLATED LUNCH 7

Salad of Roma tomato and shallot

Moroccan cous cous tahbouleh

Minted basil dressing

—

Pan roasted Pacific cod

Citrus butter

Roasted Yukon gold potatoes

Seasonal vegetables

—

Berry panna cotta

—

Freshly brewed Café Rojas organic coffee and imported teas

\$37.00

PLATED LUNCH 8

French beans, caramelized pecans

Two endives and Gorgonzola vinaigrette

—

Grilled prawn and scallop skewer, tomato and fennel jus

Saffron rice pilaf

Market vegetables

—

Fresh strawberry shortcake

—

Freshly brewed Café Rojas organic coffee and imported teas

\$39.00

PLATED COLD LUNCH

PLATED COLD LUNCH 1

Soup au pistou with basil crouton

—

West Coast-style niçoise salad

Seared fresh ahi tuna, served rare
French green beans and red nugget potatoes, frisée salad
Yogurt and herb dressing

—

Platters of:

Belgian chocolate brownies, lemon curd slice, carrot cake

—

Freshly brewed Café Rojas organic coffee and imported teas

\$35.00

PLATED COLD LUNCH 2

Root vegetable and du puy lentil soup

—

"Insalata mista" (a modern take on a chef's salad)

Alder smoked chicken, prosciutto, and marinated Bocconcini,
on Fraser Valley greens with pesto-dressed cheese tortellini salad,
grilled vegetables, balsamic vinaigrette
Served with multigrain rolls and butter

—

Chocolate cheesecake

—

Freshly brewed Café Rojas organic coffee and imported teas

\$35.00

BUFFET LUNCH

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Butter lettuce leaves with balsamic dressing

Roma tomato basil salad

New potatoes in sour cream and chives

Penne salad with shrimp and zucchini julienne

—

Roasted wild salmon filet, green peppercorn beurre blanc

Fraser Valley chicken breast "picatta" coarse tomato sauce

Seasonal market vegetables

Roasted yellow nugget potatoes

Saffron rice pilaf

—

Chocolate coffee cake

Alsatian apple tart

Fresh cream puffs

Sliced fresh fruit

—

Freshly brewed Café Rojas organic coffee and imported teas

\$40.00 (minimum 75 guests)

WORKING LUNCH

WORKING LUNCH 1

Chef's sandwich and wrap selection includes:

Black Forest turkey; grilled vegetables; Quebec maple ham and Emmenthal cheese; Montreal smoked pastrami or pepper roast beef; shrimp and egg salad.

Served on assorted breads, bagels, croissants, baguettes and focaccia with a range of condiments (One and a half sandwiches per guest)

Complemented by new potato salad and garden greens

With choice of two dressings

—

Assortment of freshly baked cookies

—

Freshly brewed Café Rojas organic coffee and imported teas

\$27.00 (add chef's daily soup for \$5.00 extra)

WORKING LUNCH 2

Traditional Caesar salad

Cold asparagus and toasted hazelnuts, lemon and virgin olive oil

—

Antipasto display of grilled vegetables and olives

—

Chicken, spinach and ricotta cannelloni gratinée

Penne alfredo with Italian sausage and peppers

Cheese tortelloni with roasted vegetables and tomato sauté

—

Glasses of tiramisu, Italian pear flan

Light ricotta cheesecake, chocolate biscotti

—

Freshly brewed Café Rojas organic coffee and imported teas

\$33.00 (minimum 50 guests)

WORKING LUNCH

WORKING LUNCH 3

Butter lettuce leaves and ginger dressing
Thai style cucumber salad
Lacquer trays of maki sushi:
Kappa maki, BC rolls, spicy tuna and California rolls
Two-colour chicken tandoori skewers
Chinese BBQ pork buns
Steamed dim sum in bamboo baskets
Fried vegetable gyoza, ginger vinegar
Vegetable spring rolls with sweet chili sauce
Shrimp fried rice
—
Fresh fruit sponge cake
Coconut macaroons
Glasses of mango cream
Chinese egg tarts
—
Freshly brewed Café Rojas organic coffee and imported teas

\$40.00 (minimum 50 guests)

WORKING LUNCH 4

Mixed greens with mango vinaigrette
Crisp jicama and orange salad
—
Vegetable empanadas
Build your own fajitas with:
Chipotle beef and seared cilantro chicken
Julienne vegetables
Soft tortillas, fresh salsa, sour cream, guacamole
Re-fried black beans
Yellow rice
—
Cinnamon sugared churros
Tres leches cake, pineapple cake
—
Freshly brewed Café Rojas organic coffee and imported teas

\$34.00 (minimum 50 guests)

WORKING LUNCH

WORKING LUNCH 5

Garden vegetable Greek salad
Chickpeas in lemon dressing
Mixed greens with herb vinaigrette

—

Chicken and beef souvlaki
Tzatziki and pita bread
Oregano and olive oil roasted potatoes
Spanakopitas

—

Greek style semolina cake with honey glaze
Apple phyllo tart
Walnut cookies
Fresh fruit salad

—

Freshly brewed Café Rojas organic coffee and imported teas

\$36.00 (minimum 50 guests)

BOXED LUNCH

BOXED LUNCH 1

A choice of one of these sandwiches:

Black Forest smoked turkey with balsamic glazed onions on focaccia

or

Bocconcini cheese and roma tomatoes with fresh basil on potato baguette

or

Alder smoked chicken breast on multigrain roll

or

Slices of BBQ beef with mushroom marinato on onion kaiser

or

Maple ham and Swiss cheese on potato baguette

Greek salad

Cantelope wedge

White and dark Belgian chocolate chip cookie

\$23.00

BOXED LUNCH 2

Hot smoked salmon niçoise salad

New potatoes vinaigrette, green beans, boiled egg, cherry tomatoes and Alfonso olives with buttermilk vinaigrette

Rye roll

Gala apple

Almond berry tartelette

\$23.00

BOXED LUNCH 3

Herb and chipotle roasted chicken filet salad

Saffron tortelloni and fresh asparagus, cherry tomatoes, pesto dressing

Multigrain roll

Fresh strawberries

Callebaut chocolate brownie

\$23.00

Any accompanying beverages for Boxed Lunches will be charged extra.