

LUNCH MENUS



PLATED LUNCH

PLATED LUNCH 1

Tomato and arugula salad

Herb panna cotta

Citrus vinaigrette

—

Grilled cilantro chicken breast, roasted red pepper sauce

Asiago cheese tortellini

Vegetable julienne sauté

—

Chocolate joconde

Whipped cream, orange sauce

—

Freshly brewed Moja organic coffee and imported teas

\$40.00

PLATED LUNCH 2

Hearts of romaine caesar salad

Grana parmigiano and baguette croutons

—

Chicken, ricotta and spinach cannelloni

Fresh tomato and alfredo sauces

Garden vegetable selection

—

Cinnamon peach kuchen

—

Freshly brewed Moja organic coffee and imported teas

\$38.00

PLATED LUNCH

PLATED LUNCH 3

Butter lettuce leaves with toasted almonds

Raspberry vinaigrette

—

Fines herbes wild pacific salmon filet

Grape tomato red wine butter

Tricolour linguini

Fresh market vegetables

—

Dark chocolate truffle cake "seigné", crispy meringue

Raspberry coulis

—

Freshly brewed Moja organic coffee and imported teas

\$40.00

PLATED LUNCH 4

Aromatic butternut squash soup

—

Tandoori butter chicken

Basmati rice pilaf

Roasted Indian vegetables

—

Pina colada verrine

Fresh pineapple cubes, coconut cream

—

Freshly brewed Moja organic coffee and imported teas

\$37.00

PLATED LUNCH

PLATED LUNCH 5

French beans, caramelized pecans

Two endives and

Gorgonzola vinaigrette

—

Grilled alberta beef flat iron steak, merlot demi glace

Yukon gold potato rissolées

Vegetable duet

—

Hazelnut ricotta cake, fresh berries

—

Freshly brewed Moja organic coffee and imported teas

\$42.00

PLATED LUNCH 6

Smoked trout "morsel"

Asparagus with free range egg vinaigrette

Frisee salad

—

Barley-fed berkshire pork rib chop, provencal crust

Grainy mustard sauce

Creamy new potato mash

Fresh seasonal vegetables

—

Apple, almond and cranberry crumble, lemon cream

—

Freshly brewed Moja organic coffee and imported teas

\$39.00

PLATED LUNCH

PLATED LUNCH 7

Salad of roma tomato, cucumber, and
Moroccan cous cous tahbouleh
Minted basil yoghurt

—

Pan roasted pacific cod
Citrus butter
Provencal potatoes
Seasonal vegetables

—

Berry panna cotta

—

Freshly brewed Moja organic coffee and imported teas

\$39.00

PLATED LUNCH 8

Butter lettuce and mesclun salad
Roma tomato basil balsamico dressing,
Parmesan cheese crisp

—

Grilled prawn and scallop skewer, tomato and fennel fondue
Saffron rice pilaf
Market vegetables

—

Bing cherry clafoutis

—

Freshly brewed Moja organic coffee and imported teas

\$41.00

PLATED COLD LUNCH

PLATED COLD LUNCH 1

Garden minestrone, pesto crouton

—

West coast-style nicoise salad:

Seared local albacore tuna, served rare

French green beans and red nugget potatoes,

Free-range egg, frisee salad

Yogurt and herb dressing

—

Platters of:

Belgian chocolate brownies, apricot white chocolate blondies

Carrot cake wedges

—

Freshly brewed Moja organic coffee and imported teas

\$37.00

PLATED COLD LUNCH 2

Root vegetable and black bean soup

—

Chipotle grilled chicken breast,

Cous cous salad with grape tomatoes, baby cucumber,

Citrus wedges, nicoise olives

Minted yoghurt dressing

Served with multigrain rolls and butter

—

Chocolate amaretto cheesecake

—

Freshly brewed Moja organic coffee and imported teas

\$37.00

BUFFET LUNCH

BUFFET LUNCH

Butter lettuce leaves with balsamico dressing
French beans, field mushrooms, English cream dressing
Roma tomato, grana parmesan and basil oil
Fresh cucumber, baby shrimp, sour cream and dill

—

Crispy fried tilapia filet, red pepper piri piri sauce
Fraser Valley chicken breast, wild mushroom butter
Seasonal market vegetables
Roasted red skin potatoes
Tortellini alla panna

—

Cranberry crumble cake
Almond pear tart
Chocolate cream puffs
Sliced fresh fruit

—

Freshly brewed Moja organic coffee and imported teas

\$42.00 (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, smoked wild salmon,
Shrimp and egg salads

Served on assorted breads, multigrain 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 Moja organic coffee and imported teas

\$29.00

(Add Chef's daily soup for **\$5.00** extra)

WORKING LUNCH 2

Traditional caesar salad
Cold asparagus, oyster mushroom, lemon and virgin olive oil
Tomato and bocconcini caprese

—

Antipasto platter of grilled vegetables and olives

—

Chicken, spinach and ricotta cannelloni gratinée
Cheese tortelloni alfredo, roasted vegetables, pesto drizzle

—

Glasses of tiramisu, blueberry focaccia

Torta di amaretto, chocolate biscotti

—

Freshly brewed Moja organic coffee and imported teas

\$35.00 (minimum 30 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
—
Crispy fried chicken karaage
Shrimp gyoza
Steamed dim sum in bamboo baskets
Vegetable tofu crepe roll
Vegetable spring rolls, sweet chili sauce
Vegetarian fried rice
—
Fresh fruit sponge genoise
Coconut macarons
Green tea sponge cake
Chinese egg tarts
—
Freshly brewed Moja organic coffee and imported teas

\$42.00 (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
—
Chocolate bread pudding with dulce de leche,
Tres leches cake, pineapple cake
—
Freshly brewed Moja organic coffee and imported teas

\$36.00 (minimum 50 guests)

WORKING LUNCH

WORKING LUNCH 5

Garden vegetable greek salad, Okanagan goat milk feta

Potato and green bean salad, lemon dressing

Mixed greens with herb vinaigrette

—

Chicken and beef souvlaki

Tsatziki and pita bread

Greco rice pilaf

Spanakopitas

—

Ravani semolina cake with honey glaze

Apple phyllo tart

Walnut cookies

Fresh fruit salad

—

Freshly brewed Moja organic coffee and imported teas

\$38.00 (minimum 50 guests)

BOXED LUNCH

BOXED LUNCH 1

Please select one of the sandwiches:

Black Forest smoked turkey with balsamic glazed onions on multigrain bagel

or

Chipotle chicken breast on multigrain roll

or

Slices of BBQ beef with mushroom marinato on focaccia

or

Maple ham and Swiss cheese on potato baguette

or

Bocconcini cheese and roma tomatoes with fresh basil on ciabatta

or

(Vegan) grilled vegetable pan bagnat

Greek salad

Cantelope wedge

White and dark Belgian chocolate chip cookie

\$24.00

BOXED LUNCH 2

Hot smoked salmon niçoise salad

New potatoes vinaigrette, green beans, free-range egg, grape tomatoes and kalamata olives, buttermilk vinaigrette

Rye roll

Gala apple

Raspberry Frangipane tartelette

\$25.00

BOXED LUNCH 3

Herb and chipotle roasted chicken filet salad

Cheese tortelloni, fresh asparagus, roasted peppers, pesto dressing

Multigrain roll

Fresh strawberries

White chocolate apricot blondie

\$24.00

Any accompanying beverages for Boxed Lunches will be charged extra.

BOXED LUNCH

BENTO BOXED LUNCH 4

Teriyaki chicken on vegetable yakisoba

California roll and kappa maki

Tuna tataki sunomono

Edamame

Melon wedge

Chocolate almond square

\$30.00 (minimum of 50 for this box lunch only)

Any accompanying beverages for boxed lunches will be charged extra.