

CATERING LUNCH MEALS

BUILD YOUR OWN LUNCH

Choose your main & add sides to your luncheon. Please provide 24 hours notice.

MAINS

HUNTERS CHICKEN **10.00 PER PERSON**

Chicken breast sautéed with fresh herbs, leeks & roasted garlic. Simmered in a slightly spicy rich tomato sauce with a mixture of mushrooms, peppers & mixed vegetables

RAGOUT OF CHICKEN CATALAN **10.00 PER PERSON**

Strips of chicken breast seared with leek, sweet pepper, zucchini, whole mushrooms & orange zest, simmered in saffron, tomato cream.

THAI CHICKEN CURRY **10.00 PER PERSON**

Strips of chicken breast & seasonal vegetables sautéed with ginger, lemon grass & cilantro in a coconut mango curry.

PORK TENDERLOIN RAGOUT **10.00 PER PERSON**

A ragout of pork tenderloin & mixed vegetables in a paprika, cumin, coriander tomato sauce.

BEEF BOURGUIGNON **14.00 PER PERSON**

A savory ragout of beef seared with garlic whole mushrooms & shallots, deglazed with brandy & red wine. Simmered with a Provencal tomato sauce.

SIDES

ADD SALAD **3.00 PER PERSON**

HARVEST SALAD | Mixed greens, mandarins, dried cranberries & toasted almonds dressed with passion fruit-honey-lime-ginger vinaigrette.

CAESAR SALAD | Romaine lettuce tossed in a creamy garlic dressing, house-made croutons, fresh bacon & grated asiago.

ADD RICE OR POTATOES **2.00 PER PERSON**

ADD BREAD **1.00 PER PERSON**

ADD SOFT DRINKS **2.00 PER PERSON**

SWEETS TRAY **3.00 PER PERSON**

LUNCH PACKAGE

Lunch packages include a salad, sweets and a drink.

CHICKEN POT PIE **18.00 PER PERSON**

House made pastry filled with slowly simmered chicken in a chicken stock with peas, carrots & onions in a creamy chicken sauce.

SHEPHERD'S PIE **20.00 PER PERSON**

House whipped herb mash potatoes over ground beef simmered in a stock with mixed vegetables.

MEAT LASAGNE **20.00 PER PERSON**

Ground beef and pork in a house made tomato sauce with sauteed mushrooms, spinach & onions with ricotta cheese.

SEAFOOD PIE **22.00 PER PERSON**

House whipped potatoes over a stew of shrimp, fish, scallops & clams.