



# DUNDEE

Resort & Golf Club

2026 WEDDING MENU





## PLATED 2-COURSE DINNER

COMPOSE YOUR OWN, UNIQUE PLATED MEAL

### *Appetizers*

**\*PLEASE CHOOSE ONE\***

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#### SOUP

##### **Roasted Tomato Soup**

fire roasted roma tomatoes pureed with garlic and sweet basil leaves, garnished with grand padano parmesan cheese and sourdough croutons

##### **Roasted Butternut Squash Soup**

rich and creamy soup with hints of cinnamon, clove, and nutmeg with a sweet hint of coconut

##### **Seafood Chowder**

rich and creamy chowder loaded with nova scotia local seafood including salmon, scallops, haddock, and shrimp (add \$3.50 per person)

##### **Potato and Leek Soup**

a classic creamy potato soup with smoked bacon, cheddar, and chive garnish







# Salads

**\*PLEASE CHOOSE ONE\***

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## **Greens and Berries**

mixed greens with field berries, feta cheese, toasted pumpkin seeds,  
aged balsamic vinegar and olive oil

## **Spinach Salad**

thin sliced red onions, sauteed mushrooms, dried cranberries, grated mozzarella,  
with poppy seed dressing

## **Classic Caesar Salad**

romaine-house caesar dressing-focaccia croutons-smoked bacon-parmesan cheese

## **Greek Salad**

vine ripened tomatoes, red onion, crisp fresh cucumber, diced bell pepper, crumbled feta,  
kalamata olives, roasted garlic, chiffonade of basil and oregano vinaigrette

## **Caprese Salad**

sliced juicy tomato, chiffonade of basil, mini bocconcini, crisp pancetta  
drizzled with aged balsamic





# Main Course

**\*PLEASE CHOOSE ONE\***

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\*all plated meals include bread baskets with butter\*

\*freshly brewed coffee and tea included\*

## CHICKEN

### Herb and Garlic Marinated Chicken

juicy grilled chicken breast marinated in oregano, parsley, thyme, and garlic with freshly grated lemon zest. served with a grilled tomato and pesto rose sauce \$62.50

### Pesto Chicken

juicy oven roasted chicken breast marinated in fresh basil, garlic, and olive oil. served with a creamy pesto sauce \$60

## BEEF

### Grilled 8 oz Striploin

canadian black angus striploin grilled to perfection seasoned with our house spice blend served with bacon bourbon bbq sauce and frizzled onions \$71.50

### Roast Prime Rib of Beef

grainy mustard and herb blend rub seared and roasted to perfection served with bordelaise sauce and yorkshire pudding \$75

## FISH

### Slash 'n Burn Filet of Atlantic Blue Salmon

sweet with heat house spice blend served with sweet basil beurre blanc \$62.50

## Vegetarian Option

cannelloni pasta stuffed with mascarpone cheese served with grilled vegetables and a mushroom ragout \$57

## Vegan Option

chickpea ragout. a hearty and flavorful dish, is made by cooking chickpeas in a base of onion and tomato-infused gravy. whole spices and garam masala are added to enhance the taste. this delectable dish is typically served with rice or naan bread \$57



# Desserts

**\*PLEASE CHOOSE ONE\***

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## **Triple Chocolate Mousse Cake**

light silky and velvety chocolate mousse with hazelnut praline served with raspberry coulis

## **Triple Chocolate Fudge Cake**

moist dark chocolate cake smothered in a dark chocolate buttercream frosting  
garnished with white chocolate curls and chocolate sauce

## **Strawberry Shortcake**

delicious vanilla cake layered with strawberry purée and whipped cream icing

## **Country Style Carrot Cake**

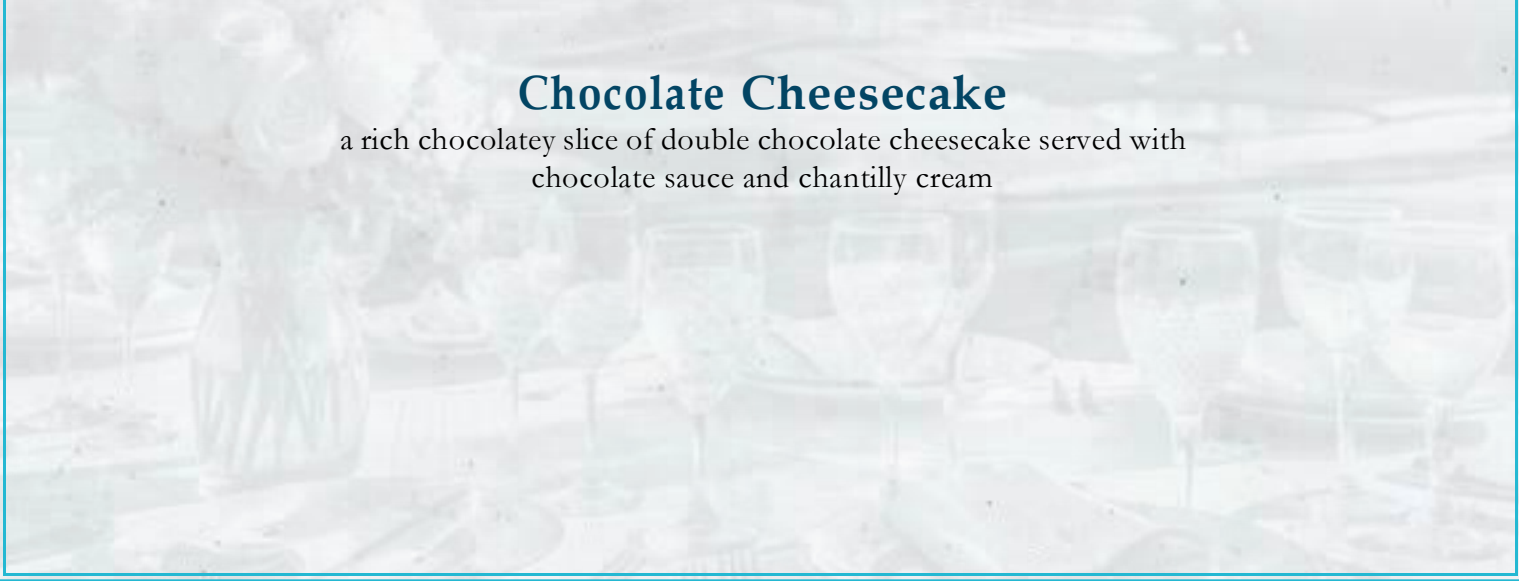
decadent spiced carrot cake iced with cream cheese frosting and topped with  
toasted walnuts and pineapple compote

## **Sweet and Salty Cheesecake**

new york style cheesecake with a buttery graham crust base topped with  
white chocolate shavings and a salted caramel sauce

## **Chocolate Cheesecake**

a rich chocolatey slice of double chocolate cheesecake served with  
chocolate sauce and chantilly cream







# Sides

**\*PLEASE SELECT TWO OF YOUR FAVOURITE OPTIONS\***

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## **Creamy Garlic Butter Mashed Potatoes**

### **Roasted Baby Red Potatoes**

tossed and seasoned with coarse sea salt, garlic and fresh rosemary

### **Rice Pilaf**

basmati rice simmered in vegetable stock and onions

### **Oven Roasted Root Vegetables**

carrot, turnip, parsnip and peppers seasoned with dried thyme and coated in olive oil roasted till golden brown

### **Seasonal Vegetables**

butter sauteed seasonal vegetables

### **Normandy Vegetable Medley**

carrots, broccoli, cauliflower, red peppers, and onions tossed in olive oil along with red pepper spice, and roasted to perfection

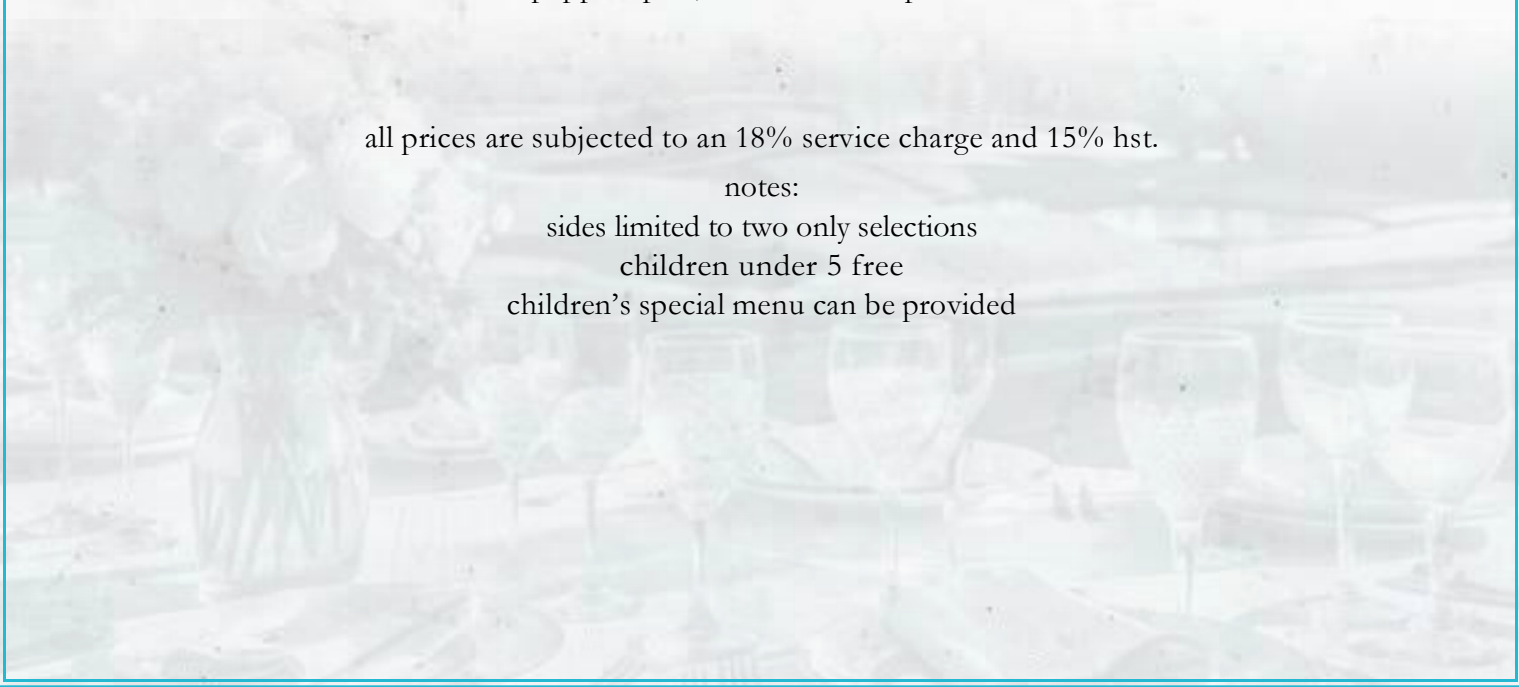
all prices are subjected to an 18% service charge and 15% hst.

notes:

sides limited to two only selections

children under 5 free

children's special menu can be provided





# Buffet Dinner

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**COMPOSE YOUR OWN, UNIQUE MEMORABLE BUFFET**

**\*PLEASE SELECT TWO OF YOUR FAVOURITE SALADS\***

## **Artisan Leafy Greens**

with field berries, bell peppers, cherry tomatoes, crumbled goats cheese drizzled with aged balsamic

## **Spinach Salad**

thin sliced red onions, sauteed mushrooms, dried cranberries, grated mozzarella, with poppy seed dressing

## **Classic Caesar Salad**

romaine-house caesar dressing-focaccia croutons-smoked bacon-parmesan cheese

## **Greek Salad**

vine ripened tomatoes, red onion, crisp fresh cucumber, diced bell pepper, crumbled feta, kalamata olives, roasted garlic, chiffonade of basil and oregano vinaigrette

## **Quinoa Salad**

ancient grain black quinoa with chopped fresh parsley, cilantro, and vine ripened tomatoes, red onion, garlic toasted cumin and lemon juice

**\*PLEASE SELECT ONE OF YOUR FAVOURITE COMPOUND SALADS\***

## **Chickpea Salad**

crunchy cucumber, vine ripened tomatoes, crumbled feta & couscous

## **Potato Salad**

german styled potato salad with ham, green onions, dill pickle grainy mustard and sour cream

## **Picnic Coleslaw**

shredded green cabbage, julienne carrots, and thin sliced onion with a mayo apple cider dressing

## **Waldorf Salad**

penne pasta, halved grapes, toasted walnuts, julienne of carrots and celery tossed in a sour cream dressing



# Entrée

**\*PLEASE SELECT TWO OF YOUR FAVOURITE OPTIONS\***

## CHICKEN

### **Pesto Chicken**

juicy oven roasted chicken breast marinated in fresh basil, garlic, and olive oil.  
served with a creamy pesto sauce

### **Herb Chicken**

fresh chopped italian herbs, garlic, olive oil and apple cider marinated chicken  
served with a gala apple gastrique.

### **Butter Chicken**

tender chicken pieces marinated in a rich blend of spices, cooked in a creamy  
tomato-based sauce with a hint of butter

## BEEF

### **Roasted Prime Rib of Beef**

grainy mustard and herb blend rub seared and roasted to perfection served with  
bordelaise sauce and yorkshire pudding (\$12.50 surcharge per person)

### **Roast Baron Beef**

sliced thin and rolled with butter sauteed button mushrooms  
served with a fresh herb jus (\$6.50 surcharge per person)

### **Beef Bourguignon**

tender morsels of beef seared and braised in a burgundy demiglace sauce  
garnish with quartered mushrooms and pearl onions

### **Beef Stroganoff**

seared thinly sliced morsels of beef stewed in a sour cream demiglace  
and garnished with chopped pickle and sour cream

### **Peppered Striploin**

striploin roast coated in coarse black peppercorns seared and finished in the oven.  
sliced thinly served with a mushroom port reduction, garnished with frizzled onions.  
(\$12.50 per person additional charge)





## *Entrée* Continued

### FISH

#### **Maple Glazed Cedar Plank Salmon**

served with a tarragon maple cream sauce

#### **Blackened Atlantic Salmon**

house blackened salmon spice blend with just the right amount of heat.  
served with mango salsa and beurre blanc

#### **Grilled Salmon**

atlantic salmon rubbed with a lemon and garlic compound butter, grilled and  
served with lemon garnish and apricot cream

### VEGETARIAN

#### **Ratatouille**

peppers, zucchini, red onions, mushrooms and eggplant stewed in a rich  
red wine garlic sauce garnished with fresh herbs

#### **Mediterranean Quinoa**

with tender sun-dried tomatoes, chickpeas, golden raisins, feta, marinated artichokes,  
kalamata olives drizzled with aged balsamic

## *On the Side*

**\*PLEASE SELECT TWO OF YOUR FAVOURITE OPTIONS\***

#### **Creamy Garlic Butter Mash Potatoes**

#### **Roasted Baby Red Potatoes**

tossed and seasoned with coarse sea salt, garlic and fresh rosemary

#### **Rice Pilaf**

basmati rice simmered in vegetable stock and onions.

#### **Oven Roasted Root Vegetables**

carrot, turnip, parsnip, and peppers seasoned with dried thyme and coated in olive oil roasted till golden brown

#### **Maple Roasted Parmesan Carrots**

carrots blanched and tossed in maple and parmesan cheese roasted till crisp and sticky

#### **Seasonal Vegetables**

butter sauteed seasonal vegetables



# *Sweet Endings*

**\*PLEASE SELECT TWO OF YOUR FAVOURITE OPTIONS\***

## **Milk and dark Chocolate mousse**

light silky and velvety chocolate mousse with hazelnut praline served with raspberry coulis

## **Strawberry shortcake**

delicious vanilla cake layered with strawberry puree and whipped cream icing

## **Sweet and Salty cheesecake**

new york style cheesecake with a buttery graham crust base topped with white chocolate shavings and a salted caramel sauce

## **Chocolate cheesecake**

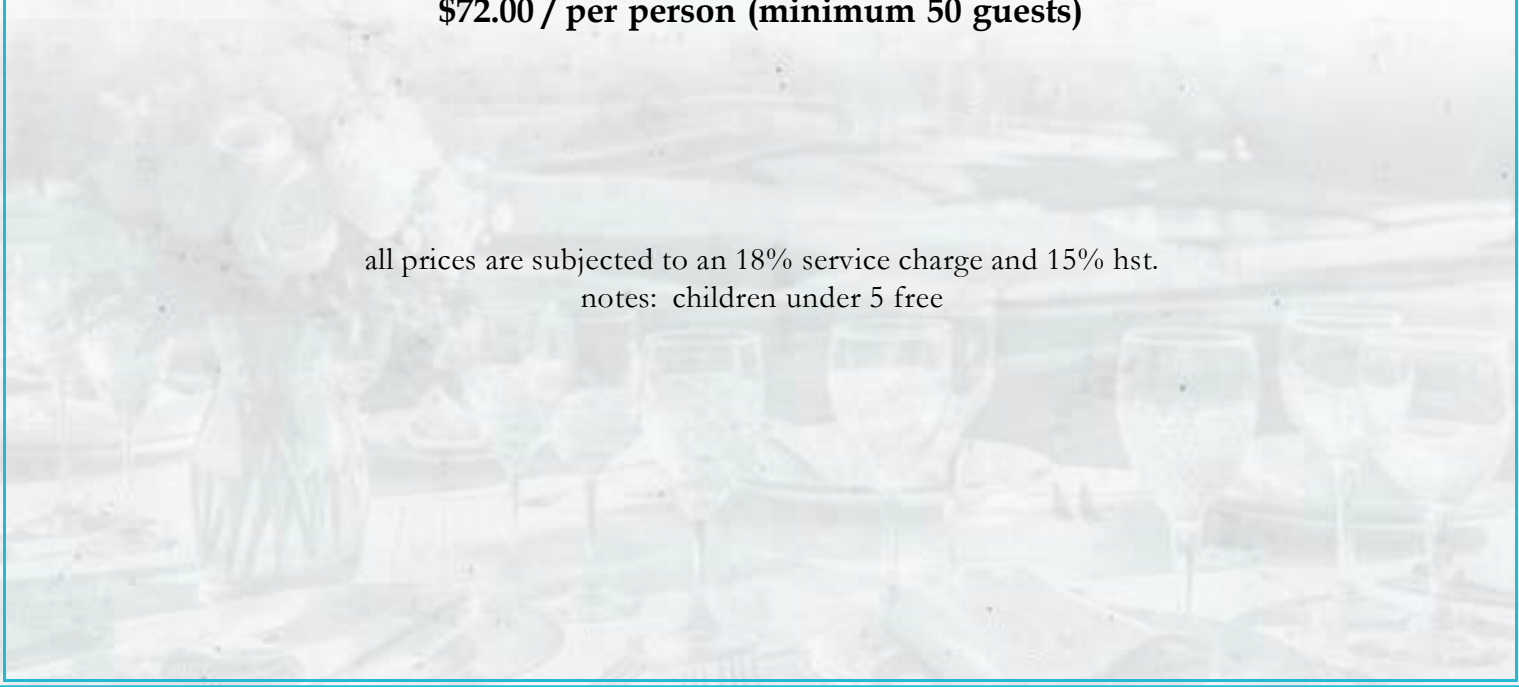
a rich chocolatey slice of double chocolate cheesecake served with chocolate sauce and chantilly cream

## **Country style carrot cake**

decadent spiced carrot cake iced with cream cheese frosting and topped with toasted walnuts and pineapple compote

**\$72.00 / per person (minimum 50 guests)**

all prices are subjected to an 18% service charge and 15% hst.  
notes: children under 5 free







# Appetizers / Food Stations

## Reception Canapes and Hors d'oeuvres

(V) VEGAN, (VEG) VEGETARIAN, (GF) GLUTEN FREE, (DF) DAIRY FREE

prices per dozen-minimum of 3 dozen per selection cold hors d'oeuvres

### Cold hors d'Oeuvres

Cubed melon rolled in prosciutto with balsamic drizzle \$41.00 (GF)

Cold smoked salmon with dill cream cheese pickled red onions & capers on grilled naan \$43.00

Medjool date filled with cinnamon goat cheese, toasted walnuts wrapped with prosciutto \$40.00 (GF)

Charred cherry tomatoes, basil, pesto mascarpone, baguette crostini \$41.00 (VEG)

Caprese brochette- cherry tomato, bocconcini cheese, basil leaves, balsamic reduction \$41.00 / dozen (VEG)

Thinly sliced roast beef seasoned with fresh rosemary, caramelized onion duxelle on grilled naan \$41.00

Greek skewer- feta, cucumber, peppers, red onion, cherry tomato, kalamata olives, tzatziki salad \$41.00 (VEG, GF)

Mango roll with julienne carrots, cucumber, green onion, sweet chili sauce wrapped in rice paper \$40.00 (V, VEG, GF)

### Hot Hors d'oeuvres

prices per dozen- minimum of 3 dozen per selection

Tandoori marinated chicken skewers with murg makani sauce (butter chicken) \$44.00 (GF)

Crispy thai lumpia roll with julienne carrots, celery, sweet chili cabbage relish \$40.00

Bourbon bbq pulled pork melt – cheddar cheese and tasty pickles \$44.00

Beef sliders with dijon mustard and swiss \$44.00

Shrimp pakora (chickpea fritter) cilantro raita \$43.00

Digby scallops wrapped in bacon with dulce mayo \$43.00

Beef wellington with brie, bacon, mushroom ragout \$58.00

Vegetable samosa \$40.00 (VEG)

Crispy cauliflower seasoned with cumin and coriander spice mix mint ginger chutney \$40.00 (VEG)



# *Sweet Endings*

per dozen – minimum of 3 dozen per selection fruit kebobs

**Cantaloupe, Honey Dew Melon, Watermelon,  
Pineapple, and Strawberry** \$52/dozen

## *Display of Delectable Sweets*

(by dozen and 3 dozen)

**Cheesecake bites**

with caramel drizzle \$35.64

**Chocolate Dipped Strawberries** \$53.00

**Double Fudge Brownie** \$49.50

**Dessert Bar Variety**

(date square, raspberry macaroon, lemon bars, strawberry swirl cheesecake & chocolate swirl) \$49.50







# *Reception Displays*

**small platter serves up to 19 guests medium platter serves up to 29 guests  
large platter serves up to 40 guests**

## **Nova Scotia cheese and Seafood Display**

small \$132.00 / medium \$204.00 / large \$275.00

chefs' selection of seafood; smoked salmon, gravlax, jumbo shrimp, pickled herring, fresh baked bread, multi grain bread and crackers. a beautiful display of select local cheeses with complementing chutneys, preserves, and condiments

## **Cheese & Charcuterie Board**

small \$132.00 / medium \$204.00 / large \$269.50

a beautiful display of select local and imported cheeses including cambozola, double cream brie, boursin, paprika and parsley bocconcini, edam and swiss with a selection of charcuterie meats including prosciutto, hot calabrese, capicola, peppered and genoa salami, shaved black forest ham and a selection of seafood including gravlax and smoked salmon complemented with roasted red pepper, asparagus, zucchini, red onion. comes with spinach and artichoke dip with an assortment of crackers and citrus mango chutney

## **Domestic and imported cheese board**

small \$115.50 / medium \$193.00 / large \$264.00

garnished with fresh grapes, seasonal berries, preserves, condiments, dried fruits, bread, crostini, and crackers

## **Shrimp Tower**

100 pieces \$423.50

white wine and citrus poached east coast shrimp, bourbon spiked cocktail sauce, dill aioli, horseradish mignonette, tabasco, lemons, and worcestershire sauce.

## **Atlantic Smoked Salmon**

\$165.00 per side of salmon (serves up to 30)

horseradish and dill crème fraiche, fresh lemons, rye bread and sliced baguette

## **Fresh Crudité Platter**

small \$79.00 / medium \$101.00 / large \$143.00

a variety of garden-fresh vegetables accompanied by a selection of dips and dressings



# *Reception Displays*

## **Continued**

### **Display of Sliced Fruit**

small \$175.00 / medium \$220.00 / large \$265.00

### **Italy Inspired Antipasto Platter**

medium \$275.00

aged provolone, marinated bocconcini, prosciutto, salami, smoked sausages, grilled pesto vegetable, marinated olives, dried apricot, figs, sliced baguette and crostini focaccia

### **Bruschetta Tasting**

medium \$275.00

rustic garlic oil crostini with bowls of chopped fresh tomato, basil, fire roasted vegetables, artichoke, marinated olives, marinated bocconcini, parmesan cheese, and peppadew peppers

### **Chips & Dip**

small \$75.00 / medium \$99.00 / large \$110.00

dips (3)- spinach artichoke dip/roasted red pepper hummus/ tzatziki baskets of torched naan, sourdough, and tortilla







# *Late Night Snacks*

small platter serves up to 19 guests | medium platter serves up to 29 guests  
large platter serves up to 40 guests

**16" Pizza** \$38.00

**Tandoori Chicken Wraps with Coriander Chutney** \$11.00

**Late Night Version of Poutine Station** \$11.00

**French Fries, Cheese Curds, Gravy**  
(pulled pork \$3.50 extra per person)

**Breaded Chicken Wings**  
(hot, mild, honey garlic, & bbq) \$38.00 /dozen minimum 10 dozen

**Chip & Dip**  
small \$75.00 / medium \$99.00 / large \$110.00  
dips (3)- spinach artichoke dip/roasted red pepper hummus/ tzatziki basket of  
torched naan bread, sourdough bread, and tortilla

**Cheese Boards**  
small \$104.50 / medium \$176.00 / large \$242.00

**Mashed Potato Bar**  
\$13.75 / per person  
creamy mashed potatoes with toppings including: bacon bits, aged white cheddar, green onions,  
caramelized onions, sauteed mushrooms, gravy



# *Kids Menu*

**all children's meals will be portioned and plated for plated and buffet dinner**

## **Alfredo Pasta** \$17.00

alfredo noodles in a cream sauce

## **Butter Tossed Pasta** \$17.00

spaghetti noodles tossed in melted butter

## **Spaghetti and Meatballs** \$17.00

spaghetti noodles served with tomato-based sauce and topped with meatballs

## **Mac and Cheese** \$17.00

macaroni noodles mixed in a cheese sauce served with a side of french fries

## **Chicken Fingers and Fries** \$17.00

crispy chicken fingers served with a side of french fries







# Breakfast Buffet

minimum 20 guests / prices are per guest

(V) VEGAN, (VEG) VEGETARIAN, (GF) GLUTEN FREE, (DF) DAIRY FREE

## **The Continental** \$22.50

freshly sliced fruit individual fruit yogurt granola with yogurt  
(apple, apricot, blueberry compote, maple yogurt)

## **The East Coast** \$25.50

fresh fruit salad with berries.

fluffy steamed fresh scrambled eggs with butter and cream comfort breakfast potatoes  
with peppers and onions crispy smoked bacon (3 pieces)

**add sausage (1 piece) + \$1.50 / per person**

## **The Maritimer** \$24.50

carved seasonal fruit & berries buttermilk pancakes with maple syrup or  
belgium waffles with berry compote and whipped cream crispy smoked bacon (3 pieces)

**add sausage (1 piece) + \$1.50 / per person**

## **Morning Glory** \$24.50

carved seasonal fruit & berries. ham & cheese frittata or pesto roasted vegetable frittata.  
crispy smoked bacon (3 pieces) **add sausage (1 piece) + \$1.50 / per person**

## **On The Run** \$22.50

breakfast sandwich— fried egg with cheese, spinach spread, bacon, tomato on english muffins  
fresh whole fruit. fruit yogurt, apple, carrot, and oatmeal muffin

all prices are subjected to an 18% service charge and 15% hst.



## *Add to your Breakfast*

**Assorted Cereals & Milk** \$5.95

**Bagels with Cream Cheese** \$4.50

**Smoked Salmon & Bagel**

with whipped cream cheese, capers & pickled red onions \$14.50

**Assorted Cheese with Fruit** \$11.00

**Seasonal Whole Fruit** \$3.25

**Individual Muffins** \$3.95

**Boiled Eggs (2 Eggs)** \$5.50

## *Favorites by the Dozen*

**Assortments of Muffins**

with whipped butter and preserve \$45.00/dozen

**Butter Croissants**

(plain and chocolate) with whipped butter and preserve \$45.00/dozen

**Assortment of Danish Pastries**

with whipped butter and preserve \$45.00/dozen

**Variety of freshly baked cookies**

assorted squares \$40.00/dozen

**Tea biscuits plain and cheddar**

cheese, & preserve \$40.00/dozen

**Fruit Salad** \$9.50/per person

**Bagel with Cream Cheese** \$40.00/dozen

all prices are subjected to an 18% service charge and 15% hst.





## *Beverages*

**Coffee or Tea** \$4.25

### **Juice**

(orange, apple, or cranberry) \$4.25

**Water Bottle** \$4.25

**Sparkling Water** \$4.75

**Flavored Sparkling Water** \$4.75

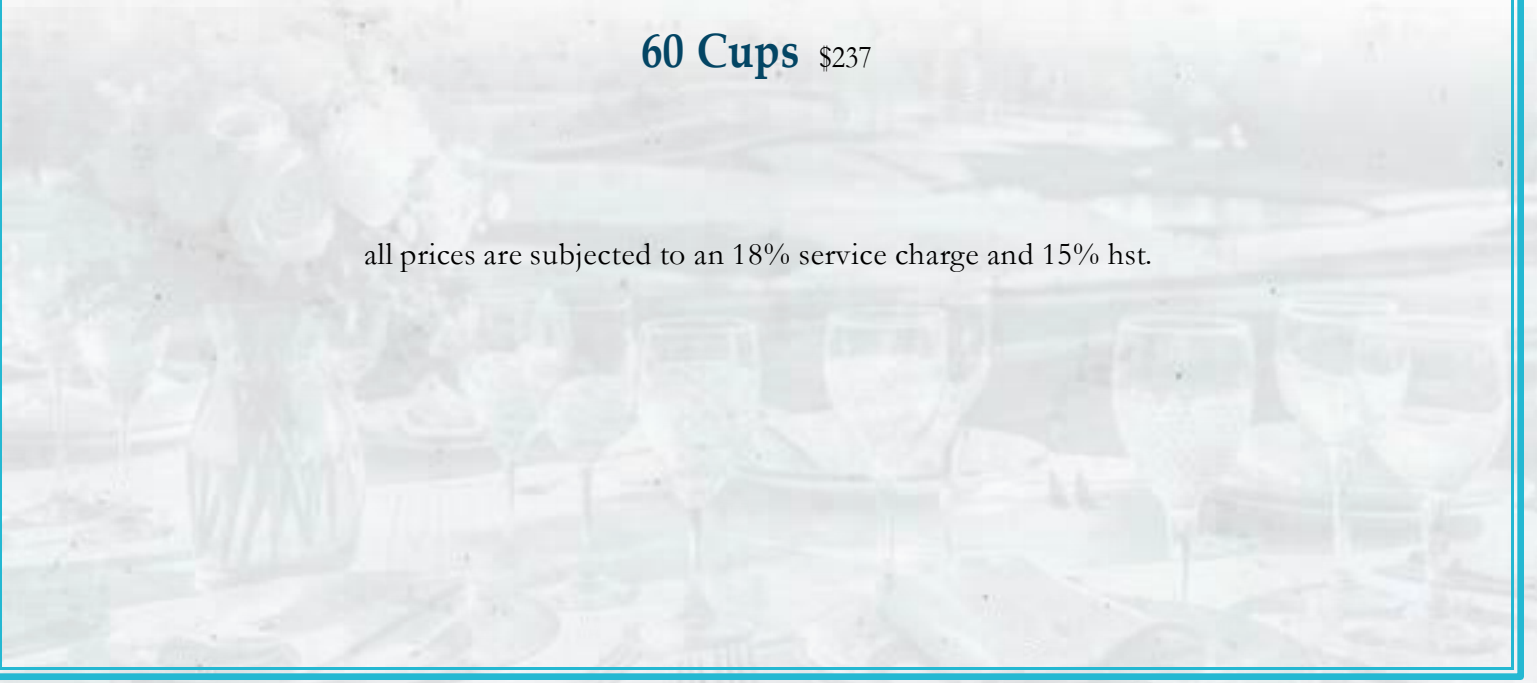
## *Coffee or Tea by the Pot*

**10 Cups** \$40

**30 Cups** \$119

**60 Cups** \$237

all prices are subjected to an 18% service charge and 15% hst.





# Cold Buffet

prices are per person minimum of 10 people unless stated otherwise.

## **Chef 's Soup and Sandwiches** \$38.50

assortment of daily selection of freshly baked breads with whipped butter soup of the day  
or artisan garden greens with sunflower, roasted pumpkin seed,  
dried cranberries fresh vegetables with balsamic vinaigrette

## **Sandwich Board**

(one & half sandwich per person)

**Traditional Egg Salad** – grain mustard, red onion, chopped chives, paprika, lentil vermicelli,  
julienne lettuce on multigrain bread

**Tuna & Avocado Salad** – celery, green onion, pickle, relish, avocado guacamole, green leaf lettuce

**Roast Chicken** – tandoori chickpea puree, feta cheese, spinach, roasted onion in a wrap

**Turkey Club** – tomato, green leaf, cheddar, onion aioli, bacon on a ciabatta bun

**Italian Meat** – jarlsberg cheese, mustard mayo, dill pickles

**Roasted vegetables** – red pepper, carrot, red onion, zucchini, eggplant, jarlsberg cheese,  
spinach & artichoke spread on quinoa bread

**Assorted Decadent Pastries** - brownies, freshly baked cookies

## **Boxed Lunch**

(express lunch) \$23.50

**Hearty Sandwich** (2 halves)


**Cookie** (2 per box)

**Kettle Chips**

**Piece of Whole Seasonal Fruit**

add water, pop or juice + \$4.25

all prices are subjected to an 18% service charge and 15% hst.







## **Wrap Attack** \$38.50

artisan garden greens with sunflower seeds, roasted pumpkin seed,  
dried cranberries fresh vegetables & balsamic vinaigrette

## **Chef 's Choice of Wraps and Assorted Fillings**

(one & half wrap per person)

**Traditional Egg Salad** – grain mustard, red onion, chopped chives, paprika, lentil vermicelli, julienne lettuce

**Tuna & Avocado Salad** – celery, green onion, pickle, relish, avocado guacamole, green leaf lettuce

**Roast Chicken** – tandoori chickpea puree, feta cheese, spinach, roasted onion

**Turkey Bacon** – tomato, green leaf, cheddar, onion aioli

**Roasted Vegetables** – red pepper, carrot, red onion, zucchini, eggplant, goat cheese,  
spinach & artichoke spread

**Italian meat** – jarlsberg cheese, mustard mayo, dill pickles

**Assorted decadent pastries** – brownies, freshly baked cookies

## **Bounty of The Sea** \$51.95

### **Nova Scotian Seafood Chowder**

tossed leafy greens with market fresh vegetables and balsamic vinaigrette

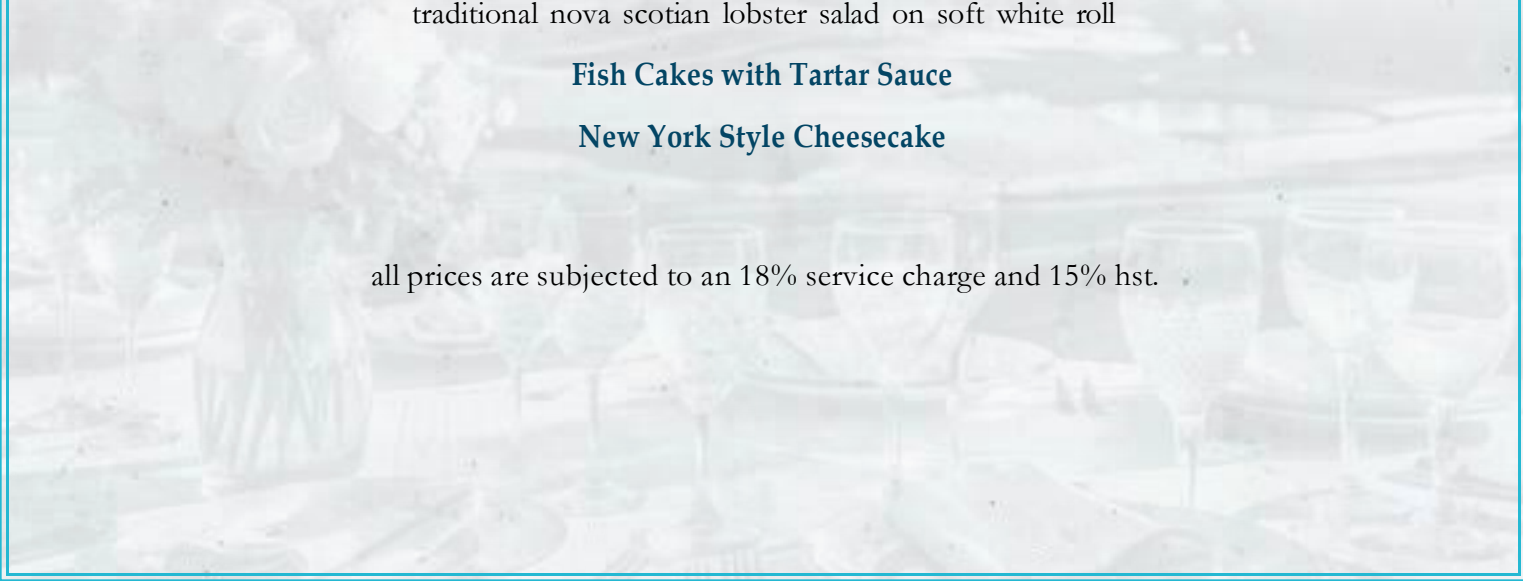
### **Chef crafted Maritime inspired**

traditional nova scotian lobster salad on soft white roll

### **Fish Cakes with Tartar Sauce**

### **New York Style Cheesecake**

all prices are subjected to an 18% service charge and 15% hst.





# Hot Buffet

prices are per person minimum of 10 people unless stated otherwise.

## **Taste of Italy** \$45.50

garlic bread

### **Tuscan Caesar Salad**

baby romaine, crisp local pancetta, shaved asiago cheese, potato bread crouton  
& creamy garlic caesar dressing

### **Three cheese Meat Lasagna with herbed tomato Sauce**

### **Tuscan style Tiramisu Cake**

coffee cheesecake layered with coffee drenched cake topped with tiramisu cream mousse

## **Pick Your Kebab** \$45.50

**Minted Naan Bread** (served warm in chaffer)

### **Garden Greens**

with market vegetables with raspberry vinaigrette

### **Choice of kebab - 5 oz (pick one)**

**Beef Skewers** – olive oil, garlic & fresh thyme marinated beef chunks  
glazed with bbq sauce or


**Tandoori marinated chicken skewers** – with spiced tomato butter cream sauce drizzle  
mediterranean marinated grilled vegetable skewers

### **Basmati rice with Fried & Green onion**

### **New York style cheesecake with berries**

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all prices are subjected to an 18% service charge and 15% hst.







## **Between the Buns BBQ** \$40.50

crisp, hand torn lettuce, sliced vine ripened tomato, aged cheddar & monterey jack cheese, sliced dill pickles

**Crunchy cabbage coleslaw** – garden greens with market vegetables & raspberry vinaigrette

**Fire Grilled, Juicy Ground Beef Burgers** (1 piece - 4 oz)

**Smoky, Mild Italian Sausages** (1 piece - 4 oz)

**Sesame Seed Burger Buns / Toasted Cornmeal Sausage Buns**

**Ketchup, mustard, relish**

**Herb roasted potato wedges**

**Assorted cheesecake bites**

**add chicken breast + \$4.5**

## **Roast Chicken** \$57.50

**House Baked Bread and Butter**

**Garden Greens with Market vegetables & Herb Vinaigrette**

**Nova Scotian Roasted Quarter Chicken**

**BBQ Dipping Sauce**

**Mixed Grilled Vegetables**

**Herb Roasted Baby Potatoes**

**Country Style Carrot Cake**

## **Memoires of Mumbai** \$46.50

**Garlic naan bread**

**Mango chutney**

**Roasted cumin raita**

**Crispy poppadum's**

**Tandoori spiced chicken with Makhani sauce**

**Chole** (chickpeas in curry gravy)

**Biryani Rice** – fried onion, cilantro, chopped tomato, bay leaf, cardamom, cinnamon

all prices are subjected to an 18% service charge and 15% hst.



## **Meat & Potatoes Lunch** \$48.50

House Baked bread and Butter

Pasta salad with feta and chickpea

Barron of roast beef with pepper maple demi

Fried mushrooms

Roasted zucchini with bell peppers & onion

Herbed potato wedges

Strawberry Short Cake

## **Taste of the Orient** \$42.50

House Baked Rolls & Butter

Fresh Garden Salad with Mango Vinaigrette

Choice of:

Chicken and Beef Stir fry or Tofu & vegetable Stir Fry

OR

Beef Stir Fry

Basmati Rice

Cheesecake Bites and Fruit Salad

## **Fish and Chips Lunch** \$42.50

House Baked bread and Butter

Garden Greens with Market Vegetables & Herb Vinaigrette

Piece of Fried Fish 8 oz

Tarter Sauce

Lemon Wages

Cheesecake Bites

all prices are subjected to an 18% service charge and 15% hst.