

Soup & Sandwich Working Lunch



Quick and pleasing for groups with a short window for a lunch break. Also a great choice when your group is working through lunch – maybe to save time for a group activity like our White Point Scavenger Hunt. Ask your Event Coordinator for more details.

Choose a Soup:

Smoky Tomato Bisque (V & GF)
Thai Chicken and Rice
Corn Chowder (V)
Potato, Cheddar, Bacon
Mushroom-Tarragon Cream
Seafood Chowder (add \$2 per person) (GF)
Tomato Basil (Vegan & GF)

Select a Salad:

Seasonal Greens with Grape Tomatoes and Cucumber, House Vinaigrette
Tuscan Pasta Salad with Roasted Artichokes, Sun-Dried Tomato, Olive Oil Vinaigrette
Potato Salad with Grilled Onions, Smoked Ham, Dijon Mayo
Baby Spinach with Cheddar, Mushrooms and Tomato
Rustic Greek Salad

Choose Three:

Tuna Salad with Sun Dried Tomato, Lemon and Feta on Freshly Baked Breads
Egg Salad with Chives on Freshly Baked Croissants
Smoked Ham and Swiss with Grain Dijon Aioli on House Baked Breads
Beef Sirloin with Caramelized Onions, Soy-Ginger Aioli on Crusty Loaves
Grilled Vegetable Wrap with Feta and Lemon-Greek Yogurt Sauce
Chicken Salad with Dried Cranberry and Orange Zested Mayo on Croissants
Grilled Chicken Wrap with Lettuce, Peppers and Guacamole, Sweet Chili Sauce
Salmon Salad with Dill Caper Mayo, Sliced Cucumbers on House Baked Bread

Fresh Baked Cookies and Tarts
Freshly Brewed Coffee & Tea

\$22.00 per person
(minimum 10 guests)

A taxable 18% service charge and HST will be applied to all food and beverage
Menus, menu items, pricing and other details are subject to change

Create Your Own Working Lunch

Choose a Soup:

Smoky Tomato Bisque (V & GF)
Mushroom-Tarragon Cream
Thai Chicken and Rice
Corn Chowder (V)
Tomato Basil (vegan +GF)
Potato with Bacon and Cheddar
Seafood Chowder (add \$2 per person) (GF)

Select a Salad:

Seasonal Greens with Grape Tomatoes and Cucumber, House Vinaigrette
Pasta Salad with Tomato, Feta and Kalamata Olives
Potato Salad with Roasted Onions, Spring Peas, Grain Dijon Mayo
Spicy Slaw with Green Onion, Chili and Lime
Rustic Greek Salad
Curried Pasta Salad with Coconut and Raisins
BBQ Potato Salad with Grilled Peppers
Mexican Street Corn Salad with Feta and Lime

Select an Entrée*:

Lasagna Bolognese with Ricotta and Parmesan
Penne Pasta with Pesto Cream, Smoked Chicken, Mushrooms and Peppers
Baked Haddock with Herb and Parmesan Crust, Tomato Cream, Lemon Rice
Crispy Chicken Breast with Peppers, Thai Glaze, Mushroom Fried Rice
BBQ Pulled Chicken Enchiladas, Monterey Jack, Chipotle BBQ
Sauce, Sour Cream and Scallions
Shepherd's Pie with Parmesan Garlic Mash and Simmered Angus Beef
Meadowbrook Meat Loaf, Roasted Garlic Mash and Country Gravy
Chana Masala (Curried Chickpeas) with Coconut Basmati Rice (V)
Grilled Chicken with Wild Mushroom Cream, Garlic Mash
Panko Crusted Sesame Salmon with Mango Salsa, and Lemon Herb Rice
Maple Curry Chicken with Coconut Basmati Rice

Freshly Baked Rolls and Butter

Chef's Selected Cookies, Squares and Tarts
Freshly Brewed Coffee & Tea

\$24 per person

(minimum 20 guests)

*add \$4 per person for a second entrée

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Themed Working Lunches

Viva Fajita!

Slow Simmered Texas Chili

Seasonal Greens

Crisp Corn Tortillas

Freshly Cut Pico de Gallo

Guacamole

Sour Cream

Shredded Cheese

Chili Lime Marinated Chicken, Sautéed Onions and Peppers

Soft Flour Tortillas

Mexican Chocolate Brownies

Freshly Brewed Coffee & Tea

\$23 per person
(minimum 20 guests)

Club Med

Rustic Greek Salad with Feta and Kalamata Olives

Seasonal Greens with Olive Oil Vinaigrette

Freshly Baked Bread

Hummus and Olives

Chicken Souvlaki

Tzatziki Sauce

Lemon Herb Steamed Rice

Three Nut and Honey Tarts

Fresh Sliced Fruit

Freshly Brewed Coffee & Tea

\$23 per person
(minimum 20 guests)

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Themed Working Lunches continued...

Beach Front Deli

Chef's Seasonal Soup Selection
Creamy Coleslaw
Seasonal Greens with Grape Tomatoes, Cucumber and House Vinaigrette
Meadowbrook Ham, Sliced Chicken,
Tomatoes, Onions, Lettuce, Cheddar Cheese
Pickles and Condiments
Egg Salad with Chives
Selected Breads and Rolls

Fresh Baked Cookies
Freshly Brewed Coffee & Tea

\$22 per person
(minimum 20 guests)

Slip 'n Slider

Seasonal Greens with Grape Tomatoes, Cucumber and House Vinaigrette

Choose Two:

Panko Haddock with Caper Tartar Sauce
Pulled Pork with Dark Ale BBQ Sauce and Slaw
Angus Beef with House Sauce, Cheddar and Bacon
Greek Pork Burgers with Feta and Roasted Garlic Aioli

Crisp Onion Rings and Fries

Freshly Baked Cookies
Freshly Brewed Coffee & Tea

\$23 per person
(minimum 10 guests)

Combo #5

Chilled Singapore Noodle Salad
Seasonal Greens with Honey Soy Vinaigrette
Crisp Wontons with Sweet Chili Sauce
Vegetable Fried Rice
Flash Fried Chicken Tossed with Sweet Peppers and Ginger Orange Soy Glaze

Apple-Mango Crisp Tarts
Freshly Brewed Coffee & Tea

\$23 per person
(minimum 20 guests)

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Themed Working Lunches continued...

Pizza Pizzazzz

Seasonal Greens with Grape Tomatoes, Cucumber and House Vinaigrette
or

Caesar Salad with Freshly Grated Parmesan and Herbed Croutons

Choose Two:

BBQ Chicken with Caramelized Onions, Jalapeño and Bell Peppers
Pepperoni, Italian Sausage, Fennel Seeds, Mozzarella and
Crushed Tomato Sauce

Greek Vegetarian with Feta, Mozzarella, Olives, Roasted Tomatoes and
Peppers, Crushed Tomato Sauce

Roasted Mushrooms, Ricotta, Blue Cheese, Mozzarella and Balsamic Glaze
Goat Cheese and Grilled Vegetables with Crushed Tomato Sauce

Meadowbrook Ham, Pineapple and Sweet Onion, Peppers with
Mango-Curry Aioli and Mozzarella

Artichoke, Spinach and Roasted Garlic, Grilled Chicken with Mozzarella
and Roasted Garlic Aioli

Chef's Selected Tarts

Freshly Brewed Coffee & Tea

\$22 per person
(minimum 10 guests)

Boxed Lunches To-Go



Whether packed for the road, going to the golf course, hiking or a day outing, you may find your group requires boxed lunches. We offer the following selections and all are available for order with 24 hrs. notice.

The Classic

Bottled Water

Grilled Chicken Kaiser with Lettuce, Thinly Sliced Apple, Swiss Cheese,
Mango Mayo

Freshly Baked Cookies

Personal Sized Potato Chips

\$20

The Picnic

Bottled Water

Seasonal Green Salad

Southwestern Chicken Salad Wrap with Chipotle Mayo, Tomato,
Cheddar, Peppers and Lettuce

Whole Fresh Fruit

Freshly Baked Cookies

\$20

Special diet accommodations or vegetarian sandwiches are available upon request.

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