

plated lunch menu

MAINS



CHOICE OF

MARINATED GRILLED CHICKEN BREAST

pinot grigio fresh tomato basil
rosemary potatoes fresh seasonal vegetables

CHAR-GRILLED SWORDFISH

roasted red pepper fennel orange dressing
rosemary potatoes fresh seasonal vegetables

SLICED STEAK PANINI

mozzarella sautéed garlic mushrooms
on toasted ciabatta bread fries

FATFISH SALAD

roasted salmon mixed greens roasted cherry tomatoes
grilled peppers dill basil olive oil

VEGETARIAN OPTION:

OPEN RAVIOLI

goats cheese mozzarella cherry tomatoes
mixed olives

STARTERS



CHOICE OF

CHAR-GRILLED VEGETABLE SALAD

mixed greens tomato
cucumber & lemon olive oil dressing

GREEK SALAD

char-grilled flat bread & hummus

PRINCE EDWARD ISLAND MUSSELS

spicy basil tomato sauce
or white wine garlic sauce

MEDITERRANEAN SEAFOOD SOUP



fatfish

WINE BAR  BISTRO

DESSERTS



CHOICE OF

APPLE TARTE TATIN WITH VANILLA ICE CREAM & WALNUTS

FRESH SLICED FRUIT WILD BERRY SAUCE

COFFEE & TEA

PRICING



SERVICES INCLUDE:
3 HOUR EVENT SPACE
WHITE LINENS & WHITE NAPKINS

DIRECTION CARDS FOR
YOUR GUESTS & VALET PARKING

\$24.95 PER PERSON
MAXIMUM 25 ADULT GUESTS

\$10.95 PER CHILD
12 YEARS AND UNDER
(KIDS UNDER 6 EAT FREE)

PLUS TAX & 18% SERVICE CHARGE