lunch menu 1

fresh rustic breads with whipped butter
hearts of romaine with smoked bacon, whole grain mustard dressing and shaved parmigiano cheese
steamed asparagus drizzled with truffle vinaigrette
chicken roulade with spinach and asiago cheese
dessert ~ chef's seasonal selection

lunch menu 2

fresh rustic breads with whipped butter
mediterranean couscous salad
grilled seasonal vegetables
seared atlantic salmon with a maple lemon dill dressing
tartes aux fruites: puff pastry crust filled with pastry cream and topped with baked fruits

lunch menu 3

fresh rustic breads with whipped butter
grilled zucchini with peppers and onions
oven roasted potato wedges with fresh herbs and onions
chicken skewers with cucumber dressing
dessert ~ chef's seasonal selection

lunch menu 4

fresh rustic breads with whipped butter
tossed organic greens with pancetta and cherry tomatoes
hearty cheese and spinach lasagna
dessert ~ individual crème brulée

lunch menu 5

fresh rustic breads with whipped butter
fresh cucumber and tomato salad with scallions
assortment of mini quiche in fresh pastry shell
dessert ~ chef's seasonal selection

lunch menu 6

leafy salad with smoked bacon and shaved asiago in a whole grain mustard dressing
hearty veal sandwiches with cheese and sweet peppers on crusty baguette
stilton and pear sandwich on crusty baguette
dessert ~ chocolate mousse

lunch menu 7

assorted organic baby greens with a citrus vinaigrette
chunky tuna pita pocket with lime and wasabi mayonnaise
shaved turkey breast and french brie on fresh butter croissants with a creamy mustard aioli
char-grilled vegetables with herb-scented ricotta on a focaccia loaf
dessert ~ tangy lemon tarts on a shortbread crust

lunch menu 8

fresh rustic breads with whipped butter
cucumber and scallion salad
thai noodle salad with julienne vegetables in a chili vinaigrette
grilled salmon with lemon dill sauce, served cold
dessert ~ chef's seasonal selection

lunch menu 9

fresh rustic breads with whipped butter
arugula with mozzarella, beets and charred Vidalia onion, in a light vinaigrette
new potato salad with green beans and tomato
sliced herb crusted roast beef with horseradish
dessert selection

lunch menu 10

fresh rustic breads with whipped butter
wild and domestic mushroom salad with rocket, oven dried tomatoes and grilled rosemary focaccia
warm spinach and ricotta crepes (or cannelloni) drizzled with a light cream sauce
assorted mini mousses

lunch menu 11

fresh rustic breads with whipped butter
seasonal grilled vegetables
pasta salad with pesto and peas, sprinkled with parmesan cheese
herb encrusted chicken breast with cracked pepper and olive oil, served with a dill mustard mayonnaise sauce
fresh home baked cookies

lunch menu 12

fresh rustic breads with whipped butter
assorted organic baby greens with a raspberry vinaigrette
cucumber and tomato salad
poached salmon will dill sauce
mini butter-cream cakes

lunch menu 13

fresh rustic breads with whipped butter
arugula salad with fresh cranberry beans in a red wine vinaigrette
steamed asian greens
steamed ginger chicken
dessert selection

lunch menu 14

assorted organic baby greens with a citrus vinaigrette
beef tenderloin sandwich on seven grain bread with caramelized onion, port compote and horseradish mayonnaise
farm fresh egg salad sandwich on fresh french baguette with butter lettuce
open faced smoked salmon sandwiches on bagels with cream cheese and sprouts
dessert ~ tangy lemon tarts on a shortbread crust

lunch menu 15

fresh rustic breads with whipped butter
mixed baby greens with a champagne vinaigrette
roasted potatoes with rosemary
pork roast with apricot and mustard stuffing
dessert selection