

## 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 brûlée

## 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 with 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