

2020



DATE REQ'D: _____ DEL OR P/U TIME: _____ P.O. #: _____

NAME _____ PHONE # _____

ADDRESS _____ EMAIL _____

CITY / POSTAL _____ ORDERED BY: _____

DEL. INSTRUCTIONS/MAIN INTERSECTIONS _____

NO. OF PEOPLE _____ AMEX/VISA/MC CARD # _____ EXP. _____

PRICE PER MEAL (PLUS TAXES) DELIVERY IN GTA \$45.00 (PLUS TAXES) SECURITY CODE: _____

Breakfast Selections

- _____ Continental Breakfast - A selection of breakfast pastries, muffin, croissant, bagel pareve cream cheese, fresh fruit salad, coffee and tea **\$ 32.00**
- _____ Hot Breakfast Selection 1 - fresh fruit plate, cinnamon french toast, hash brown potato & provencal tomato, croissant, margarine and preserves coffee and tea **\$ 42.00**
- _____ Hot Breakfast Selection 2 - fruit salad, chive omelette, hash brown potato & grilled vegetables, muffin margarine and preserves, coffee and tea **\$ 42.00**

Lunch Selections

- _____ Cold Lunch 1 - 5 leaf salad with tomatoes, cucumbers, radishes and honey mustard vinaigrette, two half wraps (choice of chicken, veggie, egg or tuna) served with pickles, olives & marinated peppers, fresh fruit salad **\$ 64.00**
- _____ Cold Lunch 2 - assorted flatbreads & dip, herb crusted chicken breast atop mixed green salad with a poppyseed dressing, pickle & marinated olive plate, dessert of the day **\$ 64.00**
- _____ Cold Lunch 3 - assorted flatbreads & dip, herb crusted salmon atop mixed green salad with a lemon herb dressing, pickle & marinated olive plate, dessert of the day **\$ 64.00**
- _____ Hot Lunch 1 - assorted flatbreads & dip, daily fresh garden greens with lemon herb dressing, smoked chicken pasta, dessert of the day **\$ 68.00**
- _____ Hot Lunch 2 - 5 leaf salad with cherry tomatoes, cucumber and balsamic vinaigrette, citrus crusted salmon with pickled lemon preserve, thyme scented pearl couscous & julienne vegetables, fresh fruit salad **\$ 68.00**

Dinner Selections

- _____ Menu 1- assorted flatbreads & dip, assorted garden greens with lemon herb vinaigrette, supreme of chicken marinated with fresh thyme and tarragon, sweet onion reduction, chef's choice of potatoes & vegetables, dessert of the day, margarine & non dairy creamer **\$ 83.00**
- _____ Menu 2 - assorted flatbreads & dip, baby greens with red & yellow tomato, spiced nuts & honey mustard vinaigrette, peppercorn crusted filet of beef with a red wine Mushroom demi, chef's choice of potatoes & vegetables, dessert of the day, margarine & non dairy creamer **\$ 89.00**
- _____ Menu 3 - assorted flatbreads & dip, 5 leaf salad with tomatoes, cucumbers and radishes and honey mustard vinaigrette, maple and orange glazed salmon with a radish and ginger relish, lentils with mint and sautéed veg, dessert of the day, margarine & non dairy creamer **\$ 79.00**
- _____ Menu 4 - assorted flatbreads & dip, assorted garden greens with lemon herb vinaigrette, breaded eggplant with a portobello mushroom fricassee on a bed of quinoa served with a fire roasted tomato sauce and seasonal veg, dessert of the day, margarine & non dairy creamer **\$ 79.00**

- * **Additional Pasta Course add \$14.00 per person**
- * **Additional Chala Bread add \$9.50**
- * **Additional Individual Wine Serving \$12.00 per bottle**
- * **Additional Hors D'oeuvres 4 per person \$16.00**

Please ask our office for any additional items.

COMMENTS/SPECIAL INSTRUCTIONS: _____

