



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 EXP. \_\_\_\_\_ AMEX/VISA/MC CARD # \_\_\_\_\_ EXP. \_\_\_\_\_  
PRICE PER MEAL (PLUS TAXES) DELIVERY IN GTA \$45.00 (PLUS TAXES) SECURITY CODE: \_\_\_\_\_

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#### Breakfast Selections

- \_\_\_\_\_ Continental Breakfast - A selection of breakfast pastries, muffin, croissant, bagel with pareve cream cheese, fresh fruit salad, coffee and tea **\$ 35.00**
- \_\_\_\_\_ Hot Breakfast Selection 1 - fresh fruit plate, cinnamon french toast, hash brown potato & provencal tomato, croissant, margarine and preserves coffee and tea **\$ 45.00**
- \_\_\_\_\_ Hot Breakfast Selection 2 - fruit salad, chive omelette, hash brown potato & grilled vegetables, muffin margarine and preserves, coffee and tea **\$ 45.00**

#### 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 **\$ 68.00**
- \_\_\_\_\_ 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 **\$ 68.00**
- \_\_\_\_\_ 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 **\$ 68.00**
- \_\_\_\_\_ Hot Lunch 1 - assorted flatbreads & dip, daily fresh garden greens with lemon herb dressing, smoked chicken pasta, dessert of the day **\$ 70.00**
- \_\_\_\_\_ 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 **\$ 70.00**

#### 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 **\$ 86.00**
- \_\_\_\_\_ 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 **\$ 95.00**
- \_\_\_\_\_ 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 **\$ 85.00**
- \_\_\_\_\_ 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 **\$ 82.00**

- \* **Additional Pasta Course add \$15.00 per person**
- \* **Additional Chala Bread add \$10.00**
- \* **Additional Individual Wine Serving \$14.00 per bottle**
- \* **Additional Hors D'oeuvres 4 per person \$19.00**

Please ask our office for any additional items.

#### COMMENTS/SPECIAL INSTRUCTIONS:

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