



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 \$48.00 (PLUS TAXES) SECURITY CODE: _____

Breakfast Selections

___ Continental Breakfast - A selection of breakfast pastries, muffin, croissant, bagel with pareve cream cheese, fresh fruit salad, coffee and tea **\$ 38.50**

___ Hot Breakfast Selection 1 - fresh fruit plate, cinnamon french toast, hash brown potato & provencal tomato, croissant, margarine and preserves coffee and tea **\$ 49.50**

___ Hot Breakfast Selection 2 - fruit salad, chive omelette, hash brown potato & grilled vegetables, muffin margarine and preserves, coffee and tea **\$ 49.50**

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 **\$ 75.00**

___ 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 **\$ 75.00**

___ 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 **\$ 75.00**

___ Hot Lunch 1 - assorted flatbreads & dip, daily fresh garden greens with lemon herb dressing, smoked chicken pasta, dessert of the day **\$ 77.00**

___ 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 **\$ 77.00**

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 **\$ 94.50**

___ 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 **\$ 104.50**

___ 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 **\$ 93.50**

___ 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 **\$ 90.00**

* **Additional Pasta Course add \$16.50 per person**

* **Additional Chala Bread add \$11.00**

* **Additional Individual Wine Serving \$19.00 Each**

* **Additional Wine Bottle (750 ml) \$38.00 per bottle**

* **Additional Hors D'oeuvres 4 per person \$20.90**

Please ask our office for any additional items.

COMMENTS/SPECIAL INSTRUCTIONS:
