



DATE REQ'D: _____ DEL OR P/U TIME: _____ P.O. #: _____
NAME _____ PHONE # _____
ADDRESS _____ EMAIL _____
CITY / POSTAL _____ ORDERED BY: _____
DEL. INSTRUCTIONS/MAIN INTERSECTIONS _____
AMEX/VISA/MC CARD # _____ EXP. _____ NO. OF PEOPLE 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 **\$ 39.00**
___ Hot Breakfast Selection 1 - fresh fruit plate, cinnamon french toast, hash brown potato & provencal tomato, croissant, margarine and preserves coffee and tea **\$ 50.00**
___ Hot Breakfast Selection 2 - fruit salad, chive omelette, hash brown potato & grilled vegetables, muffin margarine and preserves, coffee and tea **\$ 49.75**

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 **\$ 76.00**
___ 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 **\$ 75.85**
___ 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 **\$ 109.00**
___ 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 & nondairy creamer **\$ 96.75**
___ 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**

Kids Menu: Caesar Salad, Carrot & Celery Sticks, Penne with Tomato sauce, Chicken Fingers with Wedge Fries, Ketchup & Plum Sauce, Nut Free Brownie **(\$62.10)**

- * Additional Pasta Course add **\$24.00 per person**
- * Additional Challah Bread add **\$20.00 (Serves 6 people)**
- * Additional Individual Wine Serving **\$19.00 Each**

- * Additional Wine Bottle (750 ml) **\$44.00 per bottle**
- * Additional Hors D'oeuvres 4 per person **\$26.10**

Please ask our office for any additional items.

COMMENTS/SPECIAL INSTRUCTIONS:

