



Corporate Delivery Menus

Lunch - Cold Choices

Big bowl cold lunch

- Kitsilano salad with mixed greens, finely julienned beets, carrots, spiced oven-roasted chickpeas, sprouts, cucumbers, tomatoes, sunflower and pumpkin seeds served with a tahini ginger dressing \$12.75
- Southwestern salad with sweet peppers, Monterey Jack cheese, mixed greens smoky cumin roasted corn, tomatoes, grilled chicken and cilantro with a Parmesan lime ranch dressing \$16.50
- Strawberry, almond, chèvre salad with mixed greens, chicken, dried cranberries and a raspberry pear vinaigrette \$16.50
- Tuna salad niçoise with rare ahi tuna served with new red potatoes, Moroccan olives, green beans and wild greens \$22.00

add crusty country roll \$1.50

Boards and platters

Small serves up to 10; medium serves up to 20; large serves up to 30

Fresh seasonal fruit platters	small	\$38.00	medium	\$65.00	large	\$100.00
Domestic cheese board	small	\$50.00	medium	\$92.50	large	\$135.00
Imported cheese board	small	\$60.00	medium	\$115.00	large	\$170.00
Domestic cheese and fresh fruit platters	small	\$50.00	medium	\$92.50	large	\$135.00
Imported cheese and fresh fruit platters	small	\$60.00	medium	\$115.00	large	\$170.00
Market vegetable basket with dip	small	\$38.00	medium	\$65.00	large	\$100.00

Box lunches

Jericho Beach

- Nori vegan roll with marinated vegetables and sushi rice wrap
- Bocconcini, tomato and basil on baguette
- Fresh seasonal fruit
- Chocolate fudge brownie \$14.25

Spanish Banks

- Grilled chicken with basil mayonnaise on house-made focaccia
- Mexican tortilla wrap with black beans, tomato and cheddar
- Fresh seasonal fruit
- Double chocolate cookie \$14.25

Stanley Park

- Black Forest ham and smoked provolone on baguette
- Roast turkey with cranberry chutney on multigrain
- Fresh seasonal fruit
- Raspberry cream cheese brownie \$14.25

add beverage to any box lunch \$2.30



Corporate Delivery Menus

Lunch - Cold Choices (continued)

Cold plattered lunches

Cobb salad with grilled chicken, bacon, cherry tomatoes, hard-boiled egg, Danish blue cheese, romaine lettuce and watercress served with house-made dressing	\$15.50
*Lemon grass and orange prawn skewers served with ginger sesame noodles and crisp julienned Asian vegetable salad	\$22.00
*Orange rosemary chicken with almond relish served with lemon chive potato and green bean salad and basil marinated vegetable salad	\$23.00
*Salmon Provençal served with lemon chive potato and green bean salad and basil marinated vegetable salad (24 hrs notice)	\$24.00
Tofu with peanuts and coconut served with ginger sesame noodles and crisp julienned Asian vegetable salad	\$18.00

* minimum order of six portions