

# LUNCH

## THE SIT DOWN

*Entrée selection with a choice of one soup or salad and one dessert option*

min. 25 guests

### STARTER (choose one)

#### SALADS (served french style)

Baby Kale and Spinach Salad with Homemade Candied Pecans, Dried Cranberries and Shaved Fennel V GF  
with a Creamy White Balsamic Vinaigrette

Caesar - Romaine Hearts with Pine River Asiago, Our Own Hand Made Oven Fired Croutons and Creamy Garlic Dressing

#### SOUPS

Broccoli and Pine River Cheddar

Tomato Basil Bisque

### ENTRÉE (choose one)

*All entrées are served with Chef's choice of starch and vegetable*

Supreme of Ontario Chicken with a Chive Butter Sauce GF

Sustainable East Coast Salmon with Chardonnay and Tarragon Beurre Blanc GF

Vegan Phyllo Tulip with Quinoa Pilaf and Chef's Vegetable Medley V

### DESSERT (choose one)

Banana Cream Stack

Chocolate Pecan Flan with Cinnamon Crème Anglaise

Strawberry Shortcake with Strawberry Compote

Flourless Chocolate Truffle Torte GF

### LUNCH ALSO INCLUDES

Assorted Artisan Bakery Rolls with Butter

Locally Roasted Custom Blend Coffee, Decaf and Assorted Teas

**\$39.95 per person**

*We would be delighted to customize options for you. Please ask your Event Planner.*

V Vegan

GF Gluten-Free

food and beverage charges are subject to all applicable taxes and a 16% administrative fee.



**RBC PLACE  
LONDON**

# LUNCH

## THE EXECUTIVE

*Our most popular classic sandwich lunch.*

min. 25 guests

Chef's Daily Inspired Soup

### SALADS

Garden Salad with Petite Baby Kale and Crisp Vegetables with House-Made Vinaigrette V GF

Yakitori Style Noodle Salad V GF

### ASSORTED SANDWICHES:

*Featuring Chef's Selection of Rolls, Breads and Wraps (Gluten-Free Rolls available by pre-order)*

*Filled with the Following Selections:*

Black Forest Ham and Swiss Cheese, Lettuce and Tomato

Montreal Smoked Beef Brisket, Swiss Cheese with Honey Dijon, Lettuce and Tomato

Roast Turkey and Cranberry Relish

Grilled Vegetables with Hummus V

Homemade Spiced Warm Bread Pudding with Vanilla Custard Sauce

Gluten Friendly Brownies GF

Assorted Beignets

Fresh Sliced Fruit V GF

Locally Roasted Custom Blend Coffee, Decaf and Assorted Teas

**\$26.50 per person**

*Sandwiches are portioned to 1.25 pieces per guest*

*Add a crudité platter for \$3.00 per person*



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**RBC PLACE  
LONDON**

# LUNCH

## THE DELI

*Satisfy any crowd with our selection of delicious deli items.*  
min. 25 guests

### ASSORTED SALADS (choose three)

- Yakitori Style Noodle Salad (V) (GF)
- Mixed Greens (V) (GF)
- Quinoa Salad (V) (GF)
- Caesar Salad
- Chef's Style Potato Salad
- Creamy Home-Style Coleslaw (GF)

### TRAYS AND PLATTERS

- Charcuterie Platter of Salami, Dry Cured Prosciutto and Smoked Meats, Sliced Turkey and Roast Beef
- Kaleidoscope of Ontario and Quebec Cheeses
- Relishes and Pickles (V) (GF)
- Fresh Assorted Rolls
- Red Pepper Hummus and Mini Pita Bread

### DESSERTS

- Fresh Sliced Seasonal Fruit (V) (GF)
- Assorted Italian Pastries & Macarons
- Locally Roasted Custom Blend Coffee, Decaf and Assorted Teas

**\$26.50 per person**

## THE MEDITERRANEAN FLAVOUR

*Give your guests something different with this unique selection.*  
min. 50 guests

- Kalamata Olives, Feta & Artichoke Hearts (GF)
- Insalata di Casa - Local Hot House Organic Greens, Roma Tomatoes and House-Made Balsamic Dressing (V) (GF)
- Insalata di Cesare
- Arancini Margherita (fried risotto balls with marinara sauce)
- Chicken Souvlaki with Tzatziki (GF)
- Penne con Funghi (mushrooms, white wine and cream)
- Symphony of Assorted Fresh Vegetables (V) (GF)
- Assorted Bakery Rolls & Pita Bread with Extra Virgin Olive Oil and Butter
- Assembly of Tiramisu
- Lemon Macarons (GF)
- Fresh Sliced Fruit (V) (GF)
- Locally Roasted Custom Blend Coffee, Decaf and Assorted Teas

**\$33.95 per person**

(V) Vegan (GF) Gluten-Free

food and beverage charges are subject to all applicable taxes and a 16% administrative fee.

# LUNCH

Short on time? These express lunches are a great option if you are looking for a hot lunch.

## THE EXPRESS ONE

min. 25 guests

Caesar Salad with Homemade Croutons (bacon on side)

Grilled Chicken Breast GF

Penne Pasta Marinara (asiago cheese and crushed chili peppers on the side)

Vegetable Medley V GF

Rolls and Butter

Assorted Home Baked Fruit Pies

Gluten-Free Brownies GF

Locally Roasted Custom Blend Coffee, Decaf and Assorted Teas

**\$23.95 per person**

*Add Sliced Fresh Fruit for \$4.95 per person*

## THE EXPRESS TWO

min. 25 guests

Mixed Green Salad with House Vinaigrette V GF

Creamy Coleslaw

Slow Cooked Bruce County Beef Brisket with Homemade BBQ Sauce

Soft Brioche Buns

Vegan Baked Bean Chili V

Assorted Fresh Baked Cookies

Locally Roasted Custom Blend Coffee, Decaf and Assorted Teas

**\$23.95 per person**

*Add Sliced Fresh Fruit for \$4.95 per person*

V Vegan

GF Gluten-Free

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