

LUNCH

The Deli

min. 25 guests

Assorted Salads (choose three)

Mixed Greens **V GF**

Quinoa Salad **V GF**

Caesar Salad

Chef's Style Potato Salad

Creamy Home-Style Coleslaw **GF**

Mediterranean Pasta Salad **V**

Trays and Platters

Charcuterie Platter of Salami, Polish Kielbasa 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 Mini Cheescakes and Macarons

Locally Roasted Custom Blend Coffee, Decaf and Assorted Teas

\$30.50 per person

The Mediterranean Lunch

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

Assorted Mini Tarts

Fresh Sliced Fruit **V GF**

Locally Roasted Custom Blend Coffee, Decaf and Assorted Teas

\$37.95 per person

V Vegan **GF** Gluten-Free

Food and beverage charges are subject to all applicable taxes and a 18% administrative fee.

LUNCH

The Express 1

min. 25 guests

Caesar Salad with Homemade Croutons (bacon on side)

Grilled Chicken Breast **GF**

Homestyle Macaroni and Cheese

Vegetable Medley **V GF**

Rolls and Butter

Assorted Home Baked Fruit Pies

Gluten Free Rocky Road Brownies **GF**

Locally Roasted Custom Blend Coffee, Decaf and Assorted Teas

\$27.95 per person

Add Sliced Fresh Fruit for \$5.50 per person

Vegan pasta option available as a substitute

The Express 2

min. 25 guests

Mixed Green Salad with House Vinaigrette **V GF**

Creamy Coleslaw

Sliced Top Sirloin served with au Jus and Dijon Mustard

Hoagie Rolls

Red Skin Potato Wedges

Vegan Baked Chili **V**

Assorted Fresh Baked Cookies

Whole Fruit **V GF**

Locally Roasted Custom Blend Coffee, Decaf and Assorted Teas

\$27.95 per person

Substitute Whole Fruit with Sliced Fresh Fruit for \$5.00 per person

V Vegan **GF** Gluten-Free

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LUNCH

The Executive

min. 25 guests

Chef's Daily Inspired Soup with Crackers

Salads

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

Mediterranean Pasta Salad

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**

Gluten Friendly Rocky Road Brownies **GF**

Assorted Beignets and Cookies

Fresh Sliced Fruit **V GF**

Locally Roasted Custom Blend Coffee, Decaf and Assorted Teas

\$30.50 per person

Sandwiches are portioned to 1.25 pieces per guest

Add a crudité platter for \$3.00 per person

V Vegan **GF** Gluten-Free

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LUNCH

Classic Plated

min. 25 guests

Salads (served french style)

Assorted Organic Greens with Crisp Vegetables and Chef's Homemade Vinaigrette **GF**

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

Soups

Anderson's Ale and Cheddar Soup*

Tomato Basil Bisque

can be made as **V GF*

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 White Wine and Dill Sauce **GF**

Polenta Bowl with Vegetable Ratatouille in Tomato Sauce **V GF**

Dessert (choose one)

Baton of Carrot Cake with Cream Cheese Icing

Chocolate Pecan Flan with Cinnamon Crème Anglaise

Vanilla Cheesecake Slice with Strawberry Sauce

Layered Chocolate Gâteau Chef's Fruit Coulis **GF**

Lunch Also Includes:

Assorted Bakery Rolls with Butter

Locally Roasted Custom Blend Coffee, Decaf and Assorted Teas

\$42.95 per person

V Vegan **GF** Gluten-Free

Food and beverage charges are subject to all applicable taxes and a 18% administrative fee.

LUNCH

Boxed Lunch

min. 25 guests

Boxed lunch includes all of the following individually packaged items:

Jumbo Chocolate Chip Cookie

Carrot and Celery Sticks with Ranch Dip **V GF**

Bag of Chips

Apple Slices

Granola Bar (Nut Safe)

Choice of Bottled Water, Canned Soft Drink or Juice

Utensil Pack and Wet Wipe

Sandwich Selections (choose one)

All sandwiches are available on a gluten free roll by pre-order only. Sandwich selection to be provided in advance.

Roasted Bruce County Beef Striploin, and Aged Cheddar, Roasted Onion Aioli on a Soft Tortilla Wrap

Shaved Roasted Turkey Breast, Swiss Gruyere and Cranberry Aioli on a Soft Tortilla Wrap

Roasted Mediterranean Vegetable Medley with Red Pepper Hummus on a Soft Tortilla Wrap **V**

\$20.50 per person for the attendee on the run

\$25.50 per person for the attendees who wishes to enjoy their lunch onsite

RBC Place London makes every effort to minimize our environmental impact and will use minimal and/or biodegradable packaging whenever possible. This lunch is designed for your attendees to pick up their boxed lunch from a station set inside your event space. Client may wish to have an RBC Place London team member manage the lunch station for an additional charge. Lunch attendants are \$50.00 per Attendant. Attendant availability to be confirmed in advance with your Event Planning Manager.

V Vegan **GF** Gluten-Free

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