

# LUNCH

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## 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

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## 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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## 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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## Classic Plated

min. 25 guests

Starter (Please select a soup or salad)

### 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

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## 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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