

LUNCH

CLASSIC PLATED

min. 25 guests

STARTER (please select a soup or salad)

SALADS (served french style)

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

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

SOUPS

Broccoli and 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

Menu subject to change based on COVID-19 guidelines.

^V Vegan

^{GF} Gluten-Free

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





**RBC PLACE
LONDON**

LUNCH

TRADITIONAL HOMESTYLE

min. 25 guests

STARTER (choose one)

Classic Iceberg Lettuce with Crisp Cucumbers, Tomatoes and Carrots with Ranch Dressing (individual packet on the side)  

Traditional Caesar Salad

Vegetable Barley Soup and Crackers (GF crackers available upon request)  


Tomato Basil Bisque and Crackers (GF crackers available upon request) 

ENTRÉE (choose one)

HOT SELECTIONS

Meatloaf (Beef) served with Mashed Potatoes and Chef's Choice of Vegetables

Hot Turkey Sandwich Served with Rich Gravy, Mashed Potatoes and Chef's Choice of Vegetables

Vegan Baked Bean Chili Served with a Brioche Bun, Potato Chips and Chef's Choice of Vegetables 

Chicken Schnitzel Served on a Fresh bun with Rice and Chef's Choice of Vegetables

Classic Tuna Melt Served with Potato Chips and Chef's Choice of Vegetables

Grilled Reuben with Sauerkraut, Swiss Cheese and Russian Dressing on Marble Rye Bread with Potato Chips and Chef's Choice of Vegetables

COLD SELECTIONS

All sandwiches are served with Pasta Salad and Kosher Dill Pickles

Assorted Sub Sandwich – 6" Sub featuring Black Forest Ham, Shaved Turkey and Roast Beef

Smoked Turkey and Brie Sandwich with Cranberry Aioli on a Soft Brioche Roll

Corned Beef and Cheddar Cheese with an Apple Mustard Aioli Served in a Soft Tortilla Wrap

Classic Ham and Swiss Sandwich Served on a Croissant with Homemade Dijonnaise

Grilled Vegetable Wrap Featuring Fresh Garden Veggies in a Fresh Flour Tortilla

DESSERT (choose one)

Brownie with Whipped Cream

Apple Crumble with Custard Sauce

Creamy Rice Pudding

New York Style Cheesecake with Cherries

Boston Cream Pie

Blueberry Pie

Chocolate Layer Cake

Fresh Fruit Cup  

LUNCH ALSO INCLUDES

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LONDON**

LUNCH

VINTAGE BAGGED LUNCH

min. 25 guests

Bagged lunch includes all of the following individually packaged items:

Individual Juice Box
Garnola Bar (Nut Safe)
Oreo Cookies
Whole Fruit
Mayo, Mustard, Utensil Pack and Wet Wipe

SANDWICH SELECTIONS (choose one)

All sandwiches come with American Cheddar Cheese and Shredded Lettuce. All sandwiches are available on a gluten free roll by pre-order only. Sandwich selection to be provided in advance.

Corned Beef
Black Forest Ham
Roasted Turkey
Grilled Vegetable Wrap

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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 bagged 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.



Vegan



Gluten-Free

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**RBC PLACE
LONDON**



LUNCH

BOXED LUNCH

min. 25 guests

Bagged lunch includes all of the following individually packaged items:

Chocolate Chip Cookies

Red and Yellow Cherry Tomatoes  

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 Pine River Cheddar, Roasted Onion Aioli on an Organic Multigrain Wrap

Shaved Roasted Turkey Breast, Swiss Gruyere and Cranberry Aioli on an Organic Spinach Wrap

Roasted Mediterranean Vegetable Medley with Red Pepper Hummus on an Organic Spinach Wrap 

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