

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 18% 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

Locally Roasted Custom Blend Coffee, Decaf and Assorted Teas

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**RBC PLACE
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

Menu subject to change based on COVID-19 guidelines.

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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**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

Sandwiches are portioned to 1.25 pieces per guest



V Vegan

GF Gluten-Free

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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

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

(V) Vegan (GF) Gluten-Free

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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

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

V Vegan

GF Gluten-Free

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LONDON**