



## Lunch Buffet Menu Options



CELEBRATING  25 years of HOSPITALITY  
Le Jardin  
Conference & Event Centre

## COMPLETE MEETING PACKAGE MENU GUIDE

### Package includes:

#### CONTINUOUS ALL DAY REFRESHMENT STATION:

100 % Colombian Coffee, Decaffeinated Coffee, a variety of Herbal & Regular Teas, Assorted individual Soft Drinks, Chilled Fruit Juices and Bottled Water

#### DELUXE CONTINENTAL BREAKFAST:

A variety of freshly baked Muffins, Croissants and Danishes prepared in-house by Pastry Chef Biagio, served with Dairy Butter & Fruit Preserves. Includes Sliced Fresh Fruit Platter

#### LUNCH BUFFET OPTIONS:

##### SALADS & ANTIPASTO:

*(please select one of the following)*

##### Antipasto Bar (min. 75 persons):

Freshly sliced Prosciutto, Smoked Turkey Breast, Salami, Provolone and Cheddar Cheese. Sun-dried Tomatoes, Jardinière, Olives, Grilled Eggplant, Red Peppers and Zucchini. California Salad, Marinated Mushrooms and oven roasted Italian Sausage. Bruschetta and assorted Breads

##### Romandicchio & Greek Salads:

**Romandicchio:** Crisp Romaine Lettuce, Radicchio & mixed Field Greens served in an Oil and Vinegar Dressing.

**Greek salad:** consisting of Feta Cheese, Kalamata Olives, Tomatoes, Oregano, Cucumbers and Onions served in Extra Virgin Olive Oil Vinaigrette

##### Caesar & Jardin Salads:

**Caesar:** crisp romaine lettuce, croutons, bacon bits and Parmigiano cheese served in a creamy Caesar dressing.

**Jardin:** mixed field greens, crisp romaine lettuce, freshly grated carrots and red cabbage served in a vinaigrette dressing

##### Caprese & Romandicchio Salads:

**Romandicchio:** Crisp Romaine Lettuce, Radicchio & mixed Field Greens served in Balsamic Vinaigrette.

**Caprese:** Freshly sliced, vine ripened Tomatoes & Bocconcini Cheese drizzled with Extra Virgin Olive Oil

##### Spinach, Potato and Coleslaw:

Young spinach leaves, crumbled Goat Cheese, Mandarin segments and herbed Croutons in a Raspberry Balsamic Vinaigrette, Creamy Potato Salad and Marinated Coleslaw

*Continued...*



## **PASTA DISHES:**

*(Please select one of the following)*

### **Penne al Sugo & Tortellini alla Panna**

Penne pasta served in a plum tomato and garden fresh basil sauce and Tortellini pasta stuffed with ricotta cheese and served in a white cream sauce

### **Casareccia al Sugo & Manicotti Di Ricotta alla Panna**

Home made pasta served in a plum tomato and garden fresh basil sauce and a fresh pasta crepe filled with ricotta cheese and served in a white cream sauce

### **Rigatoni al Sugo & Ravioli Rosé**

Rigatoni pasta served in a plum tomato and garden fresh basil sauce and Ravioli pasta stuffed with ricotta cheese and served in a Rosé sauce

### **Fusili alla Primavera:**

Fusili pasta mixed with a medley of garden fresh vegetables and served in a Rosé sauce

### **Lasagna:**

Layers of lasagna pasta with Bolognese sauce

## **HOT ENTRÉES:**

*(please select two of the following)*

### **Veal Parmigiana:**

A choice veal served in our signature tomato sauce and topped with freshly grated Parmigiano cheese

### **Stuffed Veal Cordon Bleu:**

A mouth watering veal medallion stuffed with Swiss Cheese & Black Forest Ham served in a white wine and mushroom sauce

### **Veal Medallions:**

Served in a white wine sauce

### **Veal Scalloppini:**

A Select Veal served in a white wine and mushroom sauce

### **Veal Stroganoff:**

A classic stew of cubed Veal Tenderloin, slow cooked in a red wine broth with mushrooms, pearl onions, potatoes, celery and carrots

**Filet Mignon:**

Grilled beef tenderloin wrapped in bacon and served in a red wine and porcini mushroom sauce

**Beef Medallions:**

Pan seared medallions served in a red wine reduction with mushroom crust

**Shaved Roast Beef:**

Slow cooked, oven roasted in a natural jus

**Grilled Breast of Chicken:**

Grilled to perfection and served in a Rosemary infused natural jus

**Chicken all'Emiliana:**

A boneless breast of chicken baked with prosciutto and mozzarella cheese

**Chicken Cordon Bleu:**

A tender breast of chicken stuffed with black forest ham and Swiss cheese served in a white wine sauce

**Chicken alla Pepperonata:**

A tender breast of chicken sautéed sweet bell peppers

**Chicken Parmigiana:**

A tender breast of chicken served in our signature tomato sauce and topped with freshly grated Parmigiano cheese

**Chicken Scaloppini:**

A tender breast of chicken served in a white wine and mushroom sauce

**Shish Kebob:** *(available in chicken or beef)*

Grilled to perfection skewered with mushrooms, Bermuda onions and green peppers

**Roast Turkey Breast:**

Oven roasted served with traditional stuffing, cranberry sauce and gravy

**Turkey Girello:**

Oven roasted turkey breast rolled with ricotta cheese and spinach

**Italian Sausage:**

Oven Roasted Italian Sausage served with sautéed onions and sweet peppers

*Continued...*

**Eggplant Parmigiana:**

Layers of thinly sliced eggplant baked with our signature tomato sauce and freshly grated Parmigiano cheese

**Atlantic Salmon Filet:**

Pan seared and served in a buerre blanc sauce

**Stuffed Filet of Sole:**

Stuffed with black olives, capers, breadcrumbs and fresh herbs

**SIDE DISHES WITH MAIN ENTRÉE:**

*(please select one of the following)*

**Roast Yukon gold potatoes & a medley of seasonal vegetables**

**White rice and a medley of seasonal vegetables**

**DESSERT:**

*(please select one)*

**Cake and Pastry Station: (min. 75 ppl)**

An assortment of freshly baked Cakes and Pastries prepared in-house by Pastry Chef, Biagio

**Assorted French & Italian Pastries:**

Freshly baked in-house by Pastry Chef, Biagio

**Assorted Decadent Platter:**

Freshly baked Brownies, Cookies and assorted Fruit Squares prepared in-house by Pastry Chef, Biagio

**New York Cheese Cake:**

Served with whipped cream chocolate sauce and strawberry coulis

**Tiramisu:**

Served with whipped cream and chocolate sauce