

Luncheons

Whether simple, extravagant or in between, our lunches are second to none. Featuring only the freshest of ingredients, you can be assured that the presentation and flavour of your lunch, whether in a boardroom or in your home, will be very well received by all of your guests!! **Please call (780) 962-3663 for a quote.**

Light Soup & Sandwich Luncheon

Chef's Signature Soup of the Day
Variety of Freshly Made Sandwiches
(Shaved Beef, Ham/Cheese, Egg Salad, Tuna Salad, Vegetarian)
Fresh Vegetables & Dip
Cheese & Pickles
Seasonal Fresh Fruit & Squares

Formally Attired Staff, China, Flatware, Linens, Service Equipment

Luncheon Menu #2

Boneless Breast of Chicken Supreme
(7oz. Marinated, fresh chicken breast, served with a cream mushroom sauce.)
Braised Medley of Mixed Grains
Roasted Medley of Fresh Seasonal Vegetables
Spinach Salad with Zesty Dressing
Carrot, Raisin & Orange Salad
Toasted Garlic Focaccia Bread
Seasonal Fresh Fruit
Assorted Squares

Formally Attired Staff, China, Flatware, Linens, Service Equipment

Luncheon Menu #3

The Pioneer Luncheon

Prairie Buffalo & Vegetable Hot Pot
(A Delicious Meal with Chunks of Buffalo, Carrots, Onions,
Celery & Potatoes in a Rich Gravy)
Sourdough Bannock
(An adaptation of the original bannock. Lighter, flakier & way tastier.)
Roast Potato Wedges
Buttered Turnip
Four Leaf Salad, Signature Saskatoon Dressing
Coleslaw
Seasonal Fresh Fruit
Assorted Squares

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Luncheon Menu #4

Individual Cornish Pastry
(An Old English Favourite! Ground beef, with carrot,
potato & peas, wrapped in flaky pastry.)
Rich Onion Gravy
Mashed Potatoes
Pease & Pearl Onions
Chef's Seasonal Greens, Signature Saskatoon Dressing
Seasonal Fresh Fruit
Assorted Squares

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Luncheon Menu #5

Baked Lasagna
(Layers of fresh pasta filled with either meat or vegetarian sauce,
topped with 3 cheeses & baked.)
Tomato & Onion Salad
Caesar Salad
Toasted Garlic Focaccia Bread
Cheese & Pickles
Seasonal Fresh Fruit
Assorted Squares

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Luncheon Menu #6

Quiche (Lorraine or Vegetarian)
(An individual Pastry Shell, filled with bacon & onions, or fresh vegetables,
topped with 3 cheeses & baked.)
Roast Baby Red Potatoes
Greek Salad
Four Leaf Salad, Signature Saskatoon Dressing
Seasonal Fresh Fruit
Assorted Squares

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Luncheon Menu #7

Shepherds Pie
(A Timeless Recipe. Fresh ground beef, onions,
and spices in a rich gravy, topped with
whipped garlic potatoes.)

Onion Gravy

Peas & Pearl Onions

Coleslaw

Chef's Seasonal Greens,

Signature Saskatoon Dressing

Seasonal Fresh Fruit, Assorted Squares

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Luncheon Menu #8

Three Colour Penne Pasta

Alfredo or Marinara Sauce

Garlic Toasted Foccacia Bread

Caesar Salad

Seasonal Fresh Fruit, Assorted Squares

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Luncheon Menu #9

Chicken Caesar Salad

Garlic Toasted Foccacia Bread

Seasonal Fresh Fruit

Assorted Squares

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Luncheon Barbecue

6oz. Ribeye Steak

(Grade AAA; 0x0 the very best)

Toasted Garlic Foccacia Bread

Baked Potato, Sour Cream & Bacon Bits

Sautéed Mushrooms with Fresh Tarragon

Home-made Baked Beans

Caesar Salad, Coleslaw

Marinated Vegetable Salad

Cheese & Pickles, Seasonal Fresh Fruit

Wildberry Crumble with Fresh Whipped Cream

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