

## BUFFET LUNCHES

### MENU #7 ————— \$26.75

Fresh baby greens with assorted vinaigrettes	Assorted vegetables and Parisienne fried potatoes
Crisp garden salad with aged balsamic vinegar	Pastry selection
Salmon steak, orange and maple glazed on saffron cream	Basket of whole fruits
Slow-roasted pork loin with mustard seeds and garlic, Normandy sauce	Assortment of soft drinks, diet and regular
	Regular coffee, decaf, regular tea and herbal teas

### MENU #8 ————— \$26.75

Fresh young greens with assorted vinaigrettes	Pastry selection
Artichoke and tomato salad	Basket of whole fruits
Beef Bourguignon	Assortment of soft drinks, diet and regular
Sole Florentine with sauce	Regular coffee, decaf, regular tea and herbal teas
Rice with vegetables	

### MENU #9 ————— \$26.75

Fresh young greens with assorted vinaigrettes	Roasted potatoes with rosemary
Caesar salad	Pastry selection
Bocconcini with marinated tomatoes	Basket of whole fruits
Sliced chicken with parmesan cream and roast vegetables	Assortment of soft drinks, diet and regular
Cheese manicotti and Rosetta sauce	Regular coffee and decaf
Pickles, parmesan, hot peppers	Chinese tea

## BUFFET LUNCHES

### MENU #10 ————— \$26.75

Fresh baby greens with assorted vinaigrettes

Salad of the day

Trio of sausages:

- Spicy

- Mild

- Wild game

On sauerkraut

Rye bread

Wedged potatoes

Mayonnaises:

- Regular

- Garlic

- Dijon

Chocolate mousse cake

Basket of whole fruits

Assortment of soft drinks, diet and regular

Regular coffee, decaf, regular tea and herbal teas

### MENU #11 ————— \$26.75

Pickles

Greek salad

Lebanese tabbouleh

Ratatouille au gratin

Greek pita bread

Grilled chicken brochette with feta cheese

Tzatziki, onions, tomatoes and shredded lettuce

Spanish rice

Baklava

Basket of whole fruits

Assortment of soft drinks, diet and regular

Regular coffee, decaf, regular tea and herbal teas