



Lunch & Dinner

HARBOURVIEW HALL

Soup

2

Salad

3

Main

4

Side

5

Dessert

6

Soup

Butternut Squash

\$6

Puree of butternut squash with a hint of mild curry and coconut milk

Tomato Basil

\$6

Smooth tomato soup with chiffonade of fresh basil seconds before serving

Roasted Cauliflower Veloute

\$6

Roasted cauliflower pureed and finished with cream

» Add blue cheese baked crostini

+\$3

Cream of Mushroom

\$6

Creamy and chunky fresh mushroom soup

Vegan Chili

\$6

Carrot, turnip, celery root, rutabaga, onion, great northern beans, all stewed slowly in spices and tomatoes



Salad

<u>Caesar Salad</u>	\$9
Romaine lettuce, tangy Caesar dressing, shredded parmesan cheese, bacon bits, croutons	
<u>Mixed Greens Salad</u>	\$6
Fresh field greens with balsamic vinaigrette, cucumber, carrot	
» Add dried berries and sliced almonds	+\$3
<u>Niçoise Salad</u>	\$9
Tuna salad, fresh green beans, gold potatoes, Kalamata olives, baby tomatoes, boiled egg	
<u>Antipasto Plate</u>	\$12
Prosciutto, sliced turkey, sliced provolone, marinated eggplant, roasted red peppers, marinated olives, crostini	
<u>Shakshuka</u>	\$8
Eggs poached in tomato sauce, pesto drizzle, crostini	
<u>Taco Salad cups</u>	\$8
Mini taco cups filled with seasoned ground meat (beef, turkey, or chicken), topped with shredded lettuce, cheese, salsa, guacamole and sour cream	



Main

All main courses served with market vegetables and your choice of side

<u>Grilled Chicken Breast</u>	\$19
Grilled Chicken breast wrapped in Prosciutto, choice of pesto cream sauce or mushroom demi gl�ce	
<u>Chicken Schnitzel</u>	\$21
Breaded and pan fried chicken breast, lemon wedge	
<u>Grilled Salmon</u>	\$27
Grilled filet of Atlantic salmon, grilled lemon	
» Upgrade to wild sockeye add	+\$10
<u>N.Y. Striploin Steak</u>	\$32
8 oz. AAA New York steak, grilled between medium rare and medium	
» Add garlic prawns skewer	+\$5
<u>Slow Roasted AAA Prime Rib of Beef</u>	\$39
9 oz. slice of slow roasted AAA prime rib, cooked between rare and medium	
<i>Minimum of 25 people required</i>	



Sides

Price is included from main course selection

Dauphinoise Potatoes

Creamy scalloped potatoes baked to golden brown and slightly crispy

Roasted Baby Potatoes

Baby potatoes roasted with whole garlic cloves and finished with chopped fresh rosemary

Gnocchi

Mini potato dumplings, boiled then pan fried to add a touch of crunch

Linguini

Your choice of fresh roasted red pepper, spinach, or regular linguini. In either marinara or Alfredo sauce

Mashed Potatoes

Regular mashed Yukon gold potatoes, or choose a different style. Add chipotle, wasabi, horseradish or roasted garlic for an extra kick.



Dessert

Triple Chocolate Mousse Cake \$8

White, dark and milk chocolate mousse, layered and served with whipped cream

N.Y. Cheesecake \$7

Slice New York style cheesecake, with mixed berry sauce

Salted Caramel Cheesecake \$9

Individual cheesecake, salty and sweet

Hot Apple Blossom \$8

Hot pastry with apple pie filling and crumble topping

Roasted Cinnamon Pineapple \$9

Hot pastry with apple pie filling and crumble topping

