George Cousins Catering

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Luncheon Menu Ideas 1

Build your own Lunch for \$18/person - Minimum 20 people Enjoy a varietal selection of fresh ingredients that you design at your leisure

<u>Salad</u>

Romaine salad, Spinach leaves, Mesclun salad with an assortment of toppings Tomatoes, cucumbers, red onion, radish, julienne carrot, bacon bits, sliced black olives, croutons, hot banana peppers, green onions, diced peppers

With a choice of 3 dressings: Light Italian, Light Ranch, Light French, Balsamic, Red Wine Vinaigrette.

Sandwiches

<u>Build your own Sandwich selection, choice 3 breads, 3 meats and 1 cheese</u> Baguette, Multigrain white and whole wheat wrap, Ciabatta Shaved Black Forest Ham, Turkey, Tuna Salad, Roast Beef, Grilled Vegetables Swiss cheese, aged old Cheddar cheese and Havarti

Accompanied with chiffon iceberg lettuce, sliced tomatoes, red onion, mayonnaise, mustard and Dijon mustard.

Vegetable and pickle tray

<u>To finish - Choose One</u> Fresh baked cookies and squares Fruit Platter - add \$2/person

Coffee, Tea-add \$2.99 /person

