

WORKING LUNCH

PRICE IS PER GUEST.

Each menu will contain one vegetarian option unless otherwise requested.

An equal number of each variety will be prepared.

SOUP + SANDWICH 30

[Price Listed Includes House Baked Cookies,
Freshly Brewed Coffee, Decaf & Assorted Tea]

Soup Du Jour

Rotating Selection of Seasonally Inspired Soup

Grilled Chicken Salad Sandwich

Iceberg Lettuce, Bread & Butter Pickles,
Red Onion on Ciabatta

Black Forest Ham Sandwich

Iceberg Lettuce, Beefsteak Tomato, White
Cheddar, Honey Mustard on Crusty Roll

Chefs' Choice of Full-Sized Sandwich

Chefs' Inspired Sandwich on Local Bread

Chefs' Choice of Vegetarian Sandwich

Seasonal Vegetable Choice on Local Bread V

SALAD + SANDWICH 30

[Price Listed Includes House Baked Cookies,
Freshly Brewed Coffee, Decaf & Assorted Tea]

Tuscan Green Salad

Tomato, Cucumber, Mint & Feta V/GF

Tuna Salad Sandwich

Arugula, Dill Pickle on Sourdough

SMITH Corned Beef Brisket Sandwich

Green Leaf Lettuce, Beefsteak Tomato, Swiss
Cheese, Dijonnaise on Manitoba Rye Bread

Chefs' Choice of Full-Sized Sandwich

Chefs' Inspired Sandwich on Local Bread

Chefs' Choice of Vegetarian Sandwich

Seasonal Vegetable Choice on Local Bread V

↑ SUBSTITUTE YOUR SANDWICH

EGG SALAD WRAP +2/guest

Pickled Jalapeño, Romaine Lettuce, Flour Tortilla

SMOKED TURKEY SANDWICH +3/guest

*Alfalfa Sprouts, Beefsteak Tomato, Sriracha Mayo
on Sourdough*

GRILLED CHICKEN CAESAR WRAP +3/guest

Romaine Lettuce, Asiago, Flour Tortilla

+ ADD A COURSE 7/guest

SOUP DU JOUR

Rotating Selection of Seasonally Inspired Soup

CHEFS' CHOICE SALAD

Seasonally Inspired With Fresh Local Ingredients

V VEGETARIAN / GF GLUTEN-FREE

Prices are subject to PST, GST, and 18% service fees and are only guaranteed 60 days prior to a function.

Our culinary team will always do their best to accommodate dietary needs.

Please note additional charges may apply.

ADDITIONAL LUNCH OPTIONS

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DAYTIME CELEBRATION 43

[Price Listed Includes Freshly Brewed
Coffee, Decaf & Assorted Tea]

Vegetable Crudité

Hummus & Buttermilk Herb Dip **V**

Local Bothwell Cheese Platter

Selection of Cheeses, House Made Crackers & Crostini **V**

Garden Style Greens

With Manitoba Honey Apple Vinaigrette **V/GF**

Assorted Tea Sandwiches & Wraps

Chefs' Inspired Traditional Sandwiches & Wraps

Sliced Seasonal Fruits & Berries

Assorted Dainties

Selection of Dessert Bars & Slices

LUNCH ON THE GO

INDIVIDUALLY PACKED 26/guest

[Individual Bag of Local Tomahawk
Potato Chips, Assorted Soda
& Chocolate Chip Cookie]

Smoked Turkey Sandwich

*Alfalfa Sprouts, Beefsteak Tomato,
Sriracha Mayonnaise, Sourdough*

*Chefs' Choice of Vegetarian
Sandwich Available on Request*

+ ENHANCEMENT PLATTERS

PRICE IS PER GUEST.

Charcuterie Platter 14

*Assorted Salamis, Pâtés, Mustards,
Jellies, Olives + Artisanal Crackers*

Cheese & Charcuterie Platter 18

*Artisanal Cheese, Charcuterie, Pickles,
Preserves, House Made Crackers + Crostini*

Manitoba Social Platter 16

*Sliced Garlic Sausage, Cold Cuts, Elman's
Pickles, Cubed Cheeses, Rye Bread, Condiments*

Breads & Spreads 13

*Roasted Garlic Hummus, Creamy Sun-Dried
Tomato + Feta Spread, Extra Virgin Olive Oil
+ Aged Balsamic, French Baguette + Ciabatta **V***

SWEET TREATS

Fresh Baked Cookies 18/dozen

*House Made Chocolate Oatmeal Raisin,
Monster, White Chocolate Macadamia Nut*

Decadent Dessert Bar 22/dozen

*Variety of Fresh Baked Cookies, Brownies,
Nanaimo Squares, Biscotti, Date Bars,
Fruit Tarts, Mini Cupcakes, Chocolate
Truffles + Chocolate Dipped Strawberries*

Cupcakes 44/dozen

*Full Size Chocolate or Vanilla Cupcakes,
Buttercream Frosting*

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THEMED HOT LUNCH

PRICE IS PER GUEST. MINIMUM 15 GUESTS.

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SOMETHING TO TACO BOUT 46

Manitoba Fish Tacos With Flour Tortillas,
Creamy Coleslaw, Breaded Pickerel & Cilantro
Dirty Rice **GF**
Street Corn, Fresh Cheese **V/GF**
Chorizo Enchiladas
Corn Chips With Guacamole & Salsa **V/GF**
Churros With Dulce de Leche

FORKS BBQ 53

Lemon Dressed Kale & Romaine Salad,
Currants, Walnuts & Fresh Cheese
SMITH Pickled Vegetables **V/GF**
Baby Red Potato Salad **V/GF**
Broccolini With Sesame & Chilies **V/GF**
Beets, Lemon, Dill **V/GF**
Creamy Aged Cheddar Mac 'n' Cheese,
Bacon & Blue Cheese Crumble
BBQ Glazed Baby Back Pork Ribs **GF**
Cajun Spiced Chicken Breast **GF**
Assorted Brownies, Bars, Profiteroles & Truffles

THE TWO-O-FOUR 47

Selection of Breads & Rolls
Garden Greens With Manitoba Honey
& Apple Vinaigrette **V/GF**
Seasonal Vegetable Medley **V/GF**
Mashed Potatoes **GF**
Slow Roasted SMITH Seasoned Manitoba Pork
Loin Medallions With Mushroom Gravy
Buttermilk Fried Chicken With SMITH Ranch Dressing
Assorted Brownies, Bars, Profiteroles & Truffles

A NAAN DECISION 47

Naan Bread
Mini Samosas, Tamarind Sauce **V**
Cilantro, Basmati Rice, Green Peas **V/GF**
Butter Chicken With Raita
Vegetable Korma **V**
Assorted Brownies, Bars, Profiteroles & Truffles

+ ADD-ONS

BEVERAGES

Assorted Sodas & Sparkling Water **4.5/each***
Bottled Fruit Juices **4.5/each***
Bottled Water **4.5/each**

VEGAN OPTIONS

Fried Rice with Crispy Tofu Katsu **11/guest**
Chana Masala **11/guest**
Warm Quinoa Salad With Chickpeas
& Roasted Cauliflower **11/guest**

GLUTEN-FREE DESSERT SUBSTITUTIONS

Assortment of Gluten-Free Muffins,
Brownies & Cookies **3.5/guest GF**
Individual Gluten-Free Muffin or Brownie **3/guest GF**
Individual Gluten-Free Cookie **2.5/guest GF**

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PLATED LUNCH

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Coffee, Decaf & Assorted Tea]

Please select **ONE** option.

Offer a **SECOND** entrée option **+6/guest**.
(Maximum two entrée options per menu).

SPAGHETTI + MEATBALLS 24

Fresh Cooked Pasta, Slow Roasted Pomodoro
Sauce, Basil, Spiced Jumbo Veal & Pork Meatballs,
Grana Padano

FRIED TOFU KATSU 29 V

Almond Basmati, Chili Oil Broccolini, Charred
Green Onion & Garlic Aioli, Katsu, Sesame Seeds

C.A.B. BURGER 23

6oz Smash Patty, Bacon, Local Bothwell Cheddar,
Lettuce, Tomato, Special Sauce, Truffle Fries,
Creamy Coleslaw

STEAK SANDWICH 33

6oz Flat Iron Steak, Marinated Mushrooms,
Chimichurri, Horseradish Aioli on a Demi
Baguette, Crispy Fries

HERB + ASPARAGUS STUFFED CHICKEN SUPREME 38

Serrano Wrapped Herb & Asparagus Stuffed
Chicken Breast Supreme, Sauce Soubise,
Chefs' Choice of Starch & Seasonal Vegetables

MISO SALMON FILLET 39

Miso Soy Glazed Salmon Fillet, Roasted Cauliflower,
Chefs' Choice of Starch & Seasonal Vegetables

+ ADD A COURSE

SALAD 13

Caesar Salad

*Crisp Romaine, Grana Padano, Herb Baked Croutons,
Creamy Caesar Dressing, Lemon*

Simple Greens

*English Cucumber, Cherry Tomatoes, Radish,
Toasted Almonds, Honey + Apple Vinaigrette V/GF*

Kale Salad

Quinoa, Kale, Carrot, Sunflower Seeds, Miso Dressing V

Beet Salad

*Manitoba Beets, Arugula, Goat Cheese, Almonds,
Sherry Vinaigrette V/GF*

Waldorf Salad

*Iceberg Lettuce, Granny Smith Apple, Grapes,
Walnuts, Creamy Lemon Dressing V/GF*

SOUPS + BISQUES 12

Roasted Tomato

Topped With Basil Oil + Chèvre Cream V/GF

Cream of Leek & Potato

Topped With Fresh Chives

Purée of Squash & Ginger

Topped With Chimichurri V/GF

Roasted Cauliflower & Parsnip

Topped With Truffle Oil V/GF

Beef & Barley

Topped With Fresh Herbs

DESSERTS 12

Vanilla Bean Crème Brûlée

House Baked Biscotti

Decadent Flourless Callebaut Chocolate Cake

Fresh Fruit, Raspberry Coulis GF

Classic Vanilla Bean Cheesecake

Salted Caramel, Cashews

Lemon Meringue Flan

Lemon Curd, Toasted Meringue, Raspberry Coulis

Apple Crisp

Spiced Apples, Crumble, Vanilla Ice Cream

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