



lunch one

Sorrenti's Cantina Sandwiches

With filings of Prosciutto and Rosemary Ham, Chicken Breast, Mortadella and Smoked Turkey served on a Variety of Ciabatta, Panini and Focaccia buns

California Mixed Greens

With Candied Pecans, Red Pepper & Bean Sprouts

With a Ginger Sesame Vinaigrette

Antipasto Tray

With grilled marinated vegetables, Charcuteries, olives, house made pickles & flat breads

Assorted Tarts & Squares

(Add on Assorted Soft drinks, Fruit Juices or Bottled Water)

\$13.95 a guest plus 15% Service Charge & GST

****based on service to 100 Guests - beverages, rentals and staffing extra****

lunch two

Cheeses & Fresh Fruit

Brie, smoked Gouda, Swiss, Cheddars, Boursin, Blue, Jalapeno Jack and Mango Ginger Stilton Served with a display of Seasonal fresh fruit and crackers

Spinach Salad

With sweet Mandarins, chopped almonds, red pepper, sliced red onion

And sweet onion dressing

Seared Chicken Breast

With a Sundried Tomato Pesto Topping

Rosemary Roasted Potatoes

Rolls & Butter

(Add on Assorted Soft drinks, Fruit Juices or Bottled Water)

\$16.95 a guest plus 15% Service Charge & GST

****based on service to 100 Guests - beverages, rentals and staffing extra****



lunch three

Wrap Bites

A variety of Pesto, Garden Vegetable and Thai Lemon wraps hold fresh fillings of Teriyaki Beef, Fajita Chicken, Smoked Turkey & Bacon and Vegetarian

Cheeses & Fresh Fruit

Brie, smoked Gouda, Swiss, Cheddars, Boursin, Blue, Jalapeno Jack and Mango Ginger Stilton Served with a display of Seasonal fresh fruit and crackers

Gravlax

Tender sleeves of cured Salmon garnished with capers & red onion and Served with sliced rye bread & a Honey Dijon Dip

Antipasto Tray

With grilled marinated vegetables, Charcuteries, olives, House made pickles & flat breads

Cranberry & Olive Tapenade

Served with Garlic Chevre and Flat Breads

Roasted Vegetable Bruschetta

With Garlic Crostini's & Flatbreads

Freshly Baked Assorted Bite Size Sweets

Presented Hot in a Chafing Dish

Double Smoked Bacon Chicken Bites

With Chipotle Aioli

Vegetarian Samosas

With mango chutney

(Add on a Fruit Punch Service or Coffee & Tea Service)

\$17.95 a guest plus 15% Service Charge & GST

based on service to 100 Guests - beverages, rentals and staffing extra

