



THE MARSHES
at brookstreet

BUFFET LUNCH MENU 2008

(Only banquet lunches which include soup are served with rolls)

1 appetizer and 1 soup and 1 main course \$24

2 appetizers and 2 main course and 1 dessert \$34

3 appetizers and 1 soup and 3 main course and 2 dessert \$44

Can substitute soup for appetizer

SALADS:

Tossed greens salad
cucumbers, cherry tomatoes & red onion with assorted dressings

**

Mediterranean Tomato Salad
feta cheese & yellow peppers

**

Caesar salad
bacon, croutons & parmesan

**

Broccoli cheddar salad

**

Sun-dried tri-coloured fusilli pasta

**

Sweet potato salad

**

SOUPS:

Roasted Red Pepper

**

Tomato Basil

**

Potato Bacon

**

Chicken Vegetable

**

Beef Lentil

**

Cream of Wild Mushroom

**

MAINS:

Roasted vegetable lasagna
with spinach & ricotta

**

Roasted or poached salmon
served with your choice of Thai curry cream, béarnaise or white wine dill

**

Alberta roast beef au jus
served with mushroom marsala

**

Cajun barbeque roasted chicken

**

Red wine braised chicken
with pearl onions

**

Create your own sandwich deli

**

All mains are served with your choice of vegetable and starch:

Vegetables:

Steamed Baby Vegetables

**

Starch:

Coriander roasted red skin potatoes

**

Garlic herb mashed potatoes

**

Rice Pilaf

DESSERTS:

Sliced Fruit and Berries

**

Assorted Cookies and Squares

**

Wildberry Tort

**

New York Style Vanilla Cheesecake

**

Decadent Chocolate Cake

**

Deluxe Desserts

Mini French-Pastries, cheesecakes and mousses

Add \$2.25/person