



LUNCH

**Lunch service to start between 11:30am to 12:30pm with the exception of the lunch on the go menu.
Duration of a lunch service is to not exceed 1.5 hours. Changes or substitutions are not permitted.**

LUNCH BUFFET ROTATION

Minimum of 30 Guests - \$39 per person

Lunch buffets are served with freshly brewed Starbucks coffee, decaffeinated coffee and tea (herbal teas included)

LITTLE ITALY

Offered Monday

Baked focaccia with extra virgin olive oil & balsamic vinegar
Caprese salad drizzled with herbed olive oil
Farro grain salad with cucumbers, peas and tomatoes
Fresh spinach salad with grapes, goat cheese and balsamic dressing
Chicken scallopini with vegetable ragout
Beef meatballs and Italian sausages in a light tomato rose sauce
Gnocchi with pesto, olive oil, garlic, tomatoes and parsley
Platters of sliced honeydew melon
Tiramisu

BISTRO

Offered Tuesday

Freshly baked rolls
Mixed greens with a citrus vinaigrette
Traditional Caesar salad
Salmon with citrus cream sauce
Herb crusted chicken with natural pan jus
Quinoa chickpea pilaf
Roasted potatoes and market vegetables
Fresh fruit platter
Chocolate truffle cake

****Menu items and prices subject to change without notice. Taxes and an 18% taxable service charge will be added****

Blue Mountain Resort LP's Food & Beverage Services do our utmost to accommodate any food related allergies, intolerance or sensitivities that are communicated to us by our guests. We do not however, assume responsibility for any reaction, illness or injury related to food allergies, intolerance or sensitivities and are unable to guarantee a 100% allergen-free environment.

877-445-0231 x53200
conferences.bluemountain.ca



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GUAC & ROLL

Offered Wednesday

Mixed greens salad with assorted dressings
Quinoa avocado corn salad with a citrus dressing
Mexican rice
Sautéed Mexican spiced chicken breast and piquant ground beef
Sautéed bell peppers and onions
Shredded lettuce, grated cheddar cheese, chopped tomatoes, sour cream, salsa and guacamole
Flour tortillas
Platters of sliced cantaloupe
Sugar dusted churros

MERAKI GRILL

Offered Thursday

Greek salad topped with feta cheese
Mediterranean orzo salad
Lemon & paprika chicken kabobs with tzatziki
Marinated salmon
Roasted butternut squash, zucchini and chickpeas
Minted Israeli couscous
Platters of sliced watermelon
Baklava

BBQ LUNCH BUFFET

Offered Friday

Rustic hamburger buns
Mixed greens salad with assorted dressings
Chef's choice of two gourmet salads
Leaf lettuce, baby spinach and tomato slices
Cheddar cheese, swiss cheese and blue cheese
Sliced dill pickles and assorted condiments
Seasoned roasted potatoes & grilled zucchini spears
Sirloin Hamburgers
BBQ chicken breast
Portobello mushroom burgers
Butter tarts
Sliced watermelon and strawberries

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BUILD YOUR OWN SANDWICH BUFFET

Offered Saturday & Sundays

Assorted rolls and breads
Mixed greens salad with assorted dressings
Chef's choice of two gourmet salads
Vegetable crudité with hummus
Dill and gherkin pickles
Leaf lettuce and sliced tomatoes
Sliced cheddar and swiss cheese
Deli meats including grilled chicken breast, black forest ham and shaved roast beef
Tuna salad
Egg salad
Honey mustard, mayo, butter, horseradish
Fresh fruit platter
Assorted dessert squares

LUNCH ON THE GO

Minimum of 30 guests - \$30 per person

Fresh whole fruit, assorted mixed nuts, potato chips, dessert square
Assorted soft drinks, bottled water
Guest's choice of the following:
Ham and swiss wrap with dijonaise & spinach
Turkey wrap with cheddar, herbed mayo & arugula
Hummus & black bean wrap with mixed greens, tomato and cucumber
Curry spiced chicken wrap with mango chutney and leaf lettuce

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