

## GROUP LUNCH MENUS

### Group Lunch #1

**Margherita Pizza**- fior di latte, Nona's tomato sauce, basil

**Bauer Burger** – fresh ground chuck, Stemmler's bacon, cheddar, tomato jam, iceberg lettuce, roasted garlic aioli, fresh cut fries

**Bauer Chicken Salad** - grilled chicken, select greens, pecan granola, fresh pear, toasted seeds, goat cheese, white balsamic vinaigrette, dried cranberries

**Szechuan Seared Tofu Bowl** – avocado, ripe mango, macerated cucumber, pickled radish, carrot, sushi rice, cabbage, crispy shallot, tamari ginger lime dressing

**Lunch will be followed up by platters of delectable sweets to satisfy, baked fresh by our pastry chef!**

**\$24 per person (plus HST)**

### Group Lunch #2

#### Appetizers

**Roasted 7 Vegetable Soup** – red peppers, zucchini, squash, leeks, carrots... love

**Bauer Salad** - select greens, pecan granola, fresh pear, toasted seeds, goat cheese, white balsamic vinaigrette, dried cranberries

#### Mains

**Roasted Chicken Cavatelli** – sautéed mushrooms, sundried tomatoes, rosemary, white wine cream sauce

**Bauer Burger** – fresh ground chuck, smoked bacon, cheddar, tomato jam, iceberg lettuce, roasted garlic aioli, sesame bun, Yukon fries

**Margherita Pizza**- fior di latte, Nona's tomato sauce, basil

Coffee or Tea

**Dessert** *optional (add \$5.00)*

**\$30 per person (plus HST)**

**These menus are customizable!**

Contact Stephanie Steinberg at 519.770.0790 or [stephanies@charcoalgroup.ca](mailto:stephanies@charcoalgroup.ca)

**GROUP LUNCH MENUS**

**Group Lunch #3**

**Appetizer**

**Chicken Tortilla Soup** – roasted chicken, avocado, sweet corn, corn tortilla, sour cream, chili lime tomato broth.

**Yellowfin Tuna Tostada** – pink grapefruit, charred leek escabeche, white corn tortilla, pickled jalapeno, chili aioli

**Classic Caesar** - romaine hearts, radicchio, bacon lardon, Parmesan, croutons, house Caesar dressing

**Mains**

**Roasted Chicken Cavatelli** – sautéed mushrooms, sundried tomatoes, rosemary, white wine cream sauce

**Hemp Crusted Atlantic Salmon** – orzo, sundried tomatoes, black olives, roasted squash, green beans, citrus labneh

**Margherita Pizza**- fior di latte, Nona's tomato sauce, basil

**Steak Frites** - 8oz flat iron, Yukon frites, lemon parsley butter, shallot jus (add \$5.00)

Coffee or Tea

**Dessert** *optional (add \$5.00)*

**\$38 per person (plus HST)**

**Dessert Option - \$5.00**

*(choose 2 of the following to offer)*

**Dark Chocolate & Coconut Bar** - chocolate & coconut ganache, oat & hazelnut crust, spiced caramel, coconut ice cream, cocoa nibs & coconut chips

**TBK Brûlée** – Forty Creek cream custard, maple cinnamon cookie

**White Chocolate & Raspberry Cheesecake** – graham crumb, spiced coconut caramel, fresh raspberries

**Sticky Toffee Pudding** – sticky date cake, toffee sauce, vanilla bean ice cream, kumquat jam

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## GROUP LUNCH MENUS

### Working Lunch

#### Sandwiches

**Roasted Chicken Breast** – arugula, pesto aioli, tomato, avocado, Monterey jack, artisan bun

**Shaved Roast Beef** – horseradish aioli, arugula, cheddar cheese, pickled onion, artisan bun

**BLT** – double smoked bacon, peameal, iceberg, mustard remoulade, tomato jam, sourdough bread

**Plant Based Taaza Wrap** – roasted chick'n, hummus, assorted grains, savoy cabbage, carrot, cucumber, fresh herbs, lemon vinaigrette

#### Salads

**Classic Caesar** - romaine hearts, radicchio, white anchovies, house cured bacon lardon, Parmesan, croutons, house Caesar dressing

**Bauer Salad** - select greens, pecan granola, fresh pear, toasted seeds, goat cheese, white balsamic vinaigrette, dried cranberries

#### Sides (choose 2 of the following to offer)

Garden Crudités with mustard scallion dip

Seasonal Fruit with yogurt dip

Sweet Tray (squares & cookies)

**\$26 per person (plus HST)**

### Hors D'oeuvres

**Pre-Meal Package (3 pcs pp):** **\$12 per person**

**'Between Meals' Package (5 pcs pp):** **\$18 per person**

**Cocktail Party Meal Package (9 pcs pp):** **\$30 per person**

#### COLD

- prosciutto, arugula, heirloom tomato & olive relish, grana Padano, focaccia crisp
- shaved roast beef, tomato jam, baby arugula, chipotle aioli, Yukon chip
- sesame & soy tuna, pickled ginger, avocado, cilantro, scallion, crispy sesame flatbread
- classic tomato bruschetta, fresh basil & olive oil
- beef tartar with capers, cornichon, grilled focaccia, black garlic, grainy mustard

#### HOT

- fior di latte fritter with charred tomato salsa, pesto, balsamic reduction
- roasted chicken tostada with avocado, salsa, duro blanco
- umami glazed duck wings, sesame, cilantro
- tempura California roll with sweet potato, pickled vegetables, chili aioli
- Bauer Burger Slider – beef patty, cheddar & bacon, tomato jam, garlic aioli

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