



GROUP LUNCH MENUS

Group Lunch #1

Margherita Pizza- San Marzano tomato, fior di latte, basil

Bauer Burger – smoked 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

Tofu Bowl – organic quinoa, avocado, mango, carrot, cucumber, cabbage, cilantro, 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 Butternut Squash Soup – maple & spice sour cream, toasted seeds

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

Mains

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

Bauer Burger - smoked bacon, cheddar, tomato jam, iceberg lettuce, roasted garlic aioli, fresh cut fries

Margherita Pizza- San Marzano tomato, fior di latte, 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

GROUP LUNCH MENUS

Group Lunch #3

Appetizer

Roasted Butternut Squash Soup – maple & spice sour cream, toasted seeds

Yellowfin Tuna Tartar – avocado & mango smash, pickled ginger, cucumber nikiri sauce, crispy shallot, sesame flatbread

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

Mains

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

Pan Seared Atlantic Salmon – warm ancient grains, sundried tomatoes, black olive, roasted squash, grilled rapini, preserved lemon labneh

Margherita Pizza- San Marzano tomato, fior di latte, 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, dark chocolate ice cream, cocoa nibs & coconut chips

TBK Brûlée – Forty Creek cream custard, maple cinnamon cookie

White Chocolate & Pumpkin Cheesecake – graham crumb, spiced coconut caramel, pumpkin seed brittle

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

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GROUP LUNCH MENUS

Working Lunch

Sandwiches

Chicken Waldorf Wrap – roasted chicken, celery, walnuts, dried cranberries, mustard dressing

Grilled Vegetable – seasonal vegetables, goat cheese, baby arugula, tomato jam, remoulade, tortilla wrap

Ham & Cheddar – smoked ham, cheddar, lettuce, grain mustard aioli, fresh croissant

BLT – applewood smoked bacon, vine ripe tomatoes, lettuce & chipotle aioli on house made sour dough bread

The 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 blandito
- 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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