



## 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](mailto: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**

**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

**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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