

LUNCH MENU



RBC PLACE
LONDON

LUNCH

Farmers Market

min. 25 guests

Assorted Salads and Soup (select three)

Seasonal Chef Inspired Soup **V GF**

Mixed Greens **V GF**

Quinoa Salad **V GF**

Caesar Salad

Home-Style Potato Salad **GF**

Creamy Picnic Style Coleslaw **GF**

Mediterranean Pasta Salad* **V**

**Can be made gluten-free upon request*

Trays and Platters

Charcuterie Platter of Salami, Smoked Artisan Meats, Sliced Turkey and Roast Beef

Selection of Canadian Cheeses

Assorted Artisan Pickles **V GF**

Fresh Pretzel and Ciabatta Rolls

Lemon-Scented Hummus **V GF** and Pita Wedges

Desserts

Fresh Sliced Seasonal Fruit **V GF**

Assorted Mini Cheesecakes and Tarts

Locally Roasted Custom-Blend Coffee, Decaf and Assorted Teas

\$35 per person

Gluten-Free Rolls (GF) are available by pre-order.

V Vegan **GF** Gluten-Free

Food and beverage charges are subject to an administrative fee (18%) and HST (13%)

LUNCH

Tuscan

min. 50 guests

Buffet

Roasted Vegetable Platter, Grilled Artichoke and Marinated Olives **V GF**

Green Bean & Sweet Pepper Salad, Toasted Pepitas with Balsamic Glaze **V GF**

Italian Greens, Roasted Garlic Dressing **V GF**, with Rustic Croutons (on Side)

Cheese Cannelloni with Charred Tomato Sauce

Tuscan Chicken Breast with White Wine, Capers, Olives and Fresh Basil **GF**

Gluten-Free Pesto Penne Flageolet **V GF** with Parmesan (on Side)

Fresh Seasonal Vegetables **V GF**

Assorted Bakery Rolls with Butter

Desserts

Tiramisu

Profiterole and Chocolate Sauce

Fresh Sliced Fruit **V GF**

Locally Roasted Custom-Blend Coffee, Decaf and Assorted Teas

\$40 per person

Gluten-Free Rolls (GF) are available by pre-order.



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LUNCH

Middle Feast

min. 25 guests

Buffet

Fattoush Salad: Fresh Greens and Vegetables Tossed in Lemon and Olive Oil **V GF**
with Crisp Pita on Side

Chicken 'Shish' and Tzatziki **GF**

Falafel with Shredded Lettuce, Sliced Tomato and Red Onion **V GF**

Apricot Rice Pilaf **V GF**

Cumin-Scented Roasted Vegetable Medley **V GF**

Pita and Rolls, Creamery Butter

Desserts

Baklava

Date Squares

Locally Roasted Custom-Blend Coffee, Decaf and Assorted Teas

\$32 per person

Pacific Rim

min. 25 guests

Buffet

Chop Salad with Carrot-Ginger Vinaigrette **V GF**

Honey-Sesame Chicken Breast **GF**

Jump Fried Chow Mein

Steamed Broccoli, Sweet Peppers, Edamame and Water Chestnuts **V GF**

Assorted Bakery Rolls with Butter

Desserts

Wild Berry Macaroons

Yuzu Lemon Tarts

Locally Roasted Custom-Blend Coffee, Decaf and Assorted Teas

\$32 per person

*Add Sliced Fresh Fruit (**V GF**) or Gluten-Free Brownies (**GF**).*

*Gluten-Free Rolls (**GF**) are available by pre-order. Ask your Event Planner for details.*

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LUNCH

Burger Bar

min. 25 guests

Buffet

Green Salad with House-Made Vinaigrette **V GF**

Sundried Tomato and Vegetable Pasta Salad **V**

Signature 5oz Steak Spice Burger on a Brioche Bun

Salt and Pepper Roasted Red Skin Potatoes Wedges* **V GF**

**Substitute individual packages of chips for potato wedges at no additional cost.*

Toppings Bar:

Lettuce, Sliced Tomato, Red Onion, Sliced Pickles, Frizzled Onions, Smoked Cheddar, Ketchup, Mustard, and Secret Sauce

Desserts

Dark Chocolate Brownies and Assorted Squares

Locally Roasted Custom-Blend Coffee, Decaf and Assorted Teas

\$32 per person

Ask your Event Planner for details on adding the following options (by pre-order only):

Beyond Burger Patties (V), Gluten-Free Burger Buns (GF), Gluten-Free Pasta Salad (GF)

Sliced Fresh Fruit (V GF) or Gluten-Free Brownies (GF)

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LUNCH

Soup, Salad, Sandwich

min. 25 guests

Soup & Salads

Chef's Daily Inspired Soup* with Crackers

**Soup can be made Gluten-Free and/or Vegan upon request*

Local Slegers Chef's Organic Blend, Crisp Vegetables and House-Made Vinaigrette **V GF**

Red Lentil Rotini Pasta Salad, Tomato, Bocconcini, Fresh Basil, with Lemon Vinaigrette **GF**

Sandwiches

Gourmet Egg Salad with Slegers Micro Sprouts on a Butter Croissant

Shaved Roast Beef with Aged Cheddar, Lettuce, and Horseradish Mayo on a Pretzel Bun

Roast Turkey with Brie, Lettuce and Cranberry Aioli on a Ciabatta Bun

Grilled Vegetables with Hummus in a Spinach Tortilla Wrap **V**

Desserts

Dulce de Leche Chocolate Bread Pudding with Vanilla Crème Anglaise

Assorted Fresh-Baked Cookies

Fresh Sliced Fruit **V GF**

Locally Roasted Custom-Blend Coffee, Decaf and Assorted Teas

\$37 per person

Sandwiches are portioned to 1.25 pieces per guest. Gluten-Free Rolls (GF) are available by pre-order. Add a crudité platter (V GF) or Gluten-Free Brownies (GF). Ask your Event Planner for details.

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LUNCH

Forest City Plant-Forward Buffet

min. 25 guests

Salads

Organic Baby Greens, Crisp Vegetables and House-Made Vinaigrette **V GF**

Garbanzo and Bean Salad with a Fresh Herb and Sherry Vinaigrette **V GF**

Grilled Vegetable Presentation **V GF**

Mains

Plant Forward Shepherd's Pie: Fresh Vegetables and Lentils stewed, and topped with Smashed Potato **V GF**

"Beyond Meat" Meatballs with Penne and Marinara Sauce **V GF**

Jerk Tofu and Brown Rice with Red Cabbage and Roasted Cauliflower **V GF**

Pineapple Salsa **V GF**

Desserts

Warm Seasonal Fruit Cobbler **V GF**

Carrot Cake **V GF**

Scooped Sorbet **V GF**

Fresh-Sliced Fruit **V GF**

Locally Roasted Custom-Blend Coffee, Decaf and Assorted Teas

\$48 per person

V Vegan **GF** Gluten-Free

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LUNCH

Plated

min. 25 guests

Starter (select one)

Tomato-Basil Bisque **V GF**

Smoked Cauliflower Potage, EVOO Drizzle **GF** *(Can be made vegan upon request)*

Local Butter Lettuce, Baby Spinach, Belgium Endive, Sundried Cranberries and Toasted Almonds with a Strawberry Poppyseed Vinaigrette **V GF**

Composed Hearts of Romaine, Crispy Pancetta, Shaved Parmesan, House-Made Oven-Fired Croutons and Creamy Garlic Dressing

Entrée (select one)

All entrées are served with Chef's choice of starch and vegetables

Provençale Herb Roasted Chicken with a Golden Tomato Purée **GF**

Sustainable East Coast Salmon with a Lemon Butter Sauce **GF**

Beef, Bacon and Cheddar Torchon with a Mushroom Gravy **GF**

Wild Rice and Shogun Maitake Mushroom Cabbage Roll with Red Pepper Sauce **V GF**

Dessert (select one)

Baton of Carrot Cake with Cream Cheese Icing

Flourless Chocolate Torte with Crème Chantilly and Strawberry Sauce **GF**

Chocolate Pecan Cheesecake

Chocolate Crème Brûlée and Berries **GF**

Lunch Also Includes:

Assorted Bakery Rolls with Creamery Butter

Locally Roasted Custom-Blend Coffee, Decaf and Assorted Teas

\$43 per person with Soup Appetizer

\$45 per person with Salad Appetizer

Add Sliced Fresh Fruit Platters (V GF). Ask your Event Planner for details.

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LUNCH

Grab & Go Lunch Box

min. 25 guests

For the attendee on the run...

Boxed lunch includes all of the following individually packaged items:

Jumbo Chocolate Chip Cookie

Carrot and Celery Sticks **V GF** with Ranch Dip **GF**

Bag of Chips **GF**

Apple Slices **V GF**

Granola Bar

Choice of Bottled Water, Canned Soft Drink or Juice

Napkin

And a selection of wraps:

Roasted Bruce County Beef Striploin, and Aged Cheddar, Horseradish Aioli on a Soft Tortilla Wrap

Shaved Roasted Turkey Breast, Swiss Gruyère and Cranberry Aioli on a Soft Tortilla Wrap

Roasted Mediterranean Vegetable Medley with Red Pepper Hummus on a Soft Tortilla Wrap **V**

All wraps are available on a gluten-free roll by pre-order only. Selection to be provided in advance.

\$32 per person

RBC Place London makes every effort to minimize our environmental impact and will use minimal and/or biodegradable packaging whenever possible. The boxed lunch is designed for your attendees to pick up and go from a station set inside your event space. Client may wish to have an RBC Place London team member manage the lunch station for an additional charge. Lunch attendants are \$50.00 per attendant. Attendant availability to be confirmed in advance with your Event Planner.

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