



CORPORATE LUNCH BUFFET

AVANI

EVENT CENTRE

MENU ONE

*Marinated chicken breast with a seasoned soy & teriyaki glaze
Wild & basmati rice and a Vegetable Medley
Vegetable couscous
Mini red roasted potatoes
Fresh fruit salad and homemade pastries
Fresh baked multigrain & white flour rolls with butter*

MENU TWO

*Thinly sliced roast beef served with an au jus gravy and horseradish
Coleslaw with a creamy vinaigrette
Fusilli pasta salad with grilled vegetables
Homemade cookies and brownies
Fresh baked multigrain & white flour rolls with butter*

MENU THREE

*Atlantic salmon, with a caper and dill crust in a teriyaki marinade
Wild & basmati rice and a vegetable medley
Grilled vegetable platter drizzled with a balsamic reduction
Fresh fruit platter and Lemon Mousse Cake
Fresh baked multigrain & white flour rolls with butter*

MENU FOUR

*Deluxe smoke house platter of Montreal smoked meat, black forest ham, roasted chicken and smoked turkey
Accompanied by mustards, horseradish and gourmet rolls & sliced Focaccia
Borgata supreme salad to include radicchio, Belgian endives, red leaf lettuce, cucumbers, dried cranberries in an
extra virgin olive oil and balsamic vinaigrette
Grilled vegetable platter drizzled with a balsamic reduction
Fresh cut carrot, celery, cucumber & pepper crudités with blue cheese and ranch dip
Assorted homemade cookies, dessert squares and pastries*