

## Corporate Lunches

### SALADS

- Signature Salad: Romaine Hearts, Radicchio, Candied Cashews, Hearts Of Palm, Berries, Carrots, Sautéed Mushrooms, Cherry Tomatoes & Cucumbers Tossed in Roasted Garlic & Honey Lemon Dressing
- Arugula Salad with Walnuts, Red Onion, Stilton and Sundried Cherries in Balsamic Vinaigrette
- Baby Spinach Salad with Cucumber, Cherry Tomatoes, Radish, Pumpkin Seeds, Sundried Cranberries Herb Vinaigrette
- Mixed Green Salad with Cherry Tomatoes, Cucumber & Julienne Vegetables with Citrus Vinaigrette
- Classic Caesar Salad with Heart Of Romaine, Croutons Parmesan Cheese and Caesar Dressing
- Greek Village Salad with Cucumbers, Tomatoes, Red Onions, Kalamata Olives, Feta Cheese & Peppers
- Southwest Salad with Kidney Beans, Corn, Red Peppers and Red Onion in Cider Vinaigrette
- Soba Noodle Salad with Carrots, Snap Peas, Bean Sprouts & Watercress in Asian Sesame Dressing

\* Note: Pricing based on full service portion per person

### SOUPS

- Creamy Wild Mushroom and Tarragon
- Smoked Tomato Bisque with Hint of Gin
- Boston Style Clam Chowder
- Cream of Asparagus
- Butternut Squash with Pumpkin Seed
- Traditional Minestrone with Beans and Potatoes
- Carrot and Parsnips with Fresh Orange
- Curried Cauliflower Puree with Diced Potatoes and Coconut Milk
- Chicken and Chorizo Gumbo
- Hearty Beef and Barley
- Miso Soup with Tofu and Seaweed

\* Event Rentals, Event Staff, Bar & Beverage Service also available

\* Plus taxes, delivery and service (where applicable)

For more info please call Tabletalk at 905.326.6000 or email [tabletalk@bypeterandpauls.com](mailto:tabletalk@bypeterandpauls.com)