

FEBRUARY BUSINESS LUNCH

RED WINE BRAISED
POT ROAST

YUKON GOLD
MASHED POTATOES

HARICOTS VERTS

GREEN SALAD

ROLLS & BUTTER

MARRY ME
CHICKEN

MELTING
POTATOES

HARICOTS VERTS

GREEN SALAD

ROLLS & BUTTER

KIMCHEE FRIED RICE
WITH TOFU

STIR FRIED
BROCCOLI

SESAME MISO SALAD

ROLLS & BUTTER

vegan

\$27
PER PERSON

EXCLUDES TAX AND GRATUITY

CHOICE OF BUFFET MENU OFFERED FOR WEEKDAY LUNCHES
FROM FEBRUARY 2ND TO FEBRUARY 27TH
FOR A MINIMUM OF 12 GUESTS, THEN IN INCREMENTS OF 6
CHAFING DISHES COMPLETE WITH STERNO ARE OFFERED AT \$15 EACH

ENHANCEMENTS

V = VEGETARIAN | V+ = VEGAN | GF = GLUTEN FREE

THAI CORN CHOWDER V+, GF 65

corn, potatoes, onions, peppers, ginger, red curry, lemongrass, coconut milk and fresh coriander
serves 12

FRENCH ONION SOUP 78

croutons, gruyère cheese
serves 12

BALSAMIC VEGETABLES V+, GF 55

a selection of grilled and roasted vegetables including mushrooms, asparagus, sweet peppers, red onions, zucchini, yellow squash and eggplant
serves 12

ARTISANAL CHEESE BOARD V 95

selection of domestic and international cheeses with crackers, bread, relish, dried fruits and nuts
serves 12-15

COOKIES, BARS & BROWNIES V 55

festively decorated cookies, dessert bars and rich chocolate brownies
serves 10-12

CAKE POPS V 36

with seasonal icing and decorations
12 cake pops

CHOCOLATE COVERED STRAWBERRIES V 45

12 strawberries

CUPCAKES V 60

festively decorated chocolate, vanilla and seasonal flavors
12 cupcakes

CHOCOLATE RASPBERRY CUPCAKES V+ 60

with seasonal icing and decorations
12 cupcakes

FOR INQUIRIES OR TO PLACE AN ORDER, PLEASE EMAIL
CATERING@GODDESSANDGROCER.COM

