

Menus

We will gladly combine, remove or add options according to your corporate goals and budget.

*All prices are subject to change based on market prices, ingredient selection and portioning.



Corporate Menu #1

Vegetable and Dip Platter

Served with Ranch Dip

Vegetarian Spring Rolls

Served with Plum Sauce

Chicken Skewers

Served with BBQ and Honey Garlic Sauce

Coconut Shrimp

Served with Sweet Chili Sauce

Greek Salad

Romaine & Spring Mix tossed with Red Onions, Black Olives & Feta Cheese

Atlantic Baked Salmon

Seasoned lightly with Garlic and Lemon Pepper

Steamed Vegetables

Carrots, Broccoli, Cauliflower

Sweet Potato Fries

Served with Pesto Mayo Dip

Fresh Fruit Platter

Menu Subtotal: \$29.95/client



Corporate Menu #2

Vegetable and Dip Platter

Served with Ranch Dip

Vegetarian Spring Rolls

Served with Plum Sauce

Mini Burgers

Served on dollar sized buns with Dijon mayo, tomatoes and lettuce

Caesar Salad

Romaine, Parmesan Cheese, house croutons and bacon

1/4 Chicken

Rotisserie style with Tequila Dipping Sauce

Vegetable Skewers

Red and Green Peppers, Mushrooms, Zucchini and Onion

Yukon Gold Fries

Fresh Fruit Platter with cookies and brownies

Menu Subtotal: \$24.95/client



Corporate Menu #3

Vegetable and Dip Platter

Served with Ranch Dip

Caesar Salad

Romaine, Parmesan Cheese, croutons and bacon

Garlic Bread

Penne a la Vodka

Penne noodles tossed in our homemade vodka tomato cream sauce

Assorted Flatbreads

Choose 4: Pizza, Caesar, BBQ Chicken, California, Vegetarian or Three Cheeses.

Fresh Fruit Platter with chocolate Fondue

Menu Subtotal: \$19.95/client



Corporate Party Platters

(Suggested serving 1 platter per 15 clients)

*Some items require advance notice. Ask your party planner for details.

Opening Arguments

Market Fresh Veggies \$35.00

Served with Ranch Dip

Onion Rings \$36.75

Served with Dijon Mayo Dipping Sauce.

Spicy Antojitos \$18.75

A zesty cream cheese spread rolled into tortillas, baked to perfection.

Garlic Bread with Cheese \$22.50

Cheddar and mozzarella cheeses baked on pretzel bread.

Creamy Spinach and Artichoke dip Platter \$45.00

Served piping hot with soft pretzels and tortilla chips

Vegetarian Spring Rolls \$27.75

Served with Plum Sauce

Coconut Shrimp \$56.25

Served with sweet chili sauce

Chicken Skewers \$56.25

Served with honey garlic and BBQ sauce

Bruschetta \$35.00

Served on Pretzel crostinis

Yukon Gold Fries \$29.95

An Honest Lawyer favorite

Sweet Potato Fries \$34.95

Crisp and Delicious, Like regular fries...but sweeter

Sandwiches

Assorted Chicken Wraps \$64.00

Chicken Wraps, Club Wraps, Caesar Wraps

Chicken Parmesan Wrap \$52.40

Fried Chicken, tomato sauce and cheese all rolled in a flour tortilla, baked to perfection.

Veggie Wrap \$44.95

Tomato, cheddar cheese, lettuce, cucumbers and carrot with garlic dressing.

Raging Buffalo Ranch Chicken Sandwiches \$54.95

Breaded Chicken tossed in Franks, topped with lettuce, tomato, onion, melted mozzarella and dressed with Ranch

Philly Steak & Cheese \$56.95

Thinly sliced steak, peppers, mushrooms and onion smothered in mozzarella

Mini Burgers \$32.00

Dollar sized buns with mini patties, Dijon mayo, tomatoes and Boston lettuce.

Munchies

Assorted Flatbreads \$42.00

Choose 4 Flavours: Pizza, Caesar, BBQ Chicken, California, Vegetarian or Three Cheeses.

Wings of the World \$65.00

Choose 3 flavours: Honey Garlic, BBQ 1st, 2nd or 3rd Degree, Frank's, Cajun, Caesar, Dill, Texas Gold, Parmesan, Salt and Vinegar, Plain, Suicide or Caribbean Jerk.

Spicy Chicken Quesadillas \$39.95

Blackened chicken, salsa, cheddar cheese, green onions, served with sour cream.

Chicken Tenders \$49.95

Served with honey garlic dipping sauce.

Closing Arguments

Brownie Sundae Bar \$4.50 per Client

Three Ice Cream Flavours, 2 topping Sauces, 5 Candy Toppings

Seasonal fresh fruit medley

Small 15 clients \$39.50

Medium 45 clients \$98.75

Large 150 clients \$237.00

Chocolate Fondue with Marshmallow and Fruit Skewers

Small Fondue 15 clients \$45.00

Medium Platter 45 clients \$135.00

Large Platter 150 clients \$337.50



*All menus are subject to applicable taxes and gratuities.