

## GROUP LUNCH MENUS

### Group Lunch #1

**Margherita Pizza**- fior di latte, mozzarella, tomato sauce, field tomatoes, basil

**Bauer Burger** – smoked bacon, cheddar, tomato jam, iceberg lettuce, roasted garlic aioli, fresh cut fries

**Bauer Chicken Salad** - grilled chicken, select greens, pecan granola, fresh pear, toasted seeds, goat cheese, white balsamic vinaigrette, dried cranberries

**Mushroom Risotto** – wild & tame mushrooms, Stemmler’s smoked bacon, Mountainoak gouda, porcini salt

**Lunch will be followed up by platters of delectable sweets to satisfy, baked fresh by our pastry chef!**

**\$24 per person (plus HST)**

### Group Lunch #2

#### Appetizers

**Seasonal Soup** - made from “scratch” daily

**Bauer Salad** - select greens, pecan granola, fresh pear, toasted seeds, goat cheese, white balsamic vinaigrette, dried cranberries

#### Mains

**Smoked Chicken & Mushroom Tagliatelle** – house smoked hen, cream sauce, sundried tomatoes, parsley, basil pesto, Grana Padano

**Bauer Burger** - smoked bacon, cheddar, tomato jam, iceberg lettuce, roasted garlic aioli, fresh cut fries

**Mushroom Risotto** – wild & tame mushrooms, Stemmler’s smoked bacon, Mountainoak gouda, porcini salt

Coffee or Tea

Dessert *optional (add \$5.00)*

**\$30 per person (plus HST)**

**These menus are customizable!**

**Contact Stephanie Steinberg at 519.772.0790 ext 2327 or [stephanies@charcoalgroup.ca](mailto:stephanies@charcoalgroup.ca)!**

## GROUP LUNCH MENUS

### **Group Lunch #3**

#### **Appetizer**

**Seasonal Soup** - made from “scratch” daily

**Yellowfin Tuna Tartar** – avocado & mango smash, pickled ginger, cucumber nikiri sauce, crispy shallot, sesame flatbread

**Classic Caesar** - romaine hearts, radicchio, bacon lardon, Parmesan, croutons, lemon garlic vinaigrette

#### **Mains**

**Smoked Chicken & Mushroom Tagliatelle** – house smoked hen, cream sauce, sundried tomatoes, parsley, basil pesto, Grana Padano

**Baked Atlantic Salmon** – warm spiced heirloom carrot & avocado salad, grilled radicchio, lebnah, toasted super seeds

**Mushroom Risotto** – wild & tame mushrooms, Stemmler’s smoked bacon, Mountainoak gouda, porcini salt

**Steak Frites** - 6oz flat iron, parm frites, shallot and garlic jus (add \$5.00)

Coffee or Tea

**Dessert** *optional (add \$5.00)*

**\$36 per person (plus HST)**

### **Dessert Option - \$5.00**

*(choose 2 of the following to offer)*

**Chocolate Nemesis** - flourless chocolate cake, raw chocolate sauce, dark chocolate ice cream and cocoa nibs

**TBK Brûlée** – vanilla bourbon crème brûlée, orange & almond biscotti

**Seasonal Cheesecake** – NY style cheesecake, hint of lemon, seasonally inspired, fortune cookie tuile

**Carrot Cake** – traditional spiced cake with pistachios, vanilla whipped cream cheese, pistachio dust, candied ginger gelato

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## GROUP LUNCH MENUS

### Working Lunch

#### Sandwiches

**Roasted Chicken Caesar Wrap** – kale, bacon, parmigiano, classic Caesar dressing, tortilla wrap

**Grilled Vegetable** – seasonal vegetables, goat cheese, baby arugula, tomato jam, remoulade, tortilla wrap

**Ham & Swiss** – smoked ham, gruyere, lettuce, grain mustard aioli, fresh croissant

**BLT** – applewood smoked bacon, vine ripe tomatoes, lettuce & chipotle aioli on house made sour dough bread

#### The Salads

**Classic Caesar** - romaine hearts, radicchio, white anchovies, house cured bacon lardon, Parmesan, croutons, lemon garlic vinaigrette

**Bauer Salad** - select greens, pecan granola, fresh pear, toasted seeds, goat cheese, white balsamic vinaigrette, dried cranberries

#### Sides (choose 2 of the following to offer)

Garden Crudités with mustard scallion dip

Seasonal Fruit with yogurt dip

Sweet Tray (squares & cookies)

**\$24 per person (plus HST)**

### Hors D'oeuvres

<b>Pre-Meal Package (3 pcs pp):</b>	<b>\$11 per person</b>
<b>'Between Meals' Package (5 pcs pp):</b>	<b>\$16 per person</b>
<b>Cocktail Party Meal Package (9 pcs pp):</b>	<b>\$25 per person</b>

#### COLD

prosciutto, arugula, hot pepper & olive relish, grana padano, ciabatta crisp

shaved roast beef, smoked tomato, baby arugula, chipotle aioli, yukon chip

pesto marinated cherry tomato and bocconcini skewers, toasted pine nut crumble

classic tomato bruschetta, fresh basil & san marzano olive oil

#### HOT

crispy polenta, tomato jam, grana padano, basil sprouts

vodka smoked salmon, crispy caper, candied lemon , cured egg yolk, ciabatta crisp

pulled pork sliders, bauer bun, coffee porter BBQ sauce, creamy coleslaw

Smoked chicken antijitos, chipotle sour cream

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