



# LUNCH MENU



RBC PLACE  
LONDON

# LUNCH

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## Farmers Market

min. 25 guests

### Assorted Salads and Soup (select three)

Seasonal Chef Inspired Soup\*

Mixed Greens **V GF**

Caprese Salad **GF**

Kale Crunch Caesar Salad **GF**

German-Style Potato Salad **GF**

Broccoli Cranberry Salad\*

Cyprus Pasta Salad\*

*\*Can be made vegan or gluten-free upon request*

### Trays and Platters

Charcuterie Platter of Salami, Smoked Artisan Meats, Sliced Turkey and Roast Beef

Selection of Canadian Cheeses

Assorted Artisan Pickles **V GF**

Fresh Kaiser and Brioche Rolls

Lemon-Scented Hummus **V GF** and Pita Wedges

### Desserts

Fresh Sliced Seasonal Fruit **V GF**

Assorted Miniature Pastries and Tarts

Locally Roasted Custom-Blend Coffee, Decaf and Assorted Teas

\$37 per person

*Gluten-free rolls **GF** are available by pre-order.*

**V** Vegan **GF** Gluten-Free

Food and beverage charges are subject to an administrative fee (18%) and HST (13%)

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## Tuscan

min. 50 guests

### Buffet

Fine Herb and Balsamic Marinated Roasted Vegetable Platter, Grilled Artichoke and Marinated Olives **V GF**

French Bean and Sweet Pepper Salad, Toasted Pepitas with Balsamic Syrup **V GF**

Insalata Romana: Italian Greens, Roasted Garlic Dressing **V GF**, with Rustic Croutons on Side

Cheese Tortellini with Rustic Tomato Ragu

Tuscan Chicken Breast with Creamy Fresh Basil Caper Sauce **GF**

Fresh Seasonal Vegetables **V GF**

Assorted Bakery Rolls with Creamery Butter

### Desserts

Tiramisu

Limone Bar

Fresh Sliced Fruit **V GF**

Locally Roasted Custom-Blend Coffee, Decaf and Assorted Teas

\$42 per person

*Gluten-free rolls **GF** are available by pre-order. Add gluten-free pesto penne flageolet **V GF** with parmesan on side **GF** for \$5 per person (min. 50 orders)*



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## Middle Feast

min. 25 guests

### Buffet

Fattoush Salad: Fresh Greens and Vegetables Tossed in Lemon and Olive Oil **V GF**  
with Crispy Pita on Side

Marinated Lemon Garlic Chicken Kabob with Tzatziki **GF**

Falafel with Shredded Lettuce, Sliced Tomato and Red Onion **V GF**

Garbanzo Bean Basmati Rice **V GF**

Cumin-Scented Roasted Vegetable Medley **V GF**

Pita and Rolls with Creamery Butter

### Desserts

Assorted Bite-Sized Dessert Squares

Sliced Melons and Golden Pineapple **V GF**

Locally Roasted Custom-Blend Coffee, Decaf and Assorted Teas

\$34 per person

## Pacific Rim

min. 25 guests

### Buffet

Fresh Greens Salad with Rice Wine Vinaigrette **V GF**

Ginger-Soy Glazed Chicken Breast **GF**

Vegetable Chow Mein

Steamed Broccoli, Sweet Peppers **V GF**

Wonton Crisps and Assorted Bakery Rolls with Creamery Butter

### Desserts

Green Tea Matcha Steamed Pudding **GF**

Honey Glazed Almond Sugar Cookies

Locally Roasted Custom-Blend Coffee, Decaf and Assorted Teas

\$34 per person

*Add sliced fresh fruit **V GF** or gluten-free brownies **GF**. Gluten-free rolls **GF** are available by pre-order. Ask your Event Planner for details.*

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## Little India

min. 25 guests

### Buffet

Fresh Greens and Vegetables with Lime Vinaigrette **V GF**

Butter Chicken dressed in an Aromatic Spice-Infused Sauce **GF**

Aloo Gobi: Cauliflower, Potato and Chickpeas baked with Rich Spices in a Velvety Sauce **V GF**

Long Grain Coconut-Infused Rice **V GF**

Naan and Rolls with Creamery Butter

### Desserts

Berry Macaroon Bar and Almond Tarts

Locally Roasted Custom-Blend Coffee, Decaf and Assorted Teas

\$34 per person

*Add sliced fresh fruit **V GF** or gluten-free brownies **GF**. Gluten-free rolls **GF** are available by pre-order. Ask your Event Planner for details.*

## Burger Bar

min. 25 guests

### Buffet

Green Salad with House-Made Vinaigrette **V GF**

Sundried Tomato and Vegetable Pasta Salad **V**

Signature 5oz Steak Spice Burger on a Brioche Bun (Individually Wrapped)

Salt and Pepper Roasted Red Skin Potato Wedges\* **V GF**

*\*Substitute individual packages of chips for potato wedges at no additional cost.*

Toppings Bar:

Lettuce, Sliced Tomato, Red Onion, Sliced Pickles, Frizzled Onions, Smoked Cheddar, Ketchup, Mustard, and Secret Sauce

### Desserts

Dark Chocolate Brownies and Assorted Squares

Locally Roasted Custom-Blend Coffee, Decaf and Assorted Teas

\$34 per person

*Ask your Event Planner for details on adding the following options (by pre-order only):*

*Beyond burger patties **V**, gluten-free burger buns **GF**, gluten-free pasta salad **GF***

*sliced fresh fruit **V GF** or gluten-free brownies **GF***

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## Soup, Salad, Sandwich

min. 25 guests

### Soup & Salads

Chef's Daily Inspired Soup\* with Crackers

*\*Soup can be made Gluten-Free and/or Vegan upon request*

Local Slegers Chef's Organic Blend, Crisp Vegetables and House-Made Vinaigrette **V GF**

Picnic-Style Scoobi Pasta Salad

### Sandwiches

Gourmet Egg Salad with Slegers Micro Sprouts on a Fresh Roll

In-House Roasted Striploin of Beef with Havarti, Lettuce, and Dijon Mayo on a Pretzel Bun

Roast Turkey and Provolone, Lettuce and Honey Mustard on a Ciabatta Bun

Grilled Vegetables with Hummus in a Tomato Tortilla Wrap **V**

### Desserts

Cinnamon Raisin Bread Pudding with Mocha Crème Anglaise

Assorted Jumbo Fresh-Baked Cookies

Fresh Sliced Fruit **V GF**

Locally Roasted Custom-Blend Coffee, Decaf and Assorted Teas

\$38 per person

*Sandwiches are portioned to 1.25 pieces per guest. Gluten-free rolls **GF** are available by pre-order. Add a crudité platter **V GF** or gluten-free brownies **GF**. Ask your Event Planner for details.*

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## Forest City Plant-Forward Buffet

min. 25 guests

### Salads

Organic Baby Greens, Crisp Vegetables and House-Made Vinaigrette **V GF**

Garbanzo and Bean Salad with a Fresh Herb and Sherry Vinaigrette **V GF**

Grilled Vegetable Presentation **V GF**

### Mains

Plant Forward Shepherd's Pie: Fresh Vegetables and Lentils stewed, and topped with Smashed Potato **V GF**

"Beyond Meat" Meatballs with Penne and Marinara Sauce **V GF**

Jerk Tofu and Brown Rice with Red Cabbage and Roasted Cauliflower **V GF**

Pineapple Salsa **V GF**

### Desserts

Warm Seasonal Fruit Cobbler **V GF**

Carrot Cake **V GF**

Scooped Sorbet **V GF**

Fresh-Sliced Fruit **V GF**

Locally Roasted Custom-Blend Coffee, Decaf and Assorted Teas

\$48 per person

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## Plated

min. 25 guests

### Starter (select one)

Roasted Carrot and Ginger Soup with a Yogurt Drizzle **GF**

Smoked Corn Chowder with Calabrian Chili Oil **GF**

Sweet Lettuce Blend of Butter Lettuce, Spinach, Frisée and Artisan Micros, Cucumber, Carrot Ribbon, Red Radish and Grape Tomatoes with an Ontario Strawberry Vinaigrette **V GF**

Composed Hearts of Romaine, Crispy Pancetta Strips, Shaved Parmesan, House-Made Oven-Fired Crostini and Creamy Garlic Dressing

### Entrée (select one)

*All entrées are served with Chef's choice of starch and vegetables*

Souvlaki Roasted Chicken Breast with a Lemon Oregano Jus **GF**

Sustainable East Coast Salmon Pinwheel with a Saffron Cream Sauce **GF**

BBQ-Glazed Beef, Bacon and Cheddar Torchon with a Mushroom Gravy **GF**

Wild Rice and Shogun Maitake Mushroom Cabbage Roll with Red Pepper Sauce **V GF**

Rotisserie Style Chicken Breast with Natural Homestyle Gravy **GF**

Ratatouille Zucchini Manicotti with San Marzano Tomato Sauce **V GF**

### Dessert (select one)

Baton of Carrot Cake with Cream Cheese Icing

Flourless Chocolate Torte with Crème Chantilly and Strawberry Sauce **GF**

Chocolate Pecan Cheesecake

Seasonal Crème Brûlée and Berries **GF**

Fall: Pumpkin Spice Winter: Chocolate-Banana Spring: Vanilla Summer: Raspberry

### Lunch Also Includes:

Assorted Bakery Rolls with Creamery Butter

Locally Roasted Custom-Blend Coffee, Decaf and Assorted Teas

\$45 per person with Soup Appetizer

\$47 per person with Salad Appetizer

Add sliced fresh fruit platters **V GF**. Ask your Event Planner for details.

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## Grab & Go Lunch Box

min. 25 guests

### For the attendee on the run...

Boxed lunch includes all of the following individually packaged items:

Jumbo Chocolate Chip Cookie

Bag of Chips **GF**

Apple Slices **V GF**

Choice of Bottled Water, Canned Soft Drink or Juice

Napkin

### **And a selection of wraps:**

Roasted Bruce County Beef Striploin with Spicy Havarti and Dijon Aioli on a Soft Tortilla Wrap

Shaved Roasted Turkey Breast with Provolone and Honey Mustard on a Soft Tortilla Wrap

Roasted Mediterranean Vegetable Medley with Red Pepper Hummus on a Soft Tortilla Wrap **V**

*All wraps are available on a gluten-free roll by pre-order only. Selection to be provided in advance.*

\$32 per person

*RBC Place London makes every effort to minimize our environmental impact and will use minimal and/or biodegradable packaging whenever possible. The boxed lunch is designed for your attendees to pick up and go from a station set inside your event space. Client may wish to have an RBC Place London team member manage the lunch station for an additional charge. Lunch attendants are \$50.00 per attendant. Attendant availability to be confirmed in advance with your Event Planner.*

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