

A close-up photograph of a charcuterie board. The board is filled with various meats, including a large stack of rolled salami in the center, several slices of blue cheese, and other types of cheese. There are also olives, sliced carrots, and other vegetables. The lighting is warm and focused on the textures of the food.

LUNCH MENU



RBC PLACE
LONDON

LUNCH

Farmers Market

min. 25 guests

Assorted Salads and Soup (select three)

Seasonal Chef Inspired Soup*

Mixed Greens with Balsamic Vinaigrette **V GF**

Tomato, Bocconcini, and Basil Salad **GF**

Hearts of Romaine Caesar Salad **GF** with Bacon **GF**, Parmesan **GF**, and Croutons (on the side)

Creamy Pommery and Scallion Potato Salad **GF**

Beet and Horseradish Salad with Sour Cream, Lemon, and Dill* **GF**

Greek Pasta Salad with Feta and Kalamata Olives*

**Can be made Vegan and/or Gluten-Free upon request*

Forage & Build D.I.Y.

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

Selection of Canadian Cheeses

Assorted Artisan Pickles, Roasted Vegetables, and Sweet Peppers **V GF**

Dijon Mustard **V GF**, Mayonnaise **GF**, Horseradish Aioli **V GF**

Lettuce, and Tomato **V GF**

Fresh Kaiser **V** and Brioche Rolls

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

Desserts

Fresh Sliced Seasonal Fruit **V GF**

Assorted Miniature Pastries and Tarts

Locally Roasted Custom-Blend Coffee, Decaf, and Assorted Teas

\$39 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%)

LUNCH

Classic Italian Feast

min. 50 guests

Buffet

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

Fagiolini and Sweet Pepper Salad with Sweet Heat Sunflower Seeds and Citrus Vinaigrette **V GF**

Insalata Romana: Italian Greens, Roasted Garlic Dressing **V GF** with Rustic Croutons (on the side)

Gemelli Pasta in a Sundried Tomato Pesto Sauce* **V** with Parmesan (on the side)

**Can be made Gluten-Free upon request*

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

Fresh Seasonal Vegetables **V GF**

Assorted Bakery Rolls with Creamery Butter

Desserts

Tiramisu, Cannoli, and Assorted Pastry Squares

Fresh Sliced Fruit **V GF**

Locally Roasted Custom-Blend Coffee, Decaf, and Assorted Teas

\$43 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)*

V Vegan **GF** Gluten-Free

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LUNCH

Power Bowl

min. 25 guests

Buffet

Fresh Greens, Sprouts, and Vegetables with Lemon and Herb Vinaigrette **V GF**

Garbanzo and Mixed Bean Salad with Yogurt and Mint Dressing **GF**

Marinated Lemon Garlic Chicken Kabob* **GF**

**Portions based on one 5oz kabob per guest. Additional kabobs are available by pre-order.*

Shredded Lettuce **V GF**, Sliced Tomato **V GF**, and Crispy Onions

Tzatziki **GF**, Chipotle Crema **GF**, and Sriracha **V GF**

Black Bean Rice **V GF**

Vegetable Medley **V GF**

Rolls with Creamery Butter

Desserts

Assorted Bite-Sized Dessert Squares

Sliced Melon and Golden Pineapple **V GF**

Locally Roasted Custom-Blend Coffee, Decaf, and Assorted Teas

\$35 per person

Pacific Rim

min. 25 guests

Buffet

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

Teriyaki-Garlic Glazed Chicken Breast **GF**

Jump Fried Rice Noodles **V GF**

Stir-Fried Vegetables **V GF**

Vegetarian Egg Rolls with Sweet Chili Sauce

Wonton Crisps and Assorted Bakery Rolls with Creamery Butter

Desserts

Coconut Mango Steamed Pudding **GF** and Ginger Caramel Squares

Locally Roasted Custom-Blend Coffee, Decaf, and Assorted Teas

\$35 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.*

V Vegan **GF** Gluten-Free

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LUNCH

Naan Stop Curry

min. 25 guests

Buffet

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

Tikka Masala Dressed in an Aromatic Spice-Infused Sauce **GF**

Aloo Gobi: Chickpeas, Potato, and Cauliflower 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 Bars and Cardamom Almond Cookies

Locally Roasted Custom-Blend Coffee, Decaf, and Assorted Teas

\$35 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 & Mac

min. 25 guests

Buffet

Classic Potato Salad **GF**

Creamy Coleslaw **GF**

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

**Portions based on one 5oz burger per guest. Additional burgers are available by pre-order.*

Cavatappi Macaroni and Cheese*

**Substitute individual packs of chips or potato wedges for mac and cheese at no additional cost.*

Toppings Bar: Lettuce **V GF**, Sliced Tomato **V GF**, Red Onion **V GF**, Sliced Pickles **V GF**, Frizzled Onions, Smoked Cheddar **GF**, Ketchup **V GF**, Mustard **V GF**, and Secret Sauce **GF**

Desserts

Dark Chocolate Brownies and Nanaimo Bars

Locally Roasted Custom-Blend Coffee, Decaf, and Assorted Teas

\$35 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***

V Vegan **GF** Gluten-Free

LUNCH

Soup, Salad, Sandwich

min. 25 guests

Soup & Salads

Chef's Daily Inspired Soup* with Crackers

Antipasto Rotini Pasta Salad*

**Can be made Gluten-Free and/or Vegan by pre-order only*

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

Sandwiches

Gourmet Egg Salad with Slegers Sprouts on a Brioche Bun

In-House Roasted Striploin of Beef with Cheddar, Lettuce, and Horseradish Mayo on a Potato Bun

Roast Turkey and Swiss, Lettuce, and Cranberry Aioli on a Ciabatta Bun

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

Desserts

Chocolate Chip Almond Bread Pudding with Banana 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 and rice crackers **GF** are available by pre-order. Add a crudité platter **V GF** or Gluten-Free brownies **GF**. Ask your Event Planner for details.*

V Vegan **GF** Gluten-Free

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

LUNCH

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

\$49 per person

V Vegan **GF** Gluten-Free

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

LUNCH

Plated

min. 25 guests

Starter (select one)

Smoked and Roasted Cauliflower Velouté with Pearl Barley and Chives

Sweet Corn, Cheddar, and Corn Tortilla Soup GF

Slegers Caprese-Style Greens, Grape Tomatoes, Cucumber, and Bocconcini with a Tomato Pesto Vinaigrette* GF

**Salad can be made Vegan upon request*

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

Pickle Pantry Salad: Pickled Beet, Top Carrot, Daikon, Boston Bibb, and Frisée Lettuce, with a Roasted Red Pepper Vinaigrette V GF

Entrée (select one)

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

Herb Encrusted Breast of Chicken with a Light White Wine Sauce GF

Maple Miso Glazed Sustainable East Coast Salmon with a Sesame Ginger Sauce GF

Beef Shepherd's Pie Topped with Creamy Mashed Potatoes

Rice and Beluga Lentil-Stuffed Golden Hot House Pepper with a Charred Tomato Sauce V GF

Florentine Quiche: Flaky Pastry filled with Baby Spinach, Chèvre, and Egg

Dessert (select one)

Apple Almond Galette

Flourless Chocolate Torte with Chocolate and Caramel Sauce GF

Cheesecake Wedge with Early Summer Strawberry Preserve

Madagascar Vanilla Pot de Crème with a Chocolate Macaron GF

Lunch Also Includes:

Assorted Bakery Rolls with Creamery Butter

Locally Roasted Custom-Blend Coffee, Decaf, and Assorted Teas

\$46 per person with Soup Appetizer

\$48 per person with Salad Appetizer

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

V Vegan GF Gluten-Free

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

LUNCH

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 Cheddar and Horseradish Mayo on a Soft Tortilla Wrap

Shaved Roasted Turkey Breast with Swiss and Cranberry Aioli 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.*

\$33 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.

V Vegan **GF** Gluten-Free

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