LUNCH MENU

RBC PLACE
LONDON

LUNCH

The Garden Market

min. 25 guests

Assorted Salads (choose three)

Mixed Greens V GF

Quinoa Salad V GF

Caesar Salad

Chef's Style Potato Salad GF

Creamy Home-Style Coleslaw GF

Mediterranean Pasta Salad V

Trays and Platters

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

Kaleidoscope of Ontario and Quebec Cheeses

Relishes and Pickles V GF

Fresh Assorted Rolls

Red Pepper Hummus V GF and Mini Pita Bread

Desserts

Fresh Sliced Seasonal Fruit V GF

Assorted Mini Cheescakes

Macarons GF

Locally Roasted Custom-Blend Coffee, Decaf and Assorted Teas

$34 per person

Gluten-Free Rolls (GF) are available by pre-order.

V Vegan GF Gluten-Friendly

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

LUNCH

The Mediterranean

min. 50 guests

Buffet

Roasted Vegetable Platter Glazed with Balsamic, Grilled Artichoke and Marinated Olives V GF

Insalata di Casa with Local Hot House Organic Greens, Roma Tomatoes and House-Made Italian Dressing V GF

Insalata di Cesare

Ricotta-Filled Arancini Arrabiata (Fried Risotto Balls with Spicy Marinara Sauce)

Lemon Garlic Chicken Kabob with Cucumber Riata GF

Penne Alfredo (Local Mushrooms, White Wine and Cream)

Fresh Seasonal Vegetables V GF

Assorted Bakery Rolls and Pita Bread with Butter*

Desserts

Assorted Miniature Baklava

Portuguese Custard Tarts

Fresh Sliced Fruit V GF

Locally Roasted Custom-Blend Coffee, Decaf and Assorted Teas

$38 per person

**Gluten-Free Rolls (GF) are available by pre-order.*

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LUNCH

Curry in a Hurry

min. 25 guests

Buffet

Tomato-Cucumber Garden Salad V GF with Yogurt Vinaigrette GF

Butter Chicken Breast GF

Aloo Gobi (Curried Chickpeas, Potato and Cauliflower) V GF

Basmati Rice V GF

Seasonal Vegetable Medley V GF

Naan and Rolls, Creamery Butter

Desserts

Pistachio-Coconut Bread Pudding with Custard Sauce

Assorted Mini-Tarts

Locally Roasted Custom-Blend Coffee, Decaf and Assorted Teas

$31 per person

Add Sliced Fresh Fruit (V GF) or Gluten-Friendly Brownies (GF).
Gluten-Free Rolls (GF) are available by pre-order. Ask your Event Planner for details.

The Express

min. 25 guests

Buffet

Mixed Green Salad with House Vinaigrette V GF

BBQ Grilled Chicken Breast GF with Brioche Buns

Shredded Lettuce, Dill Pickles, Chipotle Mayo GF

Red Skin Potato Chips V GF

Campfire-Style Vegan Chili V GF

Desserts

Assorted Fresh-Baked Pies

Whole Fruit V GF

Locally Roasted Custom-Blend Coffee, Decaf and Assorted Teas

$31 per person

Substitute Whole Fruit with Slice Fresh Fruit (V GF) or Gluten-Friendly Brownies (GF).
Ask your Event Planner for details.

V Vegan GF Gluten-Friendly

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LUNCH

The Triple S

min. 25 guests

Soup & Salads

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

Fusilli Pasta Salad with Sun-Dried Tomato, Olives and Feta

Chef's Daily Inspired Soup* with Crackers

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

Sandwiches

Gourmet Egg Salad with Crisp Lettuce on a Butter Croissant

Shaved Roast Beef with Aged Cheddar, Lettuce, and Horseradish Mayo on a Pretzel Bun

Roast Turkey with Spicy Havarti, Lettuce and Cranberry Relish on a Brioche Bun

Grilled Vegetables with Hummus in a Flour Tortilla Wrap V

Desserts

Warm Seasonal Fruit Cobbler with Vanilla Custard GF

Assorted Fresh-Baked Cookies

Fresh Sliced Fruit V GF

Locally Roasted Custom-Blend Coffee, Decaf and Assorted Teas

$34 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-Friendly Brownies (GF). Ask your Event Planner for details.

V Vegan GF Gluten-Friendly

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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, 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

V Vegan GF Gluten-Friendly

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

LUNCH

York St. Plated Lunch

min. 25 guests

Starter (choose one)

Slegers Greens Baby Lettuce with Toasted Pepitas, Iced Radish, Cucumber Medallions and House-Made Herb Vinaigrette V GF

Composed Hearts of Romaine with Pancetta Disk, Shaved Asiago, House-Made Oven-Fired Croutons and Creamy Garlic Dressing

Potato Leek Potage with Crumbled Double-Smoked Bacon GF
**Soup can be made vegan upon request*

Tomato Basil Bisque V GF

Entrée (choose one)

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

Supreme of Local Ontario Lemon-Thyme Chicken with a Charred Tomato Chutney GF

Sustainable East Coast Salmon with a Tropical Fruit Salsa GF

Polenta Nest with Beluga Lentils Simmered in a Saffron Nage and Served with Red Pepper Sauce V GF

Dessert (choose one)

Baton of Carrot Cake with Cream Cheese Icing

Flourless Chocolate Torte with Crème Chantilly and Strawberry Sauce GF

New York-Style Cheesecake Slice with Cherry Sauce

Tahitian Vanilla Crème Brulée and Berries GF

Lunch Also Includes:

Assorted Bakery Rolls with Creamery Butter

Locally Roasted Custom Blend Coffee, Decaf and Assorted Teas

$43 per person

Add Sliced Fresh Fruit Platters (V GF). Ask your Event Planner for details.

V Vegan GF Gluten-Friendly

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LUNCH

Riverside Boxed Lunch

min. 25 guests

For the attendee on the run...

Boxed lunch includes all of the following individually packaged items:

Jumbo Chocolate Chip Cookie

Carrot and Celery Sticks V GF with Ranch Dip GF

Bag of Chips GF

Apple Slices V GF

Granola Bar (Nut Safe)

Choice of Bottled Water, Canned Soft Drink or Juice

Napkin

And a selection of wraps:

Roasted Bruce County Beef Striploin, and Aged Cheddar, Horseradish Aioli on a Soft Tortilla Wrap

Shaved Roasted Turkey Breast, Swiss Gruyère 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.

$30 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.