



# WORKING LUNCH MENU

WOODBINE ENTERTAINMENT

## SALAD SELECTIONS

CHOOSE 3

### MIXED GREENS

GARDEN HERBS AND SEEDLINGS  
RASPBERRY SHRUB VINAIGRETTE

### CLASSIC CAESAR

PARMESAN - CROUTONS - ROMAINE  
RADICCHIO - GARLIC DRESSING

### ARUGULA & RADICCHIO

GRILLED PEARS - HAZELNUTS  
SMOKED GORGONZOLA - RED ONION  
VINAIGRETTE

### ROASTED BEET AND CELERIAC

FETA CHEESE CRUMBLE - CRUSHED  
PISTACHIO - ORANGE THYME VINAIGRETTE

### NEW ONTARIO POTATO

CORN - PEPPERS - RED ONION - GRAIN  
MUSTARD AIOLI

### FARRO & WHEAT BERRY

CUMIN ROASTED CARROTS - ORANGE  
YELLOW CURRANTS - CREAMY LEMON  
DRESSING

### ROASTED SQUASH

RED QUINOA - BABY KALE - RADISH  
CANDIED PUMPKIN SEED - SMOKED HONEY -  
SAGE VINAIGRETTE

### MULTI CABBAGE SLAW

GREEN, RED & SAVOY CABBAGE - RED ONION  
- PEPPERS - FENNEL - DILL & SESAME  
DRESSING

### ASIAN MULTIGRAIN

PICKLED ROOT VEGETABLES  
CORIANDER - SESAME - GINGER SOY  
VINAIGRETTE

### MEDITERRANEAN PASTA

CUCUMBER - TOMATOES - CELERY  
KALAMATA OLIVES - FETA CHEESE  
RED WINE OREGANO VINAIGRETTE

### PERUVIAN CORN AND BLACK BEAN

RED ONION - PEPPERS - CILANTRO  
CUMIN LIME VINAIGRETTE

### WATERMELON & FETA CHEESE

RED ONION - MINT - WHITE BALSAMIC  
VINAIGRETTE



# SANDWICH BOARD SELECTIONS

MINIMUM 12 PEOPLE

## CHOOSE THREE

SERVES 2 HALVES PER PERSON

### SMOKED ONTARIO TURKEY

AGED LOCAL CHEDDAR - PESTO RANCH  
HEIRLOOM TOMATOES GREENS - MULTIGRAIN

### SMOKED PEPPER ROAST BEEF

PICKLED ONTARIO VEGETABLES  
GRAIN MUSTARD AIOLI - GREENS - BIANCO ROLL

### PULLED TUSCAN CHICKEN SALAD

SUNDRIED TOMATOES - ROASTED PEPPERS  
ARUGULA - GARLIC BASIL PARMESAN CREMA  
ACE FRENCH BAGUETTE

### SMOKED SALMON - SQUASH & EGG

ARUGULA - RED ONION - CHIVE DILL AIOLI  
MULTIGRAIN

### FRIED EGGPLANT

ROASTED TOMATO - MUSHROOM - AVOCADO  
GOAT CHEESE - GREENS - CHILI SALSA  
FOCACCIO

### LOCAL SMOKED HAM

GRUYÈRE - GREENS - APPLE RED ONION  
RELISH - GRAIN MUSTARD AIOLI  
PANINI

### ONTARIO BEEF BRISKET

PICKLED VEGETABLE SLAW - GRAINY  
MUSTARD AIOLI - DILL PICKLE - GREENS  
CRUSTY FARMERS RYE

### ALBACORE TUNA CONFIT

TOMATO - CUCUMBER  
GREENS - CAPERS - CHIVES  
LEMONAISE - SOURDOUGH

SERVED WITH HOUSE PICKLED ONTARIO VEGETABLE GIARDINIERA  
MIXED OLIVES - PICKLES - ZESTY MAYONNAISE - MUSTARDS

## ADD

### CHEF'S DAILY SOUP CREATION

FRESHLY PREPARED AND SERVED WITH CRACKERS

## DESSERT SELECTIONS

CHEF'S ASSORTMENT OF SQUARES AND TARTS  
COFFEE, DECAFFEINATED COFFEE & SELECTION OF TEA



# TORTILLA WRAP SELECTIONS

MINIMUM 12 PEOPLE

## CHOOSE THREE

SERVES 2 HALVES PER PERSON

### SOUTHWESTERN CHICKEN

RANCH STYLE - AVOCADO TOMATO CORN  
RELISH - AGED ONTARIO CHEDDAR  
GREENS – CHIPOTLE B.B.Q. SAUCE

### MAPLE SOY PORK LOIN

PICKLED ROOT VEGETABLES - CORIANDER  
GREENS - BAHN MI VINAIGRETTE  
LEMONGRASS GINGER AÏOLI

### SMOKED PEPPER ROAST BEEF

CARAMELIZED ONION MUSHROOM  
PEPPER BALSAMIC CHUTNEY - GREENS  
HORSERADISH CREAM

### EGGPLANT & KALE FALAFEL

RIPE TOMATOES - POMEGRANATE  
PARSLEY RED ONION RELISH - HUMMUS  
TAHINI - GREENS

### CRISPY CAJUN FISH

MANGO TOMATO CORN RELISH - GREENS  
CILANTRO LIME CREAM

### CURRY CASHEW CHICKEN SALAD

APPLE ROOT VEGETABLE SLAW  
GINGER GREENS - CITRUS AÏOLI

SERVED WITH CHEF'S FRESHLY PREPARED DAILY  
SOUP CREATION & CRACKERS

AND HOUSE PICKLED ONTARIO VEGETABLE GIARDINIERA WITH  
MIXED OLIVES, PICKLES, ZESTY MAYONNAISE & MUSTARDS

## DESSERT SELECTIONS

CHEF'S ASSORTMENT OF SQUARES AND TARTS  
COFFEE, DECAFFEINATED COFFEE & SELECTION OF TEA



# HOT LUNCH MENU

MINIMUM 15 PEOPLE

## COLD SALAD SELECTIONS

CHOICE OF TWO

### MIXED GREENS

GARDEN HERBS AND SEEDLINGS  
RASPBERRY SHRUB VINAIGRETTE

### CLASSIC CAESAR

PARMESAN - CROUTONS - ROMAINE  
GARLIC DRESSING

### ARUGULA & RADICCHIO

GRILLED PEARS - HAZELNUTS - SMOKED  
GORGONZOLA - RED ONION VINAIGRETTE

### ROASTED BEET AND CELERIAC

FETA CHEESE CRUMBLE - CRUSHED PISTACHIO  
ORANGE THYME VINAIGRETTE

### NEW ONTARIO POTATO

CORN - PEPPERS - RED ONION  
GRAIN MUSTARD AIOLI

### FARRO & WHEAT BERRY

CUMIN ROASTED CARROTS - ORANGE YELLOW  
CURRANTS - CREAMY LEMON DRESSING

## ROASTED SQUASH

RED QUINOA - BABY KALE - RADISH  
CANDIED PUMPKIN SEED - SMOKED HONEY  
SAGE VINAIGRETTE

## MULTI CABBAGE SLAW

GREEN, RED & SAVOY CABBAGE - RED  
ONION, PEPPERS, FENNEL, - DILL & SESAME  
DRESSING

## ASIAN MULTIGRAIN

PICKLED ROOT VEGETABLES - CORIANDER  
SESAME - GINGER SOY VINAIGRETTE

## MEDITERRANEAN PASTA

CUCUMBER - TOMATOES - CELERY  
KALAMATA OLIVES - FETA CHEESE - RED  
WINE OREGANO VINAIGRETTE  
PERUVIAN CORN AND BLACK BEAN  
RED ONION, PEPPERS - CILANTRO  
CUMIN LIME VINAIGRETTE

## WATERMELON & FETA CHEESE

RED ONION, MINT - WHITE BALSAMIC  
VINAIGRETTE

## CHEF'S DAILY SOUP CREATION

FRESHLY PREPARED AND SERVED WITH CRACKERS

## HOT ENTREE SELECTIONS

CHOICE OF ONE

### FISH AND CHIPS

BEER BATTERED ATLANTIC COD - PICKLED  
ONTARIO VEGETABLES - TARTAR SAUCE  
LEMON ROAST POTATO WEDGES

### CHICKEN PARMESAN

PENNE PASTA - TOMATO - BASIL SAUCE  
MOZZARELLA - RUSTIC GARLIC BREAD

### CHEESE TORTELLINI

ROASTED PEPPERS - RAPINI  
SPINACH - TOMATO HERB CREAM - WOOLWICH  
GOAT CHEESE - RUSTIC GARLIC BREAD

### PULLED BEEF BRISKET GRATINATI

POTATO GNOCCHI - CARAMELIZED ONION  
MUSHROOMS - TOMATOES - FONTINA CHEESE  
GARLIC BREAD CRUMBS





## HOT LUNCH MENU CONTINUED

### **PAN SEARED SALMON**

ASIAN GREENS – BASMATI RICE - THAI RED  
CURRY SAUCE - FRESH CILANTRO - LIME

### **PORK SOUVLAKI**

GARLIC ROASTED POTATOES - LEMON  
OREGANO - TZATZIKI SAUCE  
GRILLED PITA

### **CHURRASCO STYLE CHICKEN**

TOMATO RICE PILAF WITH PEAS  
ROASTED POTATOES - PIRI PIRI SAUCE  
CHIMICHURRI

### **BUTTERNUT SQUASH RAVIOLI**

CAULIFLOWER - SPINACH - TOASTED  
PUMPKIN SEED - ROASTED PEPPER  
TOMATO SAUCE

### **ROASTED COD**

APPLE CELERY SLAW - CAULIFLOWER  
SWEET POTATOES - MASSAMAN  
COCONUT CURRY

### **KUNG PAO CHICKEN NOODLES**

ASIAN VEGETABLES - PEANUTS  
CHILIES - GINGER SOY SAUCE

## **DESSERT SELECTIONS**

CHEF'S ASSORTMENT OF SQUARES AND TARTS  
COFFEE, DECAFFEINATED COFFEE & SELECTION OF TEAS



## **MENU SELECTIONS**

FINALIZATION OF MENU SELECTION AND SERVICE DETAILS MUST BE COMPLETED NO LATER THAN 10 DAYS PRIOR TO THE SCHEDULED DATE OF YOUR FUNCTION.

## **BEVERAGE**

IN ACCORDANCE WITH WOODBINE ENTERTAINMENT GROUP'S POLICY, WOODBINE ENTERTAINMENT GROUP AND THE EVENT ORGANIZER SHARE A JOINT RESPONSIBILITY TO ENSURE THE RESPONSIBLE CONSUMPTION OF ALCOHOLIC BEVERAGES.

IN ACCORDANCE WITH THE LAW, WOODBINE ENTERTAINMENT WILL NOT SERVE ANYONE IF THEY ARE, OR APPEAR TO BE INTOXICATED AND THE INDIVIDUAL MUST BE REMOVED FROM THE PROPERTY FOR A PERIOD OF 24 HOURS.

## **FOOD SAFETY**

TO ENSURE FOOD SAFETY AND QUALITY OF PRODUCTS, WOODBINE ENTERTAINMENT GROUP HAS INITIATED ITS OWN INTERNAL FOOD SAFETY PROGRAM. THROUGH THE APPLICATION OF HACCP PRINCIPLES OUR INTERNAL FOOD SAFETY MANAGER INSPECTS AND ENSURES THE INTEGRITY OF THE SUPPLY CHAIN. ALL FOOD AND BEVERAGE MUST BE PROVIDED BY WOODBINE ENTERTAINMENT GROUP. DUE TO HEALTH REGULATIONS UNDER THE ONTARIO HEALTH ACT, WOODBINE ENTERTAINMENT GROUP DOES NOT PERMIT THE REMOVAL OF FOOD AND BEVERAGE FROM ITS FACILITIES.



## **GUARANTEE**

A GUARANTEED NUMBER OF ATTENDEES IS DUE TO THE EVENT SALES OFFICE 10 BUSINESS DAYS PRIOR TO YOUR EVENT.

YOU WILL ONLY BE ABLE TO INCREASE NUMBERS, SUBJECT TO AVAILABILITY, UP TO THREE BUSINESS DAYS PRIOR TO YOUR EVENT. ON THE EVENT DATE YOU WILL BE BILLED THE GUARANTEE OR ACTUAL NUMBER OF ATTENDANCE WHICHEVER IS GREATER.

## **ENVIRONMENTAL SUSTAINABILITY**

ENVIRONMENTAL SUSTAINABILITY IS A KEY BUSINESS STRATEGY REFLECTED THROUGHOUT THE ORGANIZATION. WE ARE COMMITTED TO SHRINKING OUR ENVIRONMENTAL FOOTPRINT BY MINIMIZING ENVIRONMENTAL RISK WHILE MAXIMIZING ENERGY AND WATER CONSERVATION AND WASTE MANAGEMENT. OUR EFFORTS TO MAXIMIZE FINANCIAL PERFORMANCE HAVE INCLUDED IMPLEMENTING ENVIRONMENTAL PROGRAMS THAT REDUCE OUR ENERGY AND WATER CONSUMPTION, DIVERT ORGANIC WASTE FROM LANDFILL EVERY MONTH AND REDUCE OUR CARBON FOOTPRINT AT ALL OUR FACILITIES.

WE ARE PROUD TO BE A FOUNDING BUSINESS PARTNER AND AMBASSADOR IN "PARTNERS IN PROJECT GREEN,"

A GROWING COMMUNITY OF BUSINESSES WORKING TOGETHER TO GREEN THEIR BOTTOM LINE BY CREATING AN INTERNATIONALLY-RECOGNIZED "ECO-BUSINESS ZONE" AROUND TORONTO'S PEARSON INTERNATIONAL AIRPORT.





### **FOOD SERVICE TIMES**

FOOD SERVICE IS BASED ON 2½ HOURS; LONGER SERVICE TIMES WILL RESULT IN ADDITIONAL LABOUR CHARGES (INCREASE SERVICE TIMES ONLY ON PRIVATE EVENT).

### **DIETARY RESTRICTION**

OUR EVENT SPECIALISTS IN CONJUNCTION WITH OUR CHEF WILL WORK WITH YOU TO MEET SPECIAL DIETARY REQUIREMENTS FOR ANY EVENT. PLEASE ADVISE AT LEAST 10 BUSINESS DAYS PRIOR TO YOUR EVENT OF ANY ALLERGIES OR DIETARY RESTRICTIONS.

### **TAXES & GRATUITIES**

UNLESS OTHERWISE LISTED ON THE INDIVIDUAL MENUS, ALL FOOD AND BEVERAGE IS SUBJECT TO 15% GRATUITIES AND APPLICABLE TAXES.

### **EVENT ADD-ONS**

OUR EVENT SPECIALISTS KNOW HOW TO MAKE YOUR DAY UNFORGETTABLE. ASK US ABOUT ADDING BETTING VOUCHERS, VALET PARKING OR OUR SIGNATURE RACE CALL EXPERIENCE TO YOUR NEXT EVENT.

