

# LUNCH

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## Lunch Boxes

Included is your choice of mini bottles water, can of juice or pop.

### Classic Lunch Boxes

\$10.95 per person

Choose your sandwich on white or whole wheat bread and choice of filling

- Roast beef
- Smoked turkey
- Black forest ham
- Egg salad VG
- Tuna salad
- Chicken salad
- Vegetarian (VG)

Complete with whole fruit, cheddar slice and a gourmet cookie

### Euro Lunch Boxes

\$14 per person

Gourmet sandwiches are made on artisan breads and rolls assembled fresh with tomato, provolone cheese and your choice of fillings

- Black forest ham
- Western roast beef
- Smoked meat, pastrami, genoa salami, mortadella
- Roast turkey breast
- Herb roast chicken breast

Complete with whole fruit, cheddar slice and a gourmet cookie

### Salad Bowls

\$15 per person

- Blackened chicken romaine salad with caesar dressing
- Market greens with chicken breast and peppercorn ranch
- Crunchy thai chicken salad with a sesame thai dressing
- Quinoa and brown lentil , red yellow and green peppers (VG VGN)

All salads include a dinner roll, fresh fruit, cookie and cutlery

### Gluten Free

Gluten free options are available.

\$5 additional per person

Add refreshing chilled beverages to your order?

All our beverages are listed on pg.26



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# LUNCH

## Sandwich Artist Platters

10 sandwiches per platter

### New York Deli

\$84 | platter

Favorite assortments on a variety of sliced breads. Always delicious!

- Shaved roast beef, grainy dijon, and caramelized onion on a potato rosemary loaf
- Montreal smoked meat, swiss, and mustard seed aioli on marbled rye
- Roast turkey, roma tomato, and cranberry mayo on a potato rosemary loaf
- Black forest ham, pepper Havarti, and bistro spread, on a sourdough bun
- Tuscany roasted vegetables, and tzatziki mayo, on thick sliced garlic loaf VG

### Lunch Box Sandwich Tray

\$75 | platter

Lunch box style sandwiches with fresh baked brads

- 9-grain, white, whole wheat and rye.
- Black forest ham and cheddar
- Roast beef, horseradish mayo, lettuce, monterey jack cheese
- Egg salad, with chives and mayo VG
- Tuna salad with mayo, green onion and celery
- Smoked turkey breast with Swiss cheese, lettuce and cranberry mayo
- Pastrami and Swiss with grainy mustard mayo

### International Tortilla Wraps

\$70 | platter

Flavor infused tortilla wraps with your favorite fillings.

- Southern fajita sirloin beef, mozzarella, and tomato fresca
- Blackened rubbed chicken caesar, parmesan, and crispy capers
- Italian chorizo, havarti, grilled eggplant and peppers
- Greek roasted vegetable, feta and olive VG

### Gluten Free

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\$5 additional per person

Add Coffee and Tea —\$1.75 per person

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## LUNCH

### Salads

Suggested serving 10-12 people per full order

#### **Chopped Greens Salad (VG/GF/VGN)**

\$48.5 full order, \$29.75 half order

Mixed iceberg and field greens, roma tomato, cucumber, radish, peppers and shredded carrot, with choice of 2 dressings

#### **Roasted Garlic Caesar (GF)**

\$49.5 full order, \$31.25 half order

Oven roasted garlic clove, crisp romaine, parmesan shavings, rustic loaf croutons and lemon wedge  
Add Grilled Chicken Breasts — \$15/Bowl

#### **Broccoli and Red Grape Salad (GF)**

\$49.5 full order, \$31.25 half order

Juicy red grapes, dried cranberry, roasted almond, orange segment, honeyed yogurt dressing

#### **Green Leaf Lettuce and Prosciutto (GF)**

\$43.5 full order, \$27.75 half order VG VGN

Crisp spring leaves topped with roasted peppers, seasonal berries, manchego cheese, roasted pecan, and sun-dried tomato dressing

#### **Messenia Greek (VG/GF/VGN)**

\$53 full order, \$33.75 half order

Kalamata olive, red onion, assorted peppers, roma tomato, cucumber, feta and greek feta vinaigrette  
Add Souvlaki Chicken - \$6

#### **Strawberry and Spinach (VG/GF)**

\$49.5 full order, \$31.25 half order

Vibrant green spinach, fresh strawberry, tossed with walnuts, shaved red onion, cremini mushroom, buffalo mozzarella and a summerfield raspberry vinaigrette

#### **Mexican Corn & Bean Salad (VG/GF/VGN)**

\$50 full order, \$32 half order

Garbanzo beans, kidney beans, black beans, creole spiced corn, sundried tomato, red onion on a bed of romaine tossed in a spicy citrus vinaigrette

Alternative salad dressing choices available on request.

# LUNCH

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## Kettle Work Soups

Hand crafted soups, stews and chili  
Minimum order of 10 per order

### The Classics

\$5.50 per person

- Wild creamy mushroom **(GF)**
- Tomato and chive cream **(VG/GF)**
- Italian wedding
- Tuscan vegetable **(VG/GF/VGN)**

### Bistro Inspired

\$7 per person

- Coconut thai chicken **(GF)**
- Acorn autumn squash and sweet potato **(GF)**

### Hearth Kettle Warmth

\$9.50 per person

- Hearty beef chili **(GF)**
- Six bean chili **(VG/GF/VGN)**

### Sides

#### Add Freshly Baked Roll with Butter

\$1.5 per person

#### Add Freshly Baked Artisan Bread with Garlic Butter

\$2 per person



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## Pizzas

Pizzas are 16 inches, cut into 12 slices  
Suggested serving 4-5 people per pizza

### The Classics

#### Aloha

\$23 per pizza  
Honey ham, sweet roasted red pepper and pineapple

#### The Big Cheese VG

\$23 per pizza  
Mozzarella, cheddar, feta and finished with parmesan

#### True Canadian

\$24 per pizza  
Pepperoni, button mushroom, green peppers and back bacon

#### Greek Kalamata VG

\$22 per pizza  
Red onion, kalamata olives, sun-dried tomato, spinach and aged feta  
Add Souvlaki Chicken — \$3 per pizza

#### Proper Pepperoni

\$23 per pizza  
Layered thick cut pepperoni topped with stringy mozzarella

#### Smokehouse BBQ Chicken

\$25 per pizza  
Grilled chicken, onions, smokey BBQ sauce and button mushroom

#### Mediterranean Vegetable VG

\$25 per pizza  
Artichoke hearts, spinach, roma tomato, poached figs, kalamata olives, and goat cheese

### Pizza Enhancements

12" GF Thin Crust Pizzas, Cut into 6 Slices  
\$13 per pizza



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## Themed Buffet Lunches

Minimum of 15 people

### Taco Delicioso

\$19.25 per person

Build your own delicious tacos!

- Choose fajita chicken or spicy beef and caramelized grilled vegetables
- Hard and soft shelled tortillas
- Toppings include tomato fresca, sour cream, guacamole, diced onion, tomato and lettuce
- Mexican corn and bean salad with lime vinaigrette
- Cinnamon sugared churros

### Chinatown

\$19.50 per person

Comfort samples of your favorite Chinese delivery!

- Crispy and sweet ginger beef
- Veggie spring rolls with plum sauce
- Fried rice with sugar peas, onion and carrot
- Egg noodle salad, red onion, snap peas, cucumber, carrot and a mandarin style dressing
- Mango tapioca pudding and match roll cake

### Little Italy

\$24.25 per person

- Choose from beef lasagna, tuscan roast vegetable lasagna, bacon-cheddar mac and cheese, herbaceous buttered linguine or spaghetti marinara
- Italian chicken parmesan (add\$1/person) or zesty marinara meatballs
- Rustic caesar salad, shaved parmesan and garlic herbed crouton
- Herbed garlic bread
- Tiramisu cake squares

### Gluten Free

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\$5 additional per person

Add refreshing chilled beverages to your order?

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## Themed Buffet Lunches

Minimum of 15 people

### The Grill

\$18.50 per person

Build your own on a buttery brioche bun with all the fixings

- Choose 7oz sirloin chuck burger, grilled chicken breast or veggie burger
- Served with a broccoli red grape salad and a honeyed yogurt dressing
- Cajun rubbed jumbo potato wedges with cilantro ranch dip
- Chocolate cream pie

*Add Spolumbo's sausage for an additional \$4/person or substitute Add mushroom vegan burger for an additional \$6/person*

### The Messinian

\$24 per person

- Souvlaki seasoned chicken skewers served with rustic naan
- Ancient grain quinoa with oregano, red wine marinated rustic grilled vegetables
- Garnishes include feta, kalamata olives and artichoke tapas with tzatziki
- Roma tomato salad, cucumber, kalamata olive, red pepper, red onion, romaine lettuce and a crumbled feta garnish
- Authentic baklava

*Add lamb skewers for an additional \$4/person*

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