

Casual Menu



BREAKFAST

HOT COMBOS

Banana Oatmeal Pancakes

2 pancakes, 2 slices of bacon, hashbrown potatoes, butter & syrup
\$12.99

Canadian Classic

Scrambled eggs, roasted potatoes, maple bacon, Spolumbo's sausage & mini croissant
\$19.95

Ukrainian Breakfast

Pan-fried perogies topped with onion served with sour cream, breakfast sausages & country potatoes
\$12.50

Beyond Breakfast

Gluten free Beyond sausage, scrambled eggs, grilled tomato & roasted potatoes
\$12.50

GF VEG

Farm Bagel

Bagel, egg, ham, spinach, tomato, & cheese with fresh fruit
\$18.45

Veggie Lettuce Wrap

Hummus, veggies & tofu served with grilled tomato & roasted potatoes
\$12.50

GF VG

Breakfast Burritos

12" flour tortilla filled with scrambled eggs, bacon, bell peppers & a three cheese blend. Served with salsa & sour cream, country potatoes & fresh fruit

\$14.25

Gravlax Bagel

Smoked salmon, cream cheese, capers, red onion & lime wedge with fresh fruit

\$23.50

GF Gluten Free

VG Vegan

VEG Vegetarian



À LA CARTE

Banana Oatmeal Pancakes

Includes maple syrup, butter & strawberry compote (2pc)
\$12.50



Pancakes

Includes butter & syrup (cooked onsite) (2pc)
\$4.25

Spolumbo's Chicken Apple Sausage

(1pc 2 oz)
\$4.50

Breakfast Tray

Selection of house pastries, mini croissants, muffins, Danish & scones
\$10.15

Pork Breakfast Sausage

(2pc)
\$3.55

Waffles

Includes whipped cream, butter & syrup (2pc)
\$6.25

Beef Breakfast Sausage

(2pc)
\$4.00

Premade Pancakes

Includes butter & syrup (2pc)
\$4.75

French Toast

Saskatoon Berry compote, maple syrup & pecans
\$10.25

Quesadilla

Flour tortilla, cheese, ham, onion, bell pepper & side salsa
\$10.50

OTHERS

Breakfast Parfait

Creamy yogurt layered with fresh berry compote & housemade granola
\$8.00

Simply Continental

Selection of house pastries, mini croissants, muffins, Danish & scones served with fresh fruit salad
\$15.95

GLUTEN FREE

Breakfast Potatoes 3oz
\$3.75

Fruit Platter

Pineapple, cantaloupe, honeydew, berries & orange
\$6.95

Ham 3oz
\$3.00

Maple Bacon (2 Slices)
\$3.00

Melon Fruit Platter

Watermelon, cantaloupe & honeydew
\$5.75

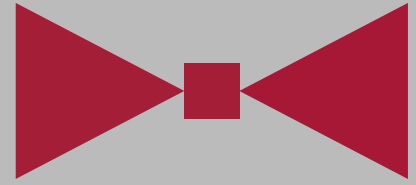
Muffin
\$6.00

Roasted Potatoes 3oz
\$3.75

Scrambled Eggs (2pc)
\$3.95

HOT COMBINATIONS

Minimum order of 10 per meal



AAA Alberta Beef Dip

Includes freshly
baked baguette
& Chef's signature
salad

\$21.45

AAA Beef Short Rib Medallion

Includes creamy
garlic mashed
potatoes, seasonal
vegetables, Chef's
signature salad &
freshly baked bread
with butter

\$23.95

Butter Chicken

Includes basmati
rice, Chef's
signature salad &
garlic naan

\$21.45

Lemon Grass Chicken

Includes garlic
rice, seasonal
vegetables & Chef's
signature salad

\$22.15

GF

Pan Seared Salmon

Includes seasonal
vegetables,
tabbouleh salad*
& pita bread with
hummus

\$23.00

Ratatouille

Includes cous cous,
Chef's signature
salad & gluten free
freshly baked bread

\$21.45

GF VG

Tofu & Vegetable Stir Fry

Includes rice
noodles & cabbage
salad with peanut
dressing**

\$21.45

GF VG



*Quinoa, tomato, bell pepper & red onion with green goddess dressing

**Napa cabbage, cucumber, bell peppers, celery, red cabbage & lettuce

SANDWICHES & WRAPS

AAA Roast Beef

Shaved roast beef, horseradish aioli, caramelized onion, arugula & cheddar cheese

\$13.75

BBQ Pulled Pork

Smokey BBQ pulled pork & creamy coleslaw salad on a bun

\$12.75

Chicken Salad

Tender chopped chicken, mayo, green onion, bell pepper & crisp lettuce

\$12.50

Classic Reuben

Shaved peppered pastrami, sauerkraut, swiss cheese & housemade Russian dressing on marbled light rye bread

\$12.50

Egg Salad

Fresh eggs, mayo, green onion, dill pickles, green leaf lettuce on brioche bread

\$9.75

VEG

Ham & Cheese

Black forest ham, cheddar, fresh tomato, mayo & crisp lettuce

\$12.50

Lettuce Wrap

Fresh cucumber, carrot, bell peppers, tomato, avocado, hummus & alfalfa sprouts with vegan siracha aioli

\$12.25

GF VEG

Pulled Brisket

Pulled brisket with pickled red onions, mayo & crisp lettuce on a pretzel bun

\$14.00

Pulled Chicken Pesto

Pesto pulled chicken with arugula on ciabatta

\$12.75

Smoked Turkey Club

Smoked turkey, roasted garlic aioli, smokey bacon, avocado, arugula, tomato & cheddar on sourdough bread

\$13.95

Tuna Salad

Mayo, fresh dill, green onion, green leaf lettuce

\$12.50

Vegetarian

Grilled veggies with cheese, chipotle aioli & lettuce

\$12.50

VEG

Gluten Free 

Vegan 

Vegetarian 

Build Your Own Sandwich

Includes assorted deli meats, cheese & condiments

*1.5 sandwiches per person

\$12.85

Cheese & Charcuterie

Cheddar, smoked gouda, Genoa salami, hot Calabrese salami, mortadella, crackers & crostini
\$9.95

Domestic Cheese

Swiss, old cheddar, smoked gouda, jalapeno Havarti & brie with grapes & crackers
\$10.95

Cubed Cheese

Swiss, cheddar, jalapeno Havarti, smoked gouda, marble cheese & crackers
\$9.95

International Cheese

Bleubry, Cendrillon, Aged Caprano, Cantonier, Cedre de Lune, Sir Laiurier, grapes, crackers, candied nuts & housemade compote
\$18.00



PLATTERS

Charcuterie

Hot Calabrese salami, Genoa salami, prosciutto, bratwurst sausage, honey garlic pepperoni, housemade mustard with fresh & toasted baguette
\$15.95

Mediterranean Antipasti

Prosciutto, hot Calabrese salami, hummus dip, roasted bell peppers, artichokes, pickled veggies, herb marinated feta & grilled pita bread
\$12.95

Cold Meat

Deli turkey, roast beef, ham & pastrami
\$12.50

Melon Fruit

Watermelon, cantaloupe & honeydew
\$5.75

GF VG

Fruit

Pineapple, cantaloupe, honeydew, berries & oranges
\$6.95

GF VG

Pickled

An assortment of seasonal pickled vegetables
\$4.25

GF VG

Garden Vegetable

Crudites red bell pepper, carrot, cherry tomatoes, celery, cucumber & broccoli with choice of dip
\$4.95

GF

Roasted Vegetable

Eggplant, zucchini, cremini mushroom, bell pepper, carrot & broccoli served cold (seasonal)
\$5.75

GF VG



Beet & Goat Cheese

Mix of garden greens, red beets, goat cheese & red onion with citrus vinaigrette

Side: **\$8.75**
Dinner: **\$14.00**

GF

Caesar

Romaine lettuce, Parmesan cheese, croutons & Caesar dressing

Side: **\$5.25**
Dinner: **\$9.50**

Broccoli Apple

Apple, broccoli, dried cranberries, red onions & creamy honey cinnamon dressing

Side: **\$4.25**
Dinner: **\$9.50** GF

Cobb

Romaine lettuce, hardboiled egg, Bleu cheese, bacon, chicken, tomato, avocado, cucumber & carrot with dill dressing

Side: **\$8.25**
Dinner: **\$16.75** GF

SALADS

Greek

Cucumber, bell pepper, tomato, red onion, feta cheese, Kalamata olives & Greek dressing

Side: **\$5.50**
Dinner: **\$9.50**

GF

Green

Lettuce mix, carrot, cucumber, cherry tomato, red cabbage & choice of dressing or vinaigrette

Side: **\$5.25**
Dinner: **\$8.75**

GF VEG

Pasta

Pasta, red bell pepper, celery, sundried tomato, black olives, Asiago cheese & pesto

Side: **\$5.25**

Potato

Baby potatoes, celery, red bell pepper, dill pickles & homemade creamy dressing

Side: **\$5.25**

GF VEG

Spinach

Fresh spinach, mixed berries, almonds, housemade berry vinaigrette

Side: **\$5.25**
Dinner: **\$9.25**

GF VEG

Add-Ons*

*All Add-ons are gluten-free

Beef Skewer (2pc) **\$9.50**

Tofu **\$3.50** VEG

Chicken Skewer (2pc) **\$7.25**

Vegetable Skewer (2pc) **\$7.25** VEG

Hardboiled Egg (1pc) **\$1.50**

Salmon Skewer (2pc) **\$10.25**

Shrimp Skewer (2pc) **\$10.25**

GF Gluten Free

VEG Vegan

VEG Vegetarian

DESSERT



Chocolate Covered Strawberry
Fresh organic strawberry dipped in pure white & dark Belgian chocolate (1pc)
\$3.25 GF

European Pastries
Delicate cream puffs, luscious tarlets, bite-sized dainty cakes (2pc)
\$7.95



Chocolate Dipped Cookie
Freshly baked cookies dipped in premium Lindt chocolate (1pc)
\$3.90

Finger Desserts
A sweet array of scrumptious cakes, sinful brownies & irresistible squares (2pc)
\$6.25



Cookie Platter
An assortment of cookies (1pc)
\$3.50

Fruit Skewer
Choice of plain, dusted with coconut or drizzled white & dark chocolate (1skewer)
\$5.75
GF

Gluten Free Items

GF	Brownie	Cookie
	\$5.55	\$4.25

BEVERAGES

Assorted Pop
Bottled Water
100% Fruit Juice
\$4.50

Bubly
Iced Tea
Perrier Water
San Pellegrino
\$7.85

Coffee or Assortment of Herbal Teas
*Includes disposable cups, cream, sugar, stir sticks
10 cup - \$20.00
35 cup - \$63.00
50 cup - \$80.00
100 cup - \$140.00



NOTES



- Deliverly, labour & GST are additional

- Orders must be received 48 hours in advance

Last minute orders may be possible

- All items subject to availability

- Special orders are subject to additional charges

- Individual packaging available

- Does not include disposable plates, cutlery or napkins

- Most menu items can be customized to be gluten free & vegetarian/vegan, please ask for details

- Although we endeavor to accommodate those guests with food restrictions &/or allergies, we cannot guarantee the items ordered are 100% free of noted food restrictions or allergies

SIMPLY
elegant™

GET IN TOUCH

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