

LUNCH MENU

*** Prices are per person with a minimum of 8 person order

BOARDROOM SANDWICHES - \$ 8.00 per person

- Grilled seasonal vegetables marinated with fresh herbs and chevre
- Marinated grilled eggplant, roasted red peppers, grilled onions and hot house tomatoes
- Sliced tomato, brie, arugula and tapenade
- White Albacore tuna and romaine
- CoBrie signature smoked salmon, capers, red onion and cream cheese
- Ham and Swiss cheese with romaine, hothouse tomato and pesto
- Grilled chicken breast with roasted red peppers, tomato and arugula
- Roast beef with caramelized onions, horseradish, romaine and sweet soya
- Egg salad with baby sprouts
- Smoked turkey with cheddar, hot house tomato, mustard, romaine and cucumber

THE EXECUTIVE LUNCH - \$ 17.00 per person

Create your own combo – add a salad, choice of starch and a beverage to your sandwich platter



PASTA AND STARCH - \$ 4 per person

- Asian noodle salad with celery, red onions, coriander, carrots and Asian dressing
- Fusilli with pesto and grated parmesan
- Penne with sundried tomatoes, parsley, pesto and tomato fondue
- The Tuscan pasta with sundried tomato, artichoke and black olives
- Spiced cous cous with diced peppers, parsley and sesame
- Oriental rice with squash, sweet peppers and fresh herbs
- Fusilli pasta with grilled vegetables
- Potato salad with red onions, red peppers and dill dressing
- Homemade potato salad with green onions, Dijon and mayo
- Herbed roasted potatoes with garlic and fresh herbs



SALADS: - \$ 4 per person

- Mixed seasonal greens with sweet and sour vinaigrette
- Baby spinach with orange, roasted pecans and citrus vinaigrette
- Traditional Hearts of romaine with Caesar vinaigrette and croutons
- Crunchy coleslaw with sweet sesame vinaigrette
- Italian grilled vegetables with woodland mushroom salad (add \$3)
- Three bean salad with coriander, sweet peppers and herbed vinaigrette
- Green beans, red kidney beans and chickpea salad
- Traditional Greek salad with cucumber, tomato, red onion, sweet peppers, romaine, black olives, Feta, parsley and herbed vinaigrette
- Tomato and bocconcini salad with arugula, fresh basil and balsamic vinaigrette

BOX LUNCHES AVAILABLE ~ please ask for details

OPEN-FACED SANDWICHES & WRAP and ROLLS also available

BOARDROOM LUNCHEs – served with your choice of salad and starch, buns, hummus and dessert ~minimum 10 people

\$ 22.95 per person

- Grilled breast of chicken with charred tomato onion salsa
- South Asian style butter chicken
- Indian style Tandoori chicken
- Breast of chicken stuffed with mushrooms served with mushroom sauce
- Parma ham and Asiago stuffed chicken breast in a light creamy Alfredo sauce
- BBQ short ribs with homemade BBQ sauce – 48 hr notice required
- Grilled Atlantic salmon filet with honey mustard glaze
- Filet of salmon with Indonesian sesame soya
- Grilled tiger prawns with parsley and mint marinade in a citrus Dressing
- Chicken Kebobs or Beef Kebobs
- Hearty meat lasagne with crusty bread and butter
- Asian beef or chicken stir fry
- Grilled Tilapia with tropical fruit salsa
- Hearty Vegetarian lasagne with crusty bread and butter
- Spinach and ricotta stuffed chicken breast served with natural jus

\$24.95 per person

- The Tex Mex Platter with grilled chicken skewers, homemade cilantro guacamole, Tomato onion salsa, vegetable quesadilla points and corn chips
- The Dynamic Duo Platter of poached or grilled salmon with cucumber dill sauce & Chicken breast with tomato salsa

\$49.95 per person

- Grilled beef tenderloin with a peppercorn crust and peppercorn jus

- **A 18% service charge will be added to all orders**
- **Applicable taxes will apply to all orders**

SOUP SELECTIONS - \$ 5.00 per person

Butternut squash	Broccoli
Creamy mushroom	Tomato
Thai Cauliflower	Carrot & Ginger
Potato & Leek	

HORS D'OEUVRES

\$28.95/dz

- Vegetarian spring rolls with Thai dipping sauce
- Grilled chicken satays with homemade bbq glaze
- Grilled salmon satays with honey mustard glaze
- Crostini with herbed goat cheese, sundried tomato and olives
- Phyllo triangles with feta and spinach
- Mini tomato and marinated bocconcini skewers with black olive
- Wild mushroom quesadilla triangles
- Tuscan bruschetta with white beans, oven dried tomato and fresh basil
- Corn fritters with crème fraiche
- Mini vegetarian or meat samosas

\$32.95/dz

- Smoked salmon rolls with jicama, cucumber and scallion mayo
- Grilled tiger shrimp with homemade dipping sauce
- Coconut tiger prawns
- Seared Ahi tuna on a chip with tropical fruit salsa
- Crab and corn fritters with salsa and chipotle chili aioli
- Spicy shrimp pot stickers with ginger soy dipping sauce
- Prosciutto wrapped scallops

\$46.95

- New Zealand lamb chop with mango red curry sauce

\$65.00 (serves 5-10)

- International and domestic cheese platter with red and green grapes, roasted pecans, and assorted cracker

\$45.00(serves 10-15)

- Vegetable tray with hummus

SM/53 med/65 lg/85

- Cold cut plater with all the fixing

1-LB/46 2-LB/81-3-LB-105

- Shrimp tray

DESSERT — 4.50 per person

- Tropical Fresh fruit salad
- Fresh cut watermelon – seasonal
- Fresh fruit platter
- Assorted Homemade cookies and squares
- Individual fresh fruit tarts
- Individual Butter pecan tarts
- Individual cheesecake
- Apple cranberry strudel with brandy sauce
- Rum and raisin bread pudding with cranberry orange sauce



NOTE

- **Same day cancellation subject to 50% charge**
- **Applicable taxes are not included**
- **All major credit cards accepted**
- **Menu is subject to changes depending on availability**

ARE YOU PLANNING A SPECIAL EVENT? CoBRIE PROVIDES CATERING SERVICES TO HELP IN PLANNING YOUR EVENT. LET OUR SPECIAL EVENT COORDINATOR ARRANGE EVERYTHING TO THE FINEST DETAIL....CHEFS, WAIT STAFF, PARTY RENTALS, ENTERTAINMENT, FLOWERS AND CoBRIE CUISINE. WE ARRANGE EVERYTHING FROM SMALL BBQ PARTIES, BAR/BAT MITZVAH, WEDDING, ENGAGEMENT PARTIES ETC.....Please give us a call at 613-680-5041 to provide you with information and ideas for that special occasion.



MENU

www.cobrie.ca

For working lunches, business meetings and events please call us at: 613-680-5041 or email: info@cobrie.ca

-Minimum 48-hour notice for delivery -



** Our brochure is only a small booklet of what we offer, please feel free to contact us for menu ideas or requests that are not listed**

VEGETARIAN / VEGAN MEALS

V = Vegetarian

VV = Vegan

Black Bean and Kale Burger V , VV

Pita bread, black beans, carrots, kale, onions, celery, peppers, green onions, garlic, flour, olive oil

Black Bean Chili with Baby Potatoes

Black beans, onions, celery, carrots, garlic, chilli powder, paprika powder, olive oil, crushed tomatoes, green onions, bell pepper, cayenne, baby potatoes

Black Bean Chili with Rice V , VV

Black beans, onions, celery, carrots, garlic, chilli powder, paprika powder, olive oil, crushed tomatoes, green onions, bell pepper, cayenne, rice

Cauliflower Pasta

Linguine, steamed cauliflower, pesto, parsley, olive oil, black pepper

Chickpea and Couscous Salads V , VV

Chickpeas, Couscous, bell peppers, celery, green onions, olive oil, paprika oil, lemon juice, garlic, black pepper, vegetable seasoning

Eggplant Parmesan with Pasta

Eggplant, spaghetti, tomato sauce (tomatoes, onions, olive oil, garlic), eggs, breadcrumb, Parmesan cheese, flour

Lemongrass Tofu V , VV

Tofu, rice, broccoli, carrots, green beans, coconut milk, red curry paste, tomatoes, lemongrass, onions, garlic

Lentil and Vegetable Pasta

Lentils, spaghetti, bell peppers, celery, green onions, paprika oil, lemon juice, garlic, parsley, black pepper, vegetable seasoning

Lentil Bolognese V , VV

Lentils, spaghetti, bell peppers, crushed tomatoes, onions, green onions, olive oil, garlic, chilli powder, paprika powder

Lentil Patties with Pasta and Assorted Vegetables

Spaghetti, lentils, mushrooms, homemade tomato sauce (tomatoes, onions, olive oil, garlic), bell peppers, breadcrumbs, onion, green onions, parsley, garlic

Madras spiced Chickpea Salad with Rice and Green Beans V, VV

Chickpeas, rice, green beans, tomatoes, bell peppers, green onions, madras, Indian spices, olive oil (spicy dish)*



Marinated Tofu with Couscous and Assorted Vegetables V , VV

Tofu, couscous, broccoli, Brussels sprouts, carrots, bell peppers, celery, green onions, olive oil, parsley, garlic, lemon juice, paprika powder, black pepper, vegetable seasoning

Mushroom Curry V , VV

Mushrooms, spaghetti, broccoli, carrots, green beans, coconut milk, onions, garlic, cumin, coriander seeds, curry powder, fennel, chilli flakes.

Mushroom Stroganoff with Assorted Vegetables:

Spaghetti, broccoli, carrots, green beans, mushrooms, cream sauce (cream, celery, onions, parsley, olive oil, garlic), green onions, vegetable broth, flour, parsley, black pepper

Pasta with Vegetables

Spaghetti, broccoli, carrots, onions, green beans, bell peppers, parmesan cheese, olive oil, garlic, black pepper

Quinoa and Sweet Potato Veggie delight V, VV

Quinoa, sweet potatoes, brussels sprouts, broccoli, cauliflower, kale, tomatoes, green onions, olive oil, lemon juice, garlic, vegetable seasoning

Red curry Lentils

V, VV

Rice, lentils, carrots, bell pepper, tomato puree, coconut milk, onions, red curry paste, ginger, garlic, cayenne pepper, garam masala, turmeric

Vegetable baked Penne (gluten free)

Gluten free penne, green beans, broccoli, homemade tomato sauce (tomatoes, onions, olive oil, garlic), carrots, mushrooms, mozzarella cheese

Marinated Tofu with Couscous and Assorted Vegetables V, VV

Tofu, couscous, broccoli, Brussels sprouts, carrots, bell peppers, celery, green onions, olive oil, parsley, garlic, lemon juice, paprika powder, black pepper, vegetable seasoning

~ Sweet potato or cous cous or brown rice can be change to order.

