

# ZINC Catering



Lunch



## Lunch Buffet

Select one of the following lunch buffet menus (priced per person).  
Choice of salad (Caesar, Greek, Pasta or Gallery).

*\*Minimum 20 people, will be modified for lower numbers*

### Daily Soup Creation

Chef's choice, changes daily

3

### Deli Sandwiches

Alberta Roast Beef; Honey Glazed Ham; Montreal Style Pastrami;  
Smoked Turkey; Chicken Salad; Egg Salad; with Tomatoes, Cheddar Cheese,  
Cucumbers & Lettuce; Black Bean, Tomato & Avocado; Crisp Vegetables &  
Sundried Tomato Cream Cheese; Grilled Chicken & Hummus

13 (1 Sandwich per person)

17 (1.5 Sandwich per person)

### Gourmet Sandwiches

Roasted Bison with Aged Canadian Cheddar, Tomatoes & Horseradish Mayo;  
Roasted Chicken Salad with Sundried Tomatoes, Cashews & Basil Pesto; Smoked  
Salmon with Red Onion, Sprouts & a Zesty Cream Cheese; Smoked Turkey with  
Cranberry Aioli with Tomatoes & Provolone; Balsamic Roasted Eggplant, Zucchini  
& Roasted Sweet Bell Peppers

15 (1 Sandwich per person)

19 (1.5 Sandwich per person)

*All Sandwiches are Served on a Selection of Freshly Baked Breads*

## Sandwich Bar

A beautiful display of breads, meats and cheeses; your guests can build their  
own sandwich.



### Selection of Breads

Bagels, Multigrain Buns, Milk Buns, German Bread, Baguette, Ciabatta

### Selection of Proteins

Smoked Turkey, Roast Beef, Honey Ham, Pastrami, Grilled Vegetables, and Tuna  
Salad

### Selection of Cheeses

Cheddar, Gruyere, Provolone, Herbed Havarti Cheese

### Selection of Vegetables

Sliced Cucumber, Roma Tomatoes, Lettuce, Red Onions, Pickles

### Selection of Spreads

Dijon Mayo, Lemon Aioli, Prepared Mustard, Cranberry Chutney

22 (2 Sandwiches per person)

### Pasta Bar

Linguine, Penne, Fettuccine, Fusilli Primavera with Tomato & Basil Pesto Sauce; Artichoke Hearts, Sundried Tomatoes & Bell Peppers in a Fresh Goat Cheese Broth; Chicken & Vegetables in a Spicy Tomato Sauce; Chicken & Vegetables in a Tomato Cream Sauce

18

### The Art of the Mediterranean

Fresh Oregano and Pesto Rubbed Chicken Skewers  
Olive Oil and Garlic Marinated Beef Skewers  
Pita Bread, Feta Cheese, Marinated Artichokes, Kalamata Olives served with Tzatziki, Hummus, Roasted Red Pepper dips  
Greek Salad  
Steamed Lemon Rice

18

### Additions:

Add a soup

3

Add a salad

3

Add a Zinc Restaurant Dessert

4

## Lunch à la Carte

Choice of Tossed Green Salad or Chef's Daily Soup creation

One dessert selection from the current Zinc menu

À la Carte service can be offered as a buffet for additional 4 per person

### Hearty Beef & Vegetable Ragout

Served with Cheddar Cheese Scones

19

### Brie Chicken

With Fresh Pear Salsa & Herb Roasted Potatoes

20

### Chicken Picatta

With Roasted Tomato Sauce & Egg Noodles

21



### Baked Teriyaki Salmon Filet

With Wild Rice Pilaf and Steamed Seasonal Vegetables

24

### Roasted Pork Loin

Caramelized Apple & Calvados Sauce & Yukon Gold Roasted Potatoes

22

### Roasted Alberta Beef

Yorkshire Pudding, Natural Jus, Buttermilk and Chive Mashed Potatoes

22

### Roasted Alberta Bison

With Crimini Mushroom Sauce & Redskin Roasted Potatoes

24

### Additions:

Add a soup

3

Add a salad

3

Add a Zinc Restaurant Dessert

4

## Platter Presentation

### Fresh Baked Cookies

24 per dozen

### Assorted Mini Pastries & Squares

82 per platter

### Assorted Vegetable Crudités with Herb Dip

88 per platter

### Seasonal Fresh Fruit Display

118 per platter

### Domestic Cheese Tray

50 per platter

### Assorted Deli Tray

Assortment of shaved deli meats with traditional accompaniments & breads & rolls



168 per platter  
*(platters are based on 25 people)*

## Beverages

### Hot

Coffee Station  
3.25 (per person)  
Includes: Coffee, Tea, Decaffeinated and Accompaniments

Hot Chocolate (per cup)  
3.50 (per person)  
House-made cinnamon, callebeaut chocolate, whipped cream, chocolate curls

### Cold

Soft Drinks  
3

Assorted Bottled Fruit Juices  
3

Milk Cartons (Skim, 2%, Chocolate)  
3

Bottled Mineral Water  
3

Bottled Sparkling Water  
3

Premium Fruit Juices by the Pitcher  
13



## The Art of Water

Refresh your meeting or corporate event with our Water Bar; three filtered water stations, infused with seasonal fruits and / or vegetables.

### Seasonal choices may include:

Mixed Berries      Melon      Cucumber      Citrus

Please speak to a member of our catering team to discuss seasonal flavours.

65 for three(3) flavours  
15 per refill  
25 each

## Casual Catering

### Classic Box Lunch

Your choice of sandwich; lunch includes potato chips, gourmet cookie and whole fruit.

Black Forest Ham with Cheddar Cheese & Mango Chutney

Tuna Salad with Orange Zest, Green Onions & Pea Shoots

Turkey Breast with Cranberry Aioli

Grilled Vegetables & Feta Cheese

BBQ Beef with Sautéed Onion

Chicken Salad with Mango & Red Onion

11

### Wrap Box Lunch

Your choice of wrap (with pickles and condiments on the side); lunch includes a decadent chocolate brownie, side pasta salad and whole fruit

Black Forest Ham & Provolone with Peppered Mayo & Cucumber with Bacon, Arugula & Chipotle

Tuna Salad with Orange Zest, Green Onion & Pea Shoots

Grilled Peppers with Tomato & Cucumber, Dill Cream Cheese

13

### Healthy Box Lunch

Our balanced choice lunch option includes a tuna salad mini and a ham and cheddar mini. Includes carrot sticks and fresh fruit cup.

11

*\* Minimum order of 6 sandwiches per protein*

