

The background of the entire page is a dark, grayscale photograph showing the silhouettes of several people in a professional setting. Some individuals are standing and talking, while others are seated in office chairs. The lighting is low, creating a professional and sophisticated atmosphere.

SJG RESTAURANT
BAR & EVENTS

MEETINGS & LUNCH

JANUARY 2025 EDIT

Custom menus and a la carte items also available - discuss with your coordinator.
All prices are subject to 15% HST and 18% service charge. Menu and prices subject to change at any time.

breaks & refreshments

BREAK Packages

SIMPLE assorted pastries, coffee + tea **8/person**

THE BASICS assorted pastries, fresh-cut fruit, coffee + tea **10/person**

MORNING FUEL assorted pastries, fresh-cut fruit, yogurt & granola, coffee + tea **14/person**

CONTINENTAL assorted pastries & croissants, fresh-cut fruit, individual yogurts, hard-boiled eggs, assorted cheeses, coffee + tea **17/person**

SWEET TOOTH dessert squares, fresh-baked cookies, fresh-cut fruit, coffee + tea **12/person**

NOURISH crisp veggies with buttermilk ranch dip, pita with roasted garlic hummus, fresh-cut fruit, coffee + tea **13/person**

CRAVE assorted charcuterie & cheeses, roasted garlic hummus, chutney & grainy mustard, pickled things, crackers and crostinis, coffee + tea **15/person**

COOKIES + COFFEE fresh-baked cookies, coffee + tea **6/person**

A la carte

ASSORTED MUFFINS + PASTRIES 36/dozen

FRESH-BAKED COOKIES 22/dozen

BAGGED CHIPS 36/dozen

GRANOLA BARS 20/dozen

MINI DESSERT SQUARES 24/dozen

HARD-BOILED EGGS 30/dozen

WHOLE FRUIT 30/dozen

Refreshments

COFFEE + TEA
unlimited for 4 hours 3/person

CHILLED JUICE
orange & apple 4/person

UNLIMITED BEVERAGE BAR
coffee + tea, Pepsi products, Perrier + Bubly
unlimited for 4 hours 5/person

HOUSE-MADE ICED TEA or LEMONADE
16/litre (serves 4-5)

INDIVIDUAL POP, MONTELLIER & BUBLY 4/each

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a la carte lunch

designed with convenience in mind. menus are preplaced on tables before arrival and orders are taken during AM break for prompt service and ease of planning.

Maximum of 25 guests*

\$26/person

SEAFOOD CHOWDER shrimp, scallops, haddock, grilled bread

CAESAR SALAD [GF] crisp romaine, bacon, fried chickpeas, parmesan

GATE SALAD (GF/V) mixed greens, roasted beets, boursin cheese, toasted walnuts, blueberry shallot dressing.

SUPERFOOD SALAD (GF/V) shaved broccoli & brussels, crumbled feta, kale, apple, quinoa, dried cranberry, pepitas and maple shallot dressing.

POKE BOWL thai chicken or soy honey tuna - with rice, edamame, green onion, cucumber, carrot, avocado, pineapple, poke sauce

CHICKEN CARBONARA (GFO) mushroom, bacon, garlic parmesan cream

KUNG PAO (V) egg noodles, veg medley, sweet ginger soy sauce, crushed peanuts, lime and cilantro.

GATE BURGER (GFO) bacon, boursin, smoked tomato jam, lettuce, tomato, pickle, brioche, fries or salad

BLACK BEAN VEGGIE BURGER (V) cheddar, pickled onion, avocado, jalapeno aioli, lettuce, tomato, brioche, fries or salad

CALIFORNIA CLUB (GFO) grilled chicken, bacon, avocado puree, lettuce, tomato, jalapeno aioli, croissant, fries or salad

BOMBA CRISPY CHICKEN bomba hot honey, bacon, swiss cheese, dill pickle, jalapeno aioli, brioche, fries or salad

FISH TACOS fried haddock, coleslaw, pineapple salsa, avocado puree, pickled onion, feta, chipotle aioli, flour tortillas, fries or salad

option to add one of these to any salad:

sticky fried halloumi bites, grilled chicken or blackened chicken

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soup & sandwich buffet

includes coffee/tea and freshly baked chocolate chip cookies

Minimum of 25 guests*

\$30 per person

Salads

Choose one (2) salads for your group

MARKET GREEN SALAD

assorted seasonal vegetables & house-made dressings (gf)

CAESAR

Grana Padano, bacon, fried chickpeas, house dressing (gf)

SUPERFOOD SALAD

shaved broccoli & brussels, feta, kale, apple, quinoa, dried cranberry, pepitas and maple shallot dressing

ROASTED FINGERLING POTATO SALAD

grainy mustard aioli, shredded cheddar, green onion, capers + fresh herbs (gf)

SUNDRIED TOMATO PASTA SALAD

roasted seasonal vegetables, fresh herbs, sundried tomato, parmesan, red wine vinaigrette

STREET CORN PASTA SALAD

red pepper, green onion, black beans, feta cheese, chipotle lime dressing

Soup

choose one (1) for your group

**POTATO LEEK | CREAM OF CAULIFLOWER
ROASTED RED PEPPER & TOMATO BISQUE
CORN CHOWDER | CHICKEN VEGETABLE
CARROT + GINGER | BUTTERNUT SQUASH**

Sandwiches

Choose three (3) varieties for your group

GRILLED HALLOUMI SLIDER

hot honey & mixed greens

MAPLE BLT SLIDER

maple chili bacon, lettuce, tomato, and roasted garlic aioli

SMOKED MEAT ON RYE

swiss cheese, pickles, mustard

WEST HILLS REUBEN

smoked meat, coleslaw, swiss cheese, all dressed aioli, rye bread

CHICKEN PINWHEELS

pulled chicken, spinach artichoke spread, and mixed greens rolled in a tortilla

CHICKEN SALAD CROISSANT

lemon dill aioli

BBQ CHICKEN WRAP

blackened chicken, mixed cheese, red onion, lettuce, pickles, BBQ sauce

CHICKEN CAESAR WRAP

crispy chicken, bacon, parmesan, romaine

BLACK BEAN VEGGIE BURGER

cheddar, pickled onion, avocado puree, jalapeno aioli, lettuce, tomato, brioche bun

ROASTED GARLIC HUMMUS WRAP

mixed greens + crisp veggies (vegan)

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lunch buffets

includes coffee/tea and freshly baked chocolate chip cookies

Minimum of 25 guests*

\$32 per person

GREEK

GREEK SALAD

crisp romaine, tomato, red onion, cucumber, kalamata olive, feta cheese, red wine vinaigrette

CHICKEN SOUVLAKI

marinated + grilled chicken with warm pitas

SAFFRON RICE & ROASTED FINGERLING POTATOES

HOUSE TZATZIKI & GARLIC HUMMUS

BBQ

MARKET GREEN SALAD

assorted seasonal vegetables & house-made dressings

DIY PULLED PORK SANDWICHES

house BBQ pulled pork, brioche buns, coleslaw, pickles, fried onions & BBQ sauce

MAC N' CHEESE

creamy bechamel sauce, toasted panko + parsley

WAFFLE FRIES

with ketchup

PASTA

MARKET GREEN SALAD

assorted seasonal vegetables & house-made dressings

CHICKEN ALFREDO

cavatappi pasta, mushroom, bacon, parmesan, garlic cream sauce, parsley

GNOCCHI BOLOGNESE

ground beef bolognese with whipped ricotta and parmesan

GARLIC BREAD

FAJITA BAR

MARKET GREEN SALAD

assorted seasonal vegetables & house-made dressings

STREET CORN PASTA SALAD

red pepper, green onion, black beans, feta cheese, chipotle lime dressing

CHICKEN FAJITAS

marinated + grilled chicken with sautéed onions & peppers and flour tortillas

ASSORTED TOPPINGS

shredded cheese, pickled onion, avocado, pico de gallo, hot sauce, sour cream

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