

9 T' 5 CORPORATE PACKAGE

LIGHT FARE REFRESHMENTS, BREAKS \$15.00

Coffee/Tea/Juice
with Muffins, Banana & Lemon Loaf,
Fresh Sliced Fruit Salad

The Cookie Jar \$21.00

Fresh baked cookies by the dozen

BREAKFAST \$15.00

Start with juice selection, coffee and tea,
fresh fruit salad complimented
with yogurt & granola), Croissant or
muffins & assorted jam.

Buffet Add-ons each \$4.50

Bacon, Sausage, Scrambled Eggs,
Home Fries, Buttermilk Pancakes,
Cinnamon-Dusted French Toast.

Breakfast Burrito \$13.50

Two Burritos stuffed with scrambled eggs,
cheese bacon, Peppers with a spicy salsa
on the side

LUNCH ON THE GO \$25.00

Smoked Meat on Rye

A good ole' fashioned Corned Beef Sandwich.
'Piled High and served on Rye' with Dill Pickle,
Coleslaw and Some Fries. *or*

Soup & Sandwich

Choose either a Soup or a Salad from our Menu
A Sandwich Platter with Assorted fillings,
including Turkey, Ham, Roast Beef, Egg Salad,
Salmon Salad & Tuna Salad featuring a
variety of Breads and Wraps.

SEATED & PLATED \$30.00

An assortment of sliced Fruit, Fresh Vegetables
& Dip, Breads, Whipped Butter.

choose one

Ginger Chicken Stirfry, Marinated Cucumber Scallion
& Tomato Salad, Garlic Green Beans & Bell Pepper,
Rice Pilaf. *or*

Carved Roast Beef, Herb Roasted Potatoes, Jus,
Parsley Butter Baby Carrots. *or*

Turkey Pot Pie in a Phyllo Nest with Fresh Vegetables
& Rice Pilaf

Coffee and Tea, NY Style Cheesecake

Code's Mill on the Park Ottawa Valley's Classic Venue 10.17.22

PLATED LUNCH \$28.00

Caesar Salad with Bacon & Croutons,

Choose one:

- Cajun Grilled Chicken Wrap
- Spinach-Ricotta Cannelloni with Garlic
- Ham & Swiss Melt on Croissant with Roasted Bell Peppers
- Broccoli & Bacon or Spinach & Tomato Quiche

Coffee and Tea with cookies and squares

NINE TO FIVE DINNER \$50.00

STARTER

Mixed Field Greens w/House Vinaigrette

ENTRÉE (Choose one)

Baked Spinach Cannelloni

with Herbed Goat Cheese, Roma Tomatoes,
Ricotta Cheese, Yellow Coullis & Balsamic Reduction.

Chicken Breast

Stuffed with Spinach & Ricotta, Natural Jus &
Seasonal Vegetable Medley.

Grilled Salmon Fillet

with Wine Saffron Reduction & Creamy Citrus
Risotto.

Grilled Beef Tenderloin (6oz.) add \$5.00

with brandy peppercorn sauce, Portabella Mushroom
and Bell Pepper Brunoise, Garlic Mash, Seasonal
Vegetable Medley.

Desserts

Your Choice of One Dessert from our Menu
Freshly Brewed Coffee & Tea.

Contact Tracy@codesmill.com