

Lunch Buffets

20 person minimum

Sandwich Bar

Served with a chef's choice green salad and chefs' choice hearty soup Build your own sub or sandwich with ham, turkey, lamb, and beef

\$21 per person

Soup and Salad Bar

Creamy tomato & basil soup
Tender greens salad tossed in mango vinaigrette and warm Italian pasta salad
Assorted fresh breads
Mixed cheese, cracker, and pickle tray

\$19 per person

Pizza Lunch

Selection of hand-tossed pizzas Caesar salad & garlic fingers

\$21 per person

Add freshly baked cookies \$2.50 per person

The Meatball is proud to offer a wide selection of gluten free and dairy free pizza and pasta.

Add \$5 per Pizza for Gluten Free

Add \$3 per Pizza for Dairy Free Cheese

Please add 18% gratuity and 5% GST to all prices.

The Meatball Pizza and Pasta will be closed for regular lunch service during the winter season. Private group menus may be available for groups of 20 or more with pre booking.



We strive to meet the dietary restrictions of our guests. Please advise of any allergies or dietary requirements at the time of booking. All amendments and substitutions will be chef's choice. Items can be modified to accommodate the following. GF- Gluten Free, DF- Dairy Free, VG- Vegetarian, V- Vegan. Menu items are subject to change based on availability. The final menu and pricing will be confirmed at the time of signing the BEO.



Plated Pasta Lunch

20 person minimum

Served with a chef's own Caesar salad

Spaghetti Bolognese

Sweet basil marinara tossed with minced beef and spaghetti, topped with asiago cheese and fresh herbs

Chicken & Bacon Alfredo

Rotisserie chicken, maple smoked bacon bits and broccoli bites tossed in a creamy alfredo sauce and served over cavatappi noodles and topped with spring onions and asiago cheese.

Beef Lasagne

Beef and roasted vegetables in our in-house marinara, then topped off with mozzarella and cheddar cheese

Vegetarian Lasagna

Roasted peppers, zucchini, portobello mushrooms, eggplant, tomatoes, onions and baby spinach in our in-house marinara, then topped off with mozzarella and cheddar cheese

Pasta Primavera with Pesto

Roasted eggplant, onions, bell peppers, zucchini, field mushroom and spinach tossed in basil pesto cream sauce and topped with feta cheese

\$20 per person

Please add 18% gratuity and 5% GST to all prices. Group choice of 2 entrees with individual choices due a minimum of 48 hours prior



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Lunch To Go

Group choice of one hearty sandwich

Juice Box or Bottled Water
Whole Fresh Fruit
Yogurt Cup
Granola Bar

Sandwiches made with lettuce & tomatoes on your choice of whole wheat, white, panini roll or wrap.

Roast Beef

With Canadian cheddar & horseradish mayonnaise

Roasted Vegetable

With spinach, feta, & tzatziki

Tender Turkey Breast

With Canadian cheddar cheese, and roasted garlic mayonnaise

Tender Green Salad

With roasted chicken & Italian vinaigrette

\$19.50 per person

Please add 18% gratuity and 5% GST to all prices. Choices due 14 days prior



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