

# chef claire's

## Corporate Lunches

Minimum order of 8 orders per menu selection

48 hours notice required - Some selections may not be available without prior notice

### Hot Lunches

All entrees come with housemade foccacia, sweetz and your choice of salad

#### Poultry

##### Chicken Cacciatore 20

sautéed mushrooms, garlic and olive oil  
mashed potatoes

##### Chicken Pot Pie 16

baked in flaky butter pastry

##### Indian Butter Chicken 20

mango chutney, basmati pilaf

##### Chicken Normandy 20

roasted apples, dijon, thyme and cream,  
mashed potatoes

#### Vegetarian

##### Spinach And Artichoke Cannelloni 16

baked in a fire roasted tomato sauce

##### Mac And Cheese 14

4 cheese and a fresh herb crust

##### Chickpea & Vegetable Curry 15

basmati pilaf, mango chutney

#### Fish

 **House Cured Grilled Wild Salmon 20**  
wild rice pilaf, grilled vegetables, fresh dill and  
lemon butter

##### Crab Lobster Shrimp Cannelloni 22

#### Beef

##### Beef Bourguignon 22

button mushrooms, bacon, sautéed pearl onions  
and red wine , garlic mashed potatoes

##### Traditional Shepherds' Pie 17

##### Turkey Chili 18

black beans, corn

##### Meatloaf 18

Sweet potato smash

#### Salad Choices

- Crisp Greens, candied pecans ,maple balsamic \_\_\_\_\_
- Kale Caesar
- Traditional Greek, pickled red onion
- sweet potato, roasted corn, chipotle dressing
- Quinoa, sundried fruits, lemon and mint
- pasta salad with roasted cherry tomatoes, feta and fresh herbs



Recommended by the Vancouver Aquarium as ocean-friendly.

Chef Claire's - 3610 Main St - Vancouver - V5V3N3 - 604-875-6400

[chefclaire@chefclaires.com](mailto:chefclaire@chefclaires.com)

please remember to review our services and ordering information document

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## Corporate Lunches

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### Cold luncheon platters with housemade foccacia and sweetz

#### Chicken

##### Dijon Lemon Crusted Chicken 16

grilled vegetables, baby greens, apple and pear chutney

##### Cobb Salad 16

grilled chicken, bacon, eggs, roasted peppers, avocado, wedge greens, tarragon buttermilk dressing

##### Spinach and Roasted Turkey 16

crisp spinach leaves, roasted turkey, crisp bacon, blue cheese, red onion vinaigrette

#### Beef

##### Grilled Flank 18

corn relish, sweet potato salad, chipotle dressing

##### Thai Steak Salad 18

asian noodles, julienne veggies, mint, sweet chili lime vinaigrette

#### Fish

##### Grilled Wild Salmon Grilled 18

seasonal greens, grilled seasonal vegetables, creamy herb dressing

##### Tuna Niçoise 21

on a salad of white beans, cherry tomatoes, olives, green beans, shallot vinaigrette

##### Grilled Prawn Brochettes 20

butter lettuce, fresh fruit salsa

#### Refreshments

san pellegrino, limonata/aranciata 2.25

bottled water & juice 1.95

fentimens – ginger beer, curiosity cola,

victorian lemonade, mandarin/seville orange jigger 2.75

organic roasted coffee or black and herbal tea selection in a ten cup thermos 20

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