

HQ



A photograph of a restaurant table setting. In the foreground, several wine glasses are arranged on a white tablecloth. The glasses are filled with a clear liquid, likely water. To the left, a stack of silverware is visible. In the background, a vase of red tulips adds a touch of color. The overall scene is bright and elegant.

Headquarters
RESTAURANT

Lunch

APPETIZER

Chef's Health Inspired Soup of The Day

\$ 4.95

Roasted Butternut Squash, Apple, and Pecan Salad

\$ 5.95

Mini Smoked Cheddar Quiche

\$ 6.95

ENTRÉES

Homemade Grain Fed Alberta Beef
Burger on a Brioche Bun

\$ 15.95

Roast Chicken and Mango Salad
on Organic Mixed Greens

\$16.95

Penne Pasta with Wild Mushrooms
and Fresh Basil

\$ 15.95

Panko Crusted Chicken Breast with
a Dill Cucumber Sauce

\$ 17.95

3 Course Price Fixed Lunch Menu

\$25.00

Chef's Daily Sandwich with Heart Health Soup of the Day

Please inquire with your server on Today's Specials

Coffee and tea included with lunch service.

Fresh juice, juices, soda and all alcoholic beverages additional pricing.

Lunch

APPETIZER

Chef's Health Inspired Soup of The Day
\$ 4.95

Chopped Romaine Salad with Creamy Caesar Dressing,
Shaven Parmesan Toasted Pita Croutons
\$ 7.95

Arugula, Beet and Goat Cheese Salad
\$6.50

ENTRÉES

Slow Roasted Pulled Pork,
Oven Baked Brioche Bun
Shredded Cabbage Slaw and
Oven Roasted Potato Wedges
\$ 15.95

Mini Beef Sliders with Aged
Alberta Cheddar, Maple
Cured Bacon, Garlic Aioli
and Roasted Red Pepper
\$ 15.95

Balsamic Infused Tomato
Bruschetta, Toasted French
Baguettes Drizzled with
Virgin Olive Oil
\$13.95

Asparagus and Roasted
Artichoke Penne Pasta
\$ 16.95

Grilled Chicken Caesar Wrap
Oven Roasted Potato Wedges
or Soup of the Day
\$15.95

3 Course Price Fixed Lunch Menu

\$25.00

Chef's Daily Sandwich with Heart Health Soup of the Day
Please inquire with your server on Today's Specials

MAIN COURSE

Homemade
Grain Fed Alberta
Beef Burger on a
Brioche Bun

Roast Chicken
and Mango
Salad on Organic
Mixed Greens

Penne Pasta with
Wild Mushrooms
and Fresh Basil

Panko Crusted
Chicken Breast
with a Dill
Cucumber Sauce

*Coffee and tea included with lunch service.
Fresh juice, juices, soda and all alcoholic beverages additional pricing.*

Dinner

APPETIZER

Homemade Soup of the Day
\$4.95

Thai Sesame Noodle Salad
\$6.95

Soft Polenta with Tomato Sauce
\$ 6.95

Salmon Gravlax with a Sweet
Dill Mustard
\$8.95

TAPAS PLATE

\$10.95

Today's Plate includes:

Stuffed Piquillo Peppers with Goat Cheese, Cucumber Cups and Spanish Ham with Olives and Oranges

ENTRÉES

Irish Stout Braised Beef Ribs
\$25.95

Blue Cheese and Cranberry
Quiche
\$15.95

Roasted Chicken with
Caramelized Apples
\$22.95

Grilled Asparagus and Sweet
Peppers tossed in Virgin Olive
Oil and Herbs with Fresh

Pan Fried Salmon on Lemon
Herb Risotto
\$23.95

Linguine
\$ 17.95

3 Course Price Fixed Dinner Menu

\$35.00

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*Coffee and tea included with lunch service.
Fresh juice, juices, soda and all alcoholic beverages additional pricing.*

Dinner

APPETIZER

Chef's Health Inspired Soup of The Day
\$4.95

Iceberg, Vine Ripe Tomatoes and Blue
Cheese Salad Roasted Almonds with
Balsamic Red Onion Vinaigrette
\$ 5.95

Chopped Romaine Salad with Creamy
Caesar Dressing, Shaven Parmesan
Toasted Pita Croutons
\$ 7.95

Vine Ripe Tomato and Cucumber Salad, Carrot
and Apple Slaw White Wine Chive Vinaigrette
\$7.95

TAPAS PLATE

\$10.95

Today's Plate includes:

Stuffed Piquillo Peppers with Goat Cheese, Cucumber Cups and Spanish Ham with
Olives and Oranges

ENTRÉES

Roasted Pacific Salmon,
Lemon Relish, Baby Spinach
\$ 23.95

Grilled Chicken Pine
Tabouli Fresh Spinach and
Arugula Lettuce
\$22.95

Braised Alberta Short Ribs,
Steamed Quinoa Shredded
Cabbage Coleslaw
\$24.95

Greek Olive and Garlic
Fettuccine Pasta Shaved
Parmesan Cheese
\$16.95

Grilled Eggplant and Tofu
Salad, with Steamed Roasted
Sweet Peppers and Steamed
New Potatoes
\$ 17.95

3 Course Price Fixed Dinner Menu

\$35.00

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*Coffee and tea included with lunch service.
Fresh juice, juices, soda and all alcoholic beverages additional pricing.*

Dessert

\$ 5.25 each

Warm Apple Strudel with a Vanilla Sauce

Double Chocolate Brownie

Fresh Seasonal Berry Parfait with a Brandy Snap Cookie.

Chocolate and Raspberry Tart

Menu will change to accommodate seasonal, local and fresh ingredients.



*Menu is sample only.
Selections and prices subject to change. E. & O. E.*





At Marquise Hospitality, we recognize that every meal is an experience; that everyone's tastes are different and that needs vary from person to person. Our dedicated customer service associates are supported by an experienced culinary team, which include our in-house team of dietitians and talented Executive Chefs.

Marquise is committed to delivering a 'resident first experience', and our expertise is based on extensive research in senior communities. We understand that senior living residences are vibrant communities. Our employees create a hospitality-style culture where service excellence is paramount, and our mission is to enrich the lives of the residents we serve.

**We are all about great food.
We are passionate about great service.**

MARQUISE is part of *Compass Group Canada*, Canada's leading food service and support service company.



A community developed
and constructed by:

