



fieldstone

AT BENCH



corporate *packages*

GRAB & GO

(all breaks can be used for am/pm breaks)

Health Break

Fresh whole fruit, Dried fruit (apple rings, banana chips, golden raisins, dried cranberries, apricot), Granola, Oasis juice, Assorted yogurts, Milk

Snack Break

Assorted chips, Smartfood popcorn, Pretzels, Assorted Bench nuts, Assorted pop

Sweet Retreat

Assorted candies, chocolates and nuts, Assorted pop

Canape Break

Choice of three assorted canapes: smoked salmon/pickled shallot/dill/cucumber, Hummus and corn salsa on cucumber, Navy bean and truffle on cucumber, Tapenade and heirloom tomato on cucumber, Spanakpita, Niagara peach goat cheese mousse

Rise & Shine Coffee Break

Fresh whole fruit, Assorted pastries, Muffins, Iced coffee, Oasis juice

Italian Break

Caprese skewers, Antipasto skewers, Grilled vegetable skewers (zucchini, sweet potato, roasted red peppers, marinated eggplant), Pesto aioli

Beer Break

Includes one beer of clients' choice (either Lincoln Lager or Balls Falls), Pretzel bites, Assorted beer nuts

BUFFET BREAKFAST PACKAGES

(all breakfast includes coffee and tea)

Cascade

Fresh baked pastries, Muffins, Assorted cereals, Assorted yogurt, Toast station, Whole fruit, Juices

Centennial

Yogurt parfait with fresh berries/mint blackberry syrup, Scrambled eggs, Rosemary breakfast potato (seasoned hashbrowns, Waffles or blueberry pancakes, Niagara peach compote, Maple syrup, Whipped butter

Chinook

Scrambled eggs, Breakfast sausage, Bacon, Rosemary breakfast potato (seasoned hashbrowns, Toast station, Waffles or blueberry pancakes, Sliced fruit

Willamette

Eggs Benedict (peameal bacon available, wilted spinach or smoked salmon, Fieldstone crushed rosemary fingerling potatoes, Breakfast sausage, Bacon, Granola parfait with fresh berries/mint/blackberry syrup, Waffles or blueberry pancakes, Peach maple syrup, Sliced fruit

PLATED DINNER PACKAGES

(customized options available)

Berry Fields pan seared Atlantic Salmon, Herbed quinoa, Seasonal vegetable, Peach and mango salsa

Pan seared Chicken Supreme, *Lincoln Lager* jus, Carrot puree, Crushed rosemary fingerling potatoes

8 oz CAB Striploin, Roast garlic mashed potatoes, Seasonal vegetable, Amber demi, Garlic chips



BUFFET LUNCH PACKAGES

(minimum 20 people)

Sandwich Luncheon

An array of Artisanal sandwiches (vegetarian, smoked salmon, cured meats) on Artisan breads, Caesar salad, Heritage mix salad with balsamic vinaigrette, Kettle chips, Relish platter, Roasted red pepper soup, Various squares or cookies

Greek Lunch

Grilled chicken skewers with housemade Tzatziki, Marinated salmon, Lemon potatoes, Pita breads with trio of dips (baba ganoush, red pepper, hummus), Greek salad, Mediterranean chickpea salad, Mezze platter, Roasted eggplant soup, Baklava trio

Southern Lunch

Buttermilk fried chicken, Bench *Lincoln Lager* battered catfish with Alabama tartar sauce, Chopped salad, Corn-on-the-cob with Creole butter, Baked mac and cheese, Corn chowder, Cheddar and chive biscuits, Mississippi mud pie or peach cobbler

Italian Lunch

Pan seared chicken marsala, Lemon caper salmon, Penne with parmesan aglio e olio, Summer squash with Italian herbs, Heritage mix salad with balsamic, Flatbreads with Artisan toppings, Tomato basil soup, Tiramisu or panna cotta

Middle Eastern Lunch

Housemade falafel, Tzatziki, Beef kofta, Vegetable biriyani, Grilled vegetable platter, Tabouleh salad, Fatoush salad, Grilled naan bread, Vegetable lentil dhal, Rose water pistachio custard, Moroccan citrus cake with lemon and cardamom

South American Lunch

Carne asada, Chimichurri seared snapper, Pico di gallo salsa, Corn nachos, Soft and hard shell tacos, Cotija cheese, lettuce, pickled jalapeno, pickled onion, guacamole, spiced corn and black beans, red rice, Mexican tortilla soup, Churros with dulce de leche or margarita cheesecake mousse.



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