



continental breakfasts

Minimum order of 6 per selection

CLASSIC - \$11

Fresh Seasonal Sliced Fruit

Selection of House Made Breakfast Breads

Juices

Fresh Brewed Coffee & Mighty Leaf Tea

HEART SMART - \$14

Skewers of Ripe Melons & Pineapple

Granola Yogurt Parfait with Seasonal Fruit & Berries

Selection of House Made Breakfast Breads

Juices

Fresh Brewed Coffee & Mighty Leaf Tea

CHARCUTERIE - \$15

Classic European Breakfast

Selection of Local & Imported Cheeses

Cured Meats Including Wild BC Smoked Salmon

Bagels with Cream Cheese

Selection of House Made Breakfast Breads

Juices

Fresh Brewed Coffee & Mighty Leaf Tea



lunches

HOUSE MADE SOUPS

Served with Artisan Rosemary Bread & Butter

2 Litres (Serves 8) - \$45

4 Litres (Serves 16) \$90

Butternut Squash Bisque

Wild Mushroom & Brandy Cream

Harvest Vegetable & Beef Barley

Rustic Sweet Tomato Basil

SANDWICHES & WRAPS

Minimum order of 6 per selection

Prepared on a selection of baguette, croissant, focaccia, marbled rye, multigrain, or white breads

Boardroom \$7/person

Executive \$8/person

Boardroom & Side or Salad Combo \$12/person

Executive & Side or Salad Combo \$13/person

BOARDROOM SANDWICH SELECTIONS

Home Cooked Ham & Brie

Ham, whole grain mustard aioli, shaved red onion, grilled apple, brie cheese

Traditional Egg Salad

Eggs, scallions, sweet red onion, hint of dijon, organic greens

Slow Roasted Certified Angus Beef

Tender beef, vine ripened tomato, horseradish dijon aioli, red onion, arugula

Chicken & Avocado

Grilled chicken, avocado, vine ripened tomato, shaved sweet red onion, fresh basil aioli, baby pea shoots

Tuscan Fire Roasted Vegetables

Sweet bell peppers, zucchini, onions, portabella mushroom, Okanagan goat cheese, organic baby greens, basil aioli



lunches

EXECUTIVE SANDWICH SELECTIONS

West Coast Cold Smoked Salmon

Ocean Wise BC wild salmon lox, shaved sweet red onion, fried capers, cucumber, lemon dill cream cheese, organic baby greens

Slow Roasted Certified Angus Beef with Brie Cheese

Beef, vine ripened tomato, horseradish dijon aioli

Herb Grilled Chicken

Arugula, orchard chutney, pesto mayo, red onion, tomato

Vine Ripened Tomato & Fresh Bocconcini

Pesto mayo, arugula, extra virgin olive oil and balsamic reduction

Applewood Turkey

Smoked applewood cheddar, caramelized onions

EXECUTIVE WRAP SELECTIONS

Curried Chicken Salad

Celery, pea shoots, cucumber, carrot

Slow Roasted Certified Angus Beef & Smoked Cheddar

Roasted tomato relish, sunflower sprouts, arugula, red onion, dijon mayonnaise

Wild BC Smoked Salmon

Sunflower sprouts, grated cucumber, wasabi ginger mayonnaise

Vegetarian

Grated beets, carrots, apple, sprouts, baby greens, feta cheese



lunches

SALADS & SIDES

ORA Signature Salad \$6

Mixed greens, grape tomatoes, corn, avocado, black beans, mango, red peppers, tossed in lemon honey dressing & topped with feta cheese

Spinach Salad \$6

Baby spinach, poppy seed vinaigrette, sundried cranberries, and candied pecans

Organic Baby Greens \$5

Baby lettuce, ribbon vegetables, cherry tomatoes, cucumbers, tarragon vinaigrette

Caesar Salad \$6

Romaine lettuce, crispy capers, reggiano parmigiano, and foccacia croutons

Cobb Salad \$9

Romaine hearts, butter lettuce, bacon, boiled egg, blue cheese, grape tomatoes, tender chicken breast tossed in tarragon vinaigrette

Crudités & Dip \$6

Seasonal fresh vegetables with a lemon and herb dip

Fruit & Cheese \$8

Fresh sliced seasonal fruit with domestic and imported cheeses & crackers

Roasted Butternut Squash & Apple Salad \$6

Wild rice, tarragon, apple cider vinaigrette

Thai Vegetable Roll \$9

Fresh julienne vegetables rolled in an asian rice wrap, served with Thai peanut sauce & balsamic reduction

BOXED LUNCHES

Minimum order of 6 per boxed lunch

The Boardroom \$16

Choice of "Boardroom" sandwich, one salad or side, house baked cookie, and choice of regular soft drink, juice or bottled water

The Executive \$17

Choice of "Executive" sandwich, one salad or side, house baked cookie, and choice of regular soft drink, juice or bottled water



extras

DESSERTS

Chocolate Symphony Cake

14-16 portions \$60

Layers of white and dark chocolate mousse, with a hint of Grand Marnier on a base of chocolate cheesecake and finished with chocolate curls

Tiramisu

14-16 portions \$60

Layers of mascarpone, ladies finger, chocolate

Goat Cheese Cake

14-16 portions \$58

Okanagan goat cheese, fresh seasonal berry compote

Dessert Squares & Fruit

\$6/person

Assorted dessert squares, fresh seasonal fruit

BEVERAGES

Fresh Brewed Coffee-to-go: \$2.50/person

Mighty Leaf Tea-to-go: \$2.99/person

Assorted Soft Drinks: \$1.99/each

Assorted Bottled Fruit Juices: \$2.99/each

Bottled Water: \$1.99/each

San Pellegrino: \$2.99/each

pricing

Ora @ Work prices are based per person plus tax (5% GST) and Service Charge (15%) unless otherwise indicated.

CONTACT US & ORDERING:

All orders placed by 3pm will be ready for next day delivery. For your convenience, Ora @ Work menu orders may be placed seven days a week and can be done so by:

phone: 250-275-8020

fax: 250-275-8021

email: oradelivery@orarestaurant.ca

Ora Restaurant Lounge & Ora @ Work catering team endeavours to use locally sourced and sustainable ingredients wherever possible.

Our Culinary team uses only meat and fish prepared and cooked fresh in-house to ensure the highest quality and best flavour in all our menu selections. As such, we are proud supporters of Ocean Wise products as well as Certified Angus Beef.

