

DINNER BUFFET MENU

• **64.00 per person**



Includes three entrée selections plus rolls and butter, two salads, one vegetable, one starch, dessert buffet, coffee and tea.


For additional entrée choices prices will be adjusted.


Minimum 25 people.

Salads (choose two)

Romaine leaves tossed with creamy Caesar dressing, parmesan cheese, garlic croutons and lemon



  Tossed greens, cherry tomato, cucumber, radish, julienne carrots, lemon dill vinaigrette

 Mesclun greens, green apple, crumbled feta, candied pecan, apple cider vinaigrette


 Baby spinach salad, strawberry, blueberry, red onion, goat cheese, toasted almonds, white wine vinaigrette



Rotini pasta salad, peppers, kalamata olives, cherry tomato, red onion, feta, creamy Italian dressing

Vegetables (choose one)

  Seasonal vegetable medley with cauliflower, broccoli, zucchini, red pepper, red onion


 Honey glazed carrots

 Oven roasted asparagus with tarragon butter

  Root vegetable medley with butternut squash, parsnips, carrot, red onion and fresh herbs

Starches (choose one)

  Herb and mustard roasted baby potatoes


 Garlic mashed Yukon Gold potatoes

 Truffle chive mashed Yukon Gold potatoes

 Wild rice pilaf

Entrées


Chicken and Pork (choose one)


 Herb roasted chicken breast with mustard demi glaze

 Herb roasted chicken with mushroom cream sauce


Bourbon BBQ grilled chicken breast with Cajun crispy onion straws

Chicken scaloppini breaded with oregano and parmesan cheese on tomato sauce

 Grilled teriyaki chicken breast with sesame soy glaze


 Coffee rubbed pork loin with sour cherry gastrique

Pork schnitzel, sauerkraut, dijon aioli, lemons

 24 Hour smoked beef brisket with smoky bbq jus (\$4.00 supplementary charge)

Fish (choose one)

 Oven roasted salmon with tomato caper chutney

 Lemon dill marinated salmon with yogurt dill coulis

 Cedar plank roasted salmon with Dijon glaze

Pan roasted panko pickerel with white wine lemon cream sauce

 Vegan Option  Gluten Free Option

Food Allergy Concerns?

Please talk to our catering office staff in advance about gluten, lactose or other dietary considerations, and we will be pleased to accommodate.

Additional charges may apply.

Vegetarian (choose one)

Penne primavera with fresh vegetables, parmesan cheese and herb cream sauce



Roasted cauliflower curry, chickpeas, potatoes, korma sauce and fresh cilantro

Mediterranean penne with roasted peppers, onions, Kalamata olives and feta cheese in a roasted garlic tomato sauce



Grilled eggplant rotolo stuffed with spinach and tofu ricotta on roasted garlic tomato sauce
(\$3.00 supplementary charge)

Dessert

Chef's selection of 8" tortes and cheesecakes

Chef's Carvery Station

(supplementary charge includes 1 hour labour)

Minimum 30 people

(price based on a 4 oz portion)

Roast inside round of beef with assorted rolls, au jus, horseradish and mustards

• **25.00 per person**

Prime rib of beef with mini Yorkshire pudding, au jus, horseradish and mustards

• **38.00 per person**



Vegan Option



Gluten Free Option

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