

# DINNER BUFFET MENU

• **46.00 per person**

**Includes rolls and butter, two salads, one vegetable, one starch, one chicken entrée, one fish entrée, one vegetarian or vegan entrée, dessert buffet, coffee and tea.**

**For additional entrée choices prices will be adjusted.**

## Salads

**Choose two**

Caesar salad

Pasta salad

Baby potato salad

Spinach salad with fresh sliced strawberries, toasted almonds and sundried blueberries with a balsamic raspberry vinaigrette

Broccoli and cheddar salad

Mixed green salad with choice of two dressings: Raspberry balsamic vinaigrette, lemon herb vinaigrette, balsamic and basil vinaigrette or buttermilk and dill dressing

## Vegetables

**Choose one**

Mixed seasonal vegetables  
(Broccoli, zucchini, julienne carrots and red pepper)

Honey and thyme glazed carrots

Roasted root vegetables  
(Carrots, turnips, parsnips, red pepper and red onion)

## Starches

**Choose one**

Herb roasted potatoes

Lemon and oregano roasted potatoes

Garlic mashed Yukon Gold potatoes

Basil pesto mashed Yukon Gold potatoes

Wild Rice Pilaf

Roasted sweet potatoes with parsley and rosemary

Mashed sweet potatoes with fresh basil and maple syrup

## Entrées

### Chicken



Bocconcini gratineed roast chicken breast with tarragon mushroom sauce

Bourbon BBQ chicken breast with Cajun crispy onion straws

Chicken scaloppini breaded with oregano and parmesan cheese on tomato sauce

Chicken scaloppini with sage and parmesan cheese on Marsala mushroom cream sauce

### Stuffed Chicken

**Choice of Panko Breaded or Pan Seared  
(additional charge of 3.00 per person)**

Fresh herb and goat cheese stuffed breast with bruschetta sauce

Roasted apple and brie stuffed chicken with port wine and cranberry jus

Boursin cheese and basil stuffed with chardonnay cream sauce

Mushroom and herb stuffed breast with red wine jus

Aparagus and goat cheese stuffed breast with saffron and Chardonnay sauce

Wild Rice and sundried cranberry stuffed breast with rosemary cream sauce

Broccoli and Bothwell cheddar stuffed breast with basil pesto cream sauce

Ham and havarti stuffed breast with a tarragon cream sauce



Vegan Option



Gluten Free Option

## Food Allergy Concerns?

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

Additional charges may apply.

## Fish

**GF** Sesame seared salmon with ginger, scallion and lemon coconut cream sauce

**GF** Lemon and dill marinated salmon with cracked pepper and a roasted red pepper cream sauce

**GF** Cedar plank roasted salmon with a maple Dijon glaze

Panko crusted pickerel with lemon butter sauce

Panko Crusted Pickerel with a lemon and dill white wine cream sauce

## Vegetarian

**Minimum 20 people**

Penne pasta primavera with roasted vegetables, parmesan cheese, and a light herb cream sauce

Mediterranean Fusilli with roasted peppers, onions, kalamata olives and feta cheese in a roasted garlic tomato sauce

**GF** Grilled Eggplant rotolo stuffed with spinach and ricotta cheese on tomato sauce  
**(add 2.00 per person)**

Grilled vegetable lasagna  
**(add 2.00 per person)**

**GF** Lentil and vegetable dhal with coriander yogurt  
Grilled vegetable and refried bean enchilada

## Vegan

**Minimum 20 people**

Roasted vegetable and squash lasagna

Vegan roasted vegetable "spanakopita" with tomato and roasted red pepper relish

Mediterranean vegetable and chickpea ratatouille

## Chef's Carvery Station

**(supplementary charge includes labour)**

**Minimum 30 people**

(price based on a 4oz. portion)

Roast inside round of beef with au jus and horseradish

**• 15.00 per person**

Herb roasted pork loin with apple, sundried cranberry and sage compote

**• 15.00 per person**

Roast strip loin of beef with au jus and horseradish

**• 19.00 per person**

Prime Rib of beef with au jus, horseradish, and mini Yorkshire puddings

**• 27.00 per person**

Roasted beef tenderloin with au jus and horseradish

**• 28.00 per person**

## Dessert

Chef's selection of 8" Cheesecakes and Tortes

 Vegan Option

 Gluten Free Option

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