

DINNER

Buffet Menu

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.

64.00 per person (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-glace

Herb roasted chicken with mushroom cream sauce

Bourbon BBQ grilled chicken breast with Cajun crispy onion straws

Chicken scallopini 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

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)

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

Dessert

Chef's selection of 8" tortes and cheesecakes

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.