

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.

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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