

# DINNER BUFFET MENU

• **48.00 per person**

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

**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.**



## Salads


**Choose two**

Caesar salad


Pasta Salad with creamy dill dressing

 Baby potato salad

  Spinach salad with fresh 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, basil and balsamic vinaigrette or buttermilk and dill dressing

## Vegetables

**Choose one**

Smoked paprika roasted cauliflower with basil gremolata



 Mixed fresh vegetables (broccoli, zucchini, 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 red potatoes



  Lemon and oregano roasted red 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 grilled chicken breast with Cajun crispy onion straws

Chicken scaloppini breaded with oregano and parmesan cheese on tomato sauce


Chicken scaloppini with sage and parmesan on Marsala mushroom cream sauce


 Grilled teriyaki breast with pineapple, green onion and red pepper salsa

### Stuffed Chicken

**Choice of Panko breaded or pan seared (additional charge of 3.50 per person)**

Boursin cheese and basil stuffed breast with chardonnay cream sauce

 Asparagus and goat cheese stuffed breast with saffron cream sauce

 Wild rice and sun dried cranberry stuffed breast with rosemary cream sauce

 Broccoli and Bothwell cheddar stuffed breast with basil pesto 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.

## Fish



-  Sesame seared salmon with ginger, scallion and lemon coconut cream sauce
-  Lemon and dill marinated salmon with cracked pepper and a roasted red pepper cream sauce
-  Cedar plank roasted salmon with maple Dijon glaze
- Panko breaded pickerel with a lemon white wine cream sauce
-  Poached pickerel with a fresh dill and chardonnay cream sauce

## Vegetarian

**Minimum 20 people**

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

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

-  Lentil and vegetable dhal with coriander yogurt
-  Grilled eggplant rotolo stuffed with spinach and ricotta cheese on roasted garlic tomato sauce  
**(add 2.00 per person)**

## Dessert

Chef's selection of 8" tortes and cheesecakes

## Indian Buffet

**•48.00 per person**

Naan bread with raita and cilantro mint chutney

Vegetable Samosas with tamarind sauce

Mixed greens with cucumber, radish, carrot, tomato dressed with a lemon and garam spice vinaigrette

Lemon basmati rice with peas

Vegetable Korma – vegetable curry with beans, peppers, carrots, peas and potatoes

Aloo Gobi Matar – potato cauliflower curry

Dal Tadka – lentil curry

Chicken tikka masala

Mango sorbet with sweetened condensed milk and candied pistachios

## 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 au jus, horseradish and mustards

**•21.00 per person**

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

**•17.00 per person**

Montreal steak spice roasted striploin of beef with au jus, horseradish and mustards

**•30.00 per person**

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

**•38.00 per person**

Roasted beef tenderloin with au jus, horseradish and mustards

**•47.00 per person**



Vegan Option



Gluten Free Option

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