

DINNER BUFFET MENU

• **47.00 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



Vegan Option



Gluten Free Option



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





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)

 Vegan Option

 Gluten Free Option

Dessert

Chef's selection of 8" tortes and cheesecakes

Indian Buffet

• 47.00 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
- Cloo 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

• 17.00 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

• 23.00 per person

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

• 27.00 per person

Roasted beef tenderloin with au jus, horseradish and mustards

• 31.00 per person

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