

Buffet Menu

Includes; Artisan rolls, butter balls & coffee service - minimum 25 guests

Salad Options

select one (1) option for your group - buffet style, self serve

Caesar	Old Fashion Potato
Mandarin Poppy Seed Salad with Almonds	Mediterranean Pasta
Cajun Potato	Sesame Ginger Asian Noodles
Curried Cous Cous with Scallions & Mint	Cabbage Salad with Dill & Scallion

Side Options

select two (2) option for your group - buffet style, self serve

Rosemary & garlic new potatoes	Vegetable rice pilaf
Truffle mash potatoes	Butternut squash carrot & turnip puree
Potatoes gratin, cream, parmesan, onions & nutmeg	Sautéed mixed vegetables with shallots & tarragon
Potatoes provincial, citrus, olive oil, garlic, tomato, onion & peppers	Honey dill glazed carrots
Herb citrus basmati rice	Sweet corn with red peppers & leeks
	Maple mashed sweet potatoes

Entrée Options

based on an 8 oz. protein serving/guest

Bourbon glazed ham with mustard sauce
Roast pork loin with grand marnier sauce
Roast turkey, with stuffing, cranberries & gravy
Tuscan chicken in garlic, lemon & herbs seasoning
Hunters chicken, medallions of chicken in a rich mushroom velouté sauce
Chicken marsala, medallions of chicken with shallots, garlic, mushroom & marsala wine
Sole bonne femme, braised in a creamy white wine sauce with tarragon, mushrooms & shallots
Cold poached salmon with orange & dill crust
Butternut squash tortellini with vermouth cream sauce – Vegetarian
Smoked mozzarella tortellini in a tomato vodka sauce – Vegetarian
Chana Dal, chick peas, tomato, onion & coconut milk stewed in aromatic Indian spices – Vegetarian
Smoked mozzarella tortellini in a rich short rib meat sauce
Roast prime rib of beef au jus + \$2/person plus a staff member for the carving station

Dessert Options

select one (1) option for your group - buffet style, self serve

Assorted Pies
Assorted Cupcakes - peanut butter, double chocolate, red velvet, lemon meringue, jelly roll
Assorted Cookies & Squares

Served Options - Salad & Dessert

additional charges for staff, flatware & dishes for this service will be applied

Salad Options

select one (1) option for your group

Poppy Seed Mandarin Salad with toasted almonds & Mandarins

Caesar Salad, hearts of romaine with maple candied bacon crostini & parmesan cheese

Baby Greens with strawberries, almonds & raspberry vinaigrette

Baby Greens with roasted beets & creamy chèvre with a sherry vinaigrette

Dessert Options

select one (1) option for your group - includes served coffee & tea

Chocolate Brioche Bread Pudding with whiskey sauce & whip cream

Decadent Chocolate Torte with fresh raspberry & whip cream

Tiramisu with espresso whip cream & chocolate shavings

Apple Praline Tort with maple cream

Brownie Cheesecake with chocolate sauce & whip cream