



# Dinner

## BUFFET DINNER

### Appetizers

selection of breads  
assortment of seasonal crisp vegetables with roquefort and creamy ranch dipping sauces

### Salads

Please choose three from the following:

#### Organic Green Salad

with seasonal organic lettuce, sliced cucumber, cherry tomatoes, herbed gouda & crisp corn kernels with a dijon & balsamic vinaigrette

#### Baby Spinach Salad

with sliced mushrooms, mozzarella, caramelized pecans and honey-mustard dressing

#### Caesar Salad

crisp romaine, parmesan cheese, herbed garlic croutons and traditional creamy dressing

#### Greek Pasta Salad

with mixed greens, feta, onion, black olives and bowtie pasta with red wine vinaigrette

#### Broccoli Salad

crisp broccoli florets, sliced almonds, red onion, bacon and creamy dressing

#### Bean Salad

### Chilled Items

Please choose three from the following:

#### Assorted Domestic & Imported Cheeses

#### Cold Stuffed Poached Salmon (Additional charge)

**House Made Hummus** drizzled with extra virgin olive oil, served with pita crisps

**Thai Shrimp Salad** wrapped in rice paper, drizzled with sake-infused soy sauce

**Asparagus Spears** chilled & served with pomegranate molasses

#### Charcuterie Platter

pastrami, mortadella, toupie ham, genoa salami, roast beef & smoked turkey with condiments

#### Atlantic Seafood Platter

smoked salmon, lemon broth marinated mussels, smoked mackerel, solomon gundy & baby shrimp tossed in Asian sesame dressing with condiments (Additional charge)

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All prices are subject to a customary 16% taxable service charge and 13% applicable HST.



# Dinner

## BUFFET DINNER

### Entrées

All buffets include potato or rice and vegetable.

Please choose two from the following:

### Lamb, Beef & Chicken Skewers

marinated with peppers, Spanish onion & mushroom in a garlic & rosemary pan jus

### Flat Iron Beef

tender sliced beef with red currant and green peppercorn jus lie

**Top Sirloin of Beef au Jus** (carved by our Chef, additional \$75.00)

**Baked Haddock** in a kaffir lime cream sauce

**Mac & Cheese Croquettes** with wild mushroom and root vegetable ragout

### \*Chana Chaat Masala

brabant potatoes, charred tomato sauce

(\*This dish celiac, lactose free and vegan friendly.)

**Atlantic Salmon** with red pepper, corn and apricot chutney

**Baked Seafood** with thermidor sauce

### Chicken Jalfrezi

pan-seared chicken breast with fresh ginger, Asian spices & tomato sauce

### Sautéed Chicken Angelo

breast of chicken sautéed with mushrooms, sun-dried tomatoes, artichoke hearts

and black olives in a chardonnay sauce

### Roast Pork Loin

slow roasted with pommery mustard & marsala sauce

**\*Carved Prime Rib au Jus** (add \$4.00)

whole succulent "AAA" prime rib, carved by a chef

(\*roasted to medium doneness unless specified otherwise)

### Portobello al Romana

portobello mushrooms filled with marinated vegetables

and gratinéed with mozzarella and parmesan cheese

*A third buffet item may be added for an additional charge.*

### Desserts

Belgian Chocolate Ganache & Hazelnut Cream Cake, Chocolate Amaretto Cheesecake,

Assortment of Macaroons, Apple Rhubarb Pie, Fresh Sliced Fruit,

Strawberry Shortcake, Croquembouche of Chocolate Dipped Mini Eclairs,

Gulab Jamon (sweet cottage cheese dumplings) with Rose Water Infused Syrup,

Home-Baked Squares & Cookies

Freshly Brewed Coffee & Selection of Teas

(Minimum 50 guests)

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