



## Dinner buffet \* Minimum 50 people

**\$53** per person for one entrée **\$61** per person for two entrées **\$70** per person for three entrées

Includes deli and antipasto platters, assorted rolls with butter, choice of three starters, two sides, and a dessert buffet, served with freshly brewed Starbucks and teas. Less than 50 ppl add \$15 per person.

### Soup

- ✦ Chef's soup of the day
- ✦ Roasted butternut squash
- ✦ Tomato vegetable
- ✦ Roasted red pepper tomato bisque
- ✦ Wild mushroom bisque
- ✦ Broccoli and cheddar
- ✦ Spicy Thai coconut chicken
- ✦ Seafood chowder \* Add \$4 person

### Salad

- ✦ Traditional Caesar
- ✦ Grilled apple and sundried tomato with mixed greens, carrots, beets & maple vinaigrette
- ✦ Brussel sprout and bacon – charred with herb vinaigrette
- ✦ Baby kale salad with cashews and shaved brussels sprouts
- ✦ Steakhouse chopped salad – iceberg, carrots, chickpeas, beans, tomatoes, beets with citrus vinaigrette
- ✦ Quinoa Salad – raisins, carrots, zucchini & sun-dried tomato vinaigrette

### Sides

- ✦ Baked potato
- ✦ Yukon gold mashed potatoes
- ✦ Buttery onion mashed potatoes
- ✦ Roasted rosemary potatoes
- ✦ Indian spiced potato and cauliflower
- ✦ Ginger garlic Asian vegetables
- ✦ Balsamic grilled garden vegetables
- ✦ Maple glazed root vegetables
- ✦ Seasonal vegetables
- ✦ Basmati pilaf rice
- ✦ Biryani rice

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## Entrées

- + Grilled beef striploin with red wine demi glaze
- + Garlic rubbed roast beef with Madagascar peppercorn jus
- + House made meat lasagna with three cheese topping
- + Smoked chicken thighs with green peppercorn demi
- + Vegetable falafel with cilantro yogurt drizzle
- + Roasted lamb leg with sundried tomato & garlic demi
- + Tandoori chicken with fresh cilantro and butter cream sauce
- + Barbequed chicken quarters
- + Herb marinated chicken breast with forest mushroom ragout
- + Spinach and goat cheese stuffed chicken breast with port wine reduction
- + Grainy mustard marinated pork chop with soy, honey and pineapple chutney
- + Seared trout with sundried tomato & dill cream sauce
- + Rum and maple glazed Atlantic salmon with raisin and tomato compote
- + Chickpea, butternut squash & sweet potato lasagna (gluten free/vegan)
- + Marinated tofu wrapped in sweet potato with ginger glaze (gluten free/vegan)

## Dessert buffet

- + **Maritimer**  
Blueberry grunt, haskapp chocolate mousse cake, apple cinnamon crisp, maple sugar pie and pecan tarts
- + **Sweets table**  
Assorted tarts, cheesecakes, layer cakes, macarons & truffles
- + **Pinnacle**  
Chocolate truffle cakes, espresso chocolate mousse cakes, mini opera cake, caramel Bailey's ganache tart and hand dipped chocolate truffles

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## Plated dinner \* Minimum 25 people

Two different entrées may be chosen with the third being vegetarian at an additional \$3.75 per person. Additional soup, salad and sorbet course may be added for \$7 person. Selection needs to be made in advance and place cards indicating the guest choice to be provided. We require the breakdown on entrée selections 5 business days prior.

### Soup

- + Roasted butternut squash and pear
- + Roasted red pepper tomato bisque
- + Tomato basil bisque
- + Wild mushroom bisque
- + Lobster bisque Add \$4 person
- + Seafood chowder Add \$4 person

### Salad

- + Mesclun herb, grilled bosc pear, crumbled goat cheese, and spiced pecans with balsamic and olive oil dressing
- + Baby spinach, kale, almonds, strawberry, enoki mushroom, and shaved red onion with honey Dijon dressing
- + Micro greens, tomato confit, asparagus, and bocconcini with white balsamic vinaigrette
- + Grilled apple, sundried tomato, feta, and arugula with red wine and honey vinaigrette
- + Mixed greens, red onion, olives, mixed peppers, cucumber, and feta with aged balsamic vinaigrette

### Appetizers

- + Tuna Crudo (add \$3)  
Citrus lemongrass cured tuna with cucumber and lemon brunoise, Avocado aioli and yuzu pearls, smoked salt
- + Vegetable tartlet  
Balsamic Onion and spiced pressed apple with pumpkin ricotta
- + Reuben Crisp  
Shaved cured beef, horseradish aioli, grainy mustard, and rye bread crisp
- + Salmon Tataki (add \$2)  
Seared salmon with tofu vegetable ponzu

### Sorbet

- + Lemon tarragon
- + Granada and mango ice
- + Cherry piquette
- + Cucumber and elderflower
- + Watermelon and lemon balm
- + Strawberry champagne
- + Mojito

## Entrées

- + Chicken breast stuffed with sun-dried tomato, . . . **\$55**  
and spinach with a red wine jus and roasted herb red potato
- + Atlantic crab cake with black pepper aioli, . . . . **\$59**  
grilled lemon, roasted tomato, jalapeno relish and grilled corn niblets
- + Tuscany seasoned roasted prime rib of . . . . . **\$67**  
beef with Yorkshire pudding, merlot jus, and herb mashed potato
- + Seared Atlantic salmon with maple dijon glaze, . . **\$51**  
hickory smoked fingerlings, lemon cream sauce
- + Grilled beef striploin with brie and bourbon . . . . **\$75**  
demi-glaze, garlic mashed potato
- + Herb crusted cod fillet with parsnip purée, . . . . **\$52**  
cilantro chive oil and herb roasted potato
- + Panko breaded chicken breast . . . . . **\$56**  
topped with Asiago & Parmesan cheese with Provençal tomato sauce and herb roasted fingerling potato (gf)
- + Sea salt and dried garlic crusted beef brisket . . . **\$65**  
with roasted garlic jus and whipped potato
- + Herb crusted pork loin with apricot stuffing, . . . **\$54**  
red wine and pear demi glaze and Yukon gold herb mashed potato
- + Timbale of haloumi with curried chickpea and . . **\$50**  
lentil with roasted red pepper coulis
- + Eggplant and Mushroom Caponata . . . . . **\$51**  
grilled eggplant filled with balsamic glazed rain forest mushrooms and topped with Daiya (Vegan /Gluten Free)
- + Chickpea, butternut squash, and . . . . . **\$53**  
sweet potato lasagna (Vegan /Gluten Free)

## Dessert

- + Vanilla layer cake, passion fruit curd, mango gel with tropical fruit
- + No bake cheesecake with strawberry lime compote, fresh strawberries & white chocolate curls
- + Chocolate truffle cake, amaretto tuile and salted caramel
- + Vanilla bean crème brûlée with pistachio macaron
- + Coconut cream tart with lemon curd and fresh berries
- + Chocolate almond pudding, chocolate crumb, lavender macerated strawberries (gf, vegan)
- + Vegan double chocolate cake with raspberry coulis and candied orange (gf, vegan)

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# Extravagant Dinner Buffet \* Minimum 40 people

**\$119 per person \$8 per additional entrée selection**

Includes artisan breads, breadsticks, and rolls with butter, five appetizer selections, three buffet platters, two entrées, with chef's potato and vegetables, dessert display, Starbucks coffee and teas

## + Soup

- Seafood bouillabaisse soup
- Wild mushroom soup
- Potato and smoked bacon soup
- Bacon tomato bisque
- Seafood chowder

## + Salad

- Israeli couscous and grilled zucchini salad with creamy maple walnut dressing
- Fried haloumi, cauliflower, and green bean salad with gochugaru miso dressing
- Spicy roasted red nugget potato, bacon, and cheddar salad
- Broccoli and smoked cheddar salad with honey dill bacon mayonnaise
- Grilled chicken and pasta salad with sweet creamy madras curry
- Mango surimi salad with avocado, garlic, and sweet chili coriander aioli
- Red wine poached figs, arugula, and garden vegetables
- Creamy garlic Caesar salad
- Artisan mixed green salad

## + Entrées

- Seafood Casserole
- Roasted leg of lamb with black garlic mint jus
- Roasted prime rib of beef with merlot and red currant reduction
- Grilled beef striploin with forest mushroom demi glaze
- Five spice marinated roasted duck with orange and plum red peppercorn sauce
- Blackened salmon with sweet soya and warm maple sesame aioli
- Smoked beef brisket with root beer barbeque sauce
- Roasted crispy skin pork belly with lemon sweet shoyu sauce
- Red wine macerated fig stuffed pork loin with green peppercorn demi
- Roasted root vegetable and haloumi wellington with grilled vegetables, and red currant sauce
- Milk sous vide and herb roasted chicken breast supreme butter tomato sauce
- Sweet potato wrapped citrus & herb marinated tofu roulade, with maple ginger glaze  
(Vegetarian / Gluten Free)
- Chickpea, butternut squash, and sweet potato lasagna (Vegetarian / Gluten Free)

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## + Platters

- Smoked seafood including smoked peppered salmon, smoked mackerel, maple salmon, kippers, cold smoked apple wood salmon, and solomon gundy
- Deli selections including soppressata salami, black forest ham, prosciutto, smoked turkey, and Montreal smoke meat
- Artisan cheese platter with smoked gouda, triple cream brie, Blesse blue, aged white and yellow cheddar,
- Swiss cheese and marinated bocconcini
- Grilled seasonal vegetables

## + Dessert Table

- Pastry chefs decadent display of assorted glazed mousse cakes, eclairs, tarts, macarons, and hand dipped chocolate truffles

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# Extravagant Plated Dinner \* Minimum 25 people

Includes assorted rolls with butter and freshly brewed Starbucks coffee and teas

**\$99.50** a person, four courses based on choice of two appetizers, one entree and one dessert

**\$85.00** a person, three courses based on choice of one appetizer, one entree and one dessert

Extra course selections are an additional **\$7** a person or **\$6** for sorbet

## + Appetizers

- Coconut and roasted garlic soup with smoked salt seasoned seared scallops
- Maple curry coconut pumpkin soup with pork scrunions
- Creamy tomato soup with grilled basil ricotta crouton
- Squash soup with queso blanco truffle oil
- Corn meal collard green and chorizo soup
- Beef broth and cheese tortellini
- Arugula, spinach, chopped radicchio, fresh basil fontina cheese, crisp pancetta, and toasted pine nuts with sundried tomato dressing
- Valley greens, radicchio, chicory, red leaf, watercress, butter lettuce, goat cheese, and sundried cranberries with tomato crisp herb vinaigrette
- Pesto marinated bocconcini and roma tomato with smoked paprika oil and pomegranate molasses vinaigrette
- Kale Caesar, crab corn croquets and Creole Caesar dressing
- Muscat poached apple , candied walnut , and shaved asiago with white wine vinaigrette

## + Sorbet

- Lemon tarragon
- Granada and mango ice
- Cherry piquette
- Cucumber and elderflower
- Watermelon and lemon balm
- Strawberry champagne
- Mojito

## + Entrées

Served with chef 's selection of potato or rice and seasonal vegetables

- Sea salt, honey, and grain mustard crusted salmon with onion corn potato cake
- Filet of beef and medallion of salmon with sundried tomato pesto, fennel potatoes, and balsamic demi-glaze
- Seared Asian seabass with fennel clam sauce, fava beans, and rustic baby potatoes
- Brandy braised shortribs with roasted garlic, shallot jus, Roquefort cheese whipped potato, and grilled asparagus
- Breast of supreme chicken with sundried tomato and black olive tapenade, brie, and chive risotto
- Gratinated cobia with salsa verde and parmesan bacon orzo pasta
- Green curry marinated seared tofu and grilled baby vegetables with banana leaf en papilote coconut rice
- Roast supreme chicken and oregano essence with sweet and Yukon gold potato pave
- Grilled filet mignon with blue cheese gratin, caramelized parsnip, mash potato, and merlot demi-glaze
- Roast chicken breast with spicy sugarcane skewered prawns, tarragon chicken jus, and Yukon gold pomme purée
- Seared pacific snapper with potato artichoke and onion ragout
- Pistachio crusted porkloin, braised pork belly, black garlic and bourbon demi, rutabaga purée and milk braised vegetables

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## + Dessert

- Raspberry pistachio layer cake, cherry sorbet and pistachio crunch
- Vanilla pound cake with mascarpone cream, grapefruit champagne air, strawberries and poppy seeds
- Mirror glazed chocolate black forest mousse cake, vanilla cremeux, cherry compote
- Blood orange white chocolate mousse cake, vanilla almond sponge, triple sec blood orange segments, haskap gel
- Peanut butter chocolate tartlet, espresso caramel, brownie bites, sea salt
- Strawberry lime cheesecake, strawberry micro sponge, rosé pearls
- Chocolate almond pudding, chocolate crumbs, macerated strawberries  
(Vegetarian / Gluten Free)

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