



Evening



Dinner buffet * Minimum 75 people

\$51 per person for one entrée **\$59** per person for two entrées **\$68** 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.

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
- ✦ Brussel sprout and bacon
- ✦ Baby kale salad with cashews and shaved brussels sprouts
- ✦ Steakhouse chopped salad

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
- ✦ Sweet and sour Swedish meatballs
- ✦ Vegetable falafel with cilantro yogurt drizzle
- ✦ Indian lamb curry stewed in spiced gravy
- ✦ 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
- ✦ Apricot and rosemary stuffed pork loin with port jus
- ✦ Rum and maple glazed Atlantic salmon with raisin and tomato compote
- ✦ Breaded haddock with smoked red pepper coulis and corn salsa

Dessert buffet

- ✦ **Maritimer**
Blueberry grunt, haskap chocolate layer cake, maple apple streusel cake and salted pecan tarts
- ✦ **Mignardises**
Mini mousse cakes, petite tarts, macarons and mini cookies
- ✦ **Pinnacle**
Chocolate truffle cakes, espresso chocolate mousse cakes, churros with assorted ganache, 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 \$3.50 per person.

Additional soup, salad and sorbet course may be added for \$6 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
- ✦ Broccoli and cheddar
- ✦ Lobster bisque Add \$4 person
- ✦ Seafood chowder Add \$4 person
- ✦ Micro greens, tomato confit, asparagus, and bocconcini with white balsamic vinaigrette
- ✦ Baby greens, bacon, roasted brussels sprout, fresh basil, and toasted pine nuts with sundried tomato dressing
- ✦ 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

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

Sorbet

- ✦ Lemon tarragon
- ✦ Granada and mango ice
- ✦ Champagne pomegranate
- ✦ Cucumber and elderflower
- ✦ Watermelon and lemon balm
- ✦ Strawberry champagne
- ✦ Gin and tonic

Entrées

- + Chicken breast stuffed with serrano ham, **\$53**
asiago, and spinach with a red wine jus and
roasted herb red potato
- + Atlantic crab cake with black pepper aioli, **\$57**
grilled lemon, roasted tomato, jalapeno relish
and grilled corn niblets
- + Tuscany seasoned grilled prime rib of **\$65**
beef with Yorkshire pudding, merlot jus, and
herb mashed potato
- + Seared Atlantic salmon with maple dijon glaze, . **\$49**
hickory smoked fingerlings, lemon cream sauce
- + Grilled pork chop and ginger apple mango . . . **\$48**
chutney with port wine reduction and creamy
smashed potato
- + Grilled beef striploin with brie and bourbon . . . **\$73**
demi-glaze
- + Herb crusted cod fillet with parsnip purée, **\$50**
cilantro chive oil and roasted pumpkin risotto
- + Garam masala and tandoori marinated **\$54**
chicken with butter sauce and biryani rice
- + Peppercorn beef striploin with brandy and **\$73**
green peppercorn sauce and roasted herb
fingerling potato
- + Sea salt and dried garlic crusted beef brisket . . **\$63**
with roasted garlic jus and whipped potato
- + Herb crusted pork loin with apricot stuffing, . . . **\$53**
red wine and pear demi glaze and Yukon
gold herb mashed potato
- + Vegetable wellington with maple and. **\$48**
garlic mixed vegetables in puff pastry
- + Timbale of haloumi with curried chickpea and . . **\$48**
lentil with roasted red pepper coulis
- + Eggplant and Mushroom Caponata **\$50**
grilled eggplant filled with balsamic glazed
rain forest mushrooms and topped with chevre
(Vegetarian / Gluten Free)
- + Chickpea, butternut squash, and sweet potato . **\$52**
lasagna (Vegetarian / Gluten Free)
- + Seared scallops Two each **\$11**
- + Marinated and grilled shrimp Two each **\$10**

Dessert

- + Rum baba cake, passion fruit curd, mango
gel with tropical fruit
- + Blueberry ricotta cheesecake, with mint citrus drops
- + Chocolate truffle cake, amaretto tuile and
salted caramel
- + Traditional crème brûlée with blueberry biscotti
- + Chocolate orange almond pudding, chocolate
crumb, lavender macerated strawberries
(Vegetarian / Gluten Free)

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Extravagant Dinner Buffet * Minimum 40 people

\$115 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

+ Appetizers

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

- Marinated mussels and cold peel and eat shrimps
- 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

\$97.50 a person based on one of each four courses

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 scrunchions
- 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
- Champagne pomegranate
- Cucumber and elderflower
- Watermelon and lemon balm
- Strawberry champagne
- Gin and tonic

+ 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

- Apple flan with cinnamon crumble, brandy caramel sauce, and orange segments
- Blackberry honey mousse, elderflower meringue, smoked honey drops, honey almond sponge, almond cream, and macerated blackberries
- Dulce de leche no bake cheesecake, guava cream, and coconut florentine crisps
- Strawberry duo, mini strawberry cream tart and mirror glazed strawberry white chocolate mousse
- Textures of chocolate, chocolate ganache spiral, chocolate micro sponge, milk chocolate caramel cream, cacao nib crisps, caramel drops, and banana cream
- Chocolate orange almond pudding, chocolate crumb, lavender macerated strawberries
(Vegetarian / Gluten Free)

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