



Evening



Dinner buffet * Minimum 50 people

\$55 per person for one entrée **\$64** per person for two entrées **\$75** 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 coffee and teas. Less than 50 ppl add \$15 per person.

Soup

- ✦ Chef 's soup of the day
- ✦ Roasted butternut squash
- ✦ 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 sun-dried tomato with mixed greens, carrots, beets & maple vinaigrette
- ✦ Caprese Salad - sliced mozza, tomatoes, fresh basil, olive oil and drizzled with balsamic glaze
- ✦ Baby kale salad with cashews and shaved brussels sprouts
- ✦ Steakhouse chopped salad – iceberg, carrots, chickpeas, beans, tomatoes, beets with citrus vinaigrette
- ✦ Greek Salad - cucumber, red onion, tomatoes, peppers, olives and feta with greek dressing

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
- ✦ Chicken breast stuffed with sun-dried tomatoes and goat cheese in a cajun alfredo sauce
- ✦ Vegetable falafel with cilantro yogurt drizzle
- ✦ Roasted lamb leg with sundried tomato & garlic demi
- ✦ Corn bread & herb crusted pork loin with chorizo demi
- ✦ 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
- ✦ Cod picatta with caper butter sauce
- ✦ Rum and maple glazed Sustainable Blue Atlantic salmon
- ✦ Eggplant and mushroom caponata - grilled eggplant filled with balsamic glazed rain forest mushrooms and topped with Daiya cheese
- ✦ Pumpkin risotto stuffed peppers with parmesan & puttanesca

Dessert buffet

- ✦ **Maritimer**
Blueberry grunt, haskap 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, black forest mousse cakes, mini opera cake, caramel Bailey's chocolate tart and hand dipped chocolate truffles

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Plated dinner * Minimum 25 people

Includes choice of one soup or appetizer, choice of one entree, choice of one dessert and freshly brewed Starbucks coffee and tea.

Two different entrees may be chosen with the third being vegetarian for an additional \$3.95 per person.

Additional soup or appetizer may be added for an additional \$8 per person per course.

Sorbet course may be added for an additional \$5 per person.

Appetizers

- + Tuna Crudo (add \$3)
Citrus lemongrass cured tuna with cucumber and lemon brunoise, avocado aioli, yuzu pearls, smoked salt
- + Vegetable tartlet
Balsamic Onion and spiced pressed apple with pumpkin ricotta
- + Rueben Crisp
Shaved cured beef, horseradish aioli, grainy mustard and rye bread crisp
- + Salmon Tataki (add \$2)
Seared Sustainable Blue salmon with tofu vegetable ponzu
- + Mesclun herb, grilled bosc pear, crumbled goat cheese, and spiced pecans with balsamic and olive oil dressing
- + Pickled melon, shaved fennel, bocconcini and ricotta with white balsamic dressing
- + Caprese Salad - sliced mozza, tomatoes, fresh basil, olive oil and drizzled with balsamic glaze
- + Grilled apple, sun-dried tomato, feta and arugula with red wine and honey vinaigrette
- + Grilled Caesar Salad - grilled romaine hearts, bacon, Parmesan, croutons and classic Caesar dressing

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

Sorbet

- + Lemon tarragon
- + Mango and lime granita
- + Cherry piquette
- + Cucumber and elderflower
- + Watermelon and lemon balm
- + Strawberry champagne
- + Mojito

Entrées

- + Chicken breast stuffed **\$57**
with mushroom duxelle with a red wine
jus and roasted herb red potato
- + Atlantic crab cake with black pepper aioli, **\$61**
grilled lemon, roasted tomato, jalapeno relish
and grilled corn niblets
- + Grilled 12oz prime rib of **\$69**
beef with Yorkshire pudding, merlot jus and
herb mashed potato
- + Seared Sustainable Blue Atlantic **\$57**
salmon with maple dijon glaze, hickory smoked
fingerlings, miso saffron sauce
- + Grilled 10oz striploin, three peppercorn **\$75**
rubbed with buttered beans, Yukon gold mashed
potatoes and a bone marrow jus
- + Crab crusted cod with prickly pear **\$56**
edamame puree and butter poached heirloom
carrots
- + Panko breaded chicken breast **\$58**
topped with Asiago & Parmesan cheese with
Provençal tomato sauce and herb roasted
fingerling potato (gf)
- + Bone-in beef short rib **\$66**
8hr red wine braised beef short rib, peppercorn demi
with asparagus and German style smashed potatoes
- + Herb crusted pork loin with apricot stuffing, **\$56**
red wine and pear demi glaze and Yukon
gold herb mashed potato
- + Vegetarian Cannelloni **\$54**
Stuffed with tofu, ricotta and spinach with sun-dried
tomato pesto mushroom velouté
- + Eggplant and Mushroom Caponata **\$54**
grilled eggplant filled with balsamic glazed rain forest
mushrooms and topped with vegan cheese
(Vegan /Gluten Free)
- + Pumpkin risotto stuffed peppers **\$54**
with Parmesan & puttanesca

Dessert

- + Vanilla layer cake, passion fruit curd, mango gel
with tropical fruit
- + Vanilla bean cheesecake with raspberry chambord,
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
- + Double chocolate tart, butterscotch ganache with
berries
- + Vegan double chocolate cake with raspberry
coulis and shaved dark chocolate (gf, vegan)

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Extravagant Dinner Buffet* Minimum 40 people

\$99 per person \$9 per additional entrée selection

Includes artisan breads, deluxe charcuterie board (prosciutto, sopressetta, chorizo, duck rilette, smoked salmon pate, Brie, Dragon's breath, Gorgonzola, aged cheddar, preserves, nuts and dried fruit) and vegetarian grazing board (spinach dip, hummus, olives, pickled beans, garlic roasted red pepper, pesto artichokes, grape tomatoes, cucumber, heirloom carrots, herb goat cheese, jalapeno Havarti, Fontina, pita and crostini) with dessert display, Starbucks coffee and teas.

Choose 1 soup, 3 salads, 2 entrees

+ Soup

- Seafood bouillabaisse soup
- Wild mushroom soup
- Potato and smoked bacon soup
- Tomato bacon lobster bisque
- Seafood chowder

+ Salad

- Kale, watermelon radish, avocado and chickpea salad with apricot ricotta vinaigrette
- Five bean salad with prosciutto, feta and red wine vinaigrette
- Roasted broccoli and pear salad with aged Asiago and candy mint peppercorn dressing
- Bocconcini and tomato salad with pesto balsamic vinaigrette
- Crab, baby potato, crispy pancetta and fennel salad
- Artisan mixed greens with seasonal garden vegetables, berries with 3 cheese peppercorn dressing and white balsamic vinaigrette
- Grilled romaine hearts, smoked bacon lardons, aged local Asiago with house made caesar dressing

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+ Entrées

(with Chef's potato and seasonal vegetables)

- Prime Rib Carvery with bone marrow jus (add \$6.00pp)
- Seafood Casserole
- Roasted leg of lamb with black garlic mint jus
- Grilled 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 Sustainable Blue 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)

- Eggplant and Mushroom Caponata Grilled eggplant filled with balsamic glazed rain forest mushrooms and topped with vegan cheese (Vegan/Gluten Free)

+ Dessert Table

- Pastry chef's decadent display of assorted glazed mousse cakes, eclairs, tarts, layer cakes, macarons, and hand dipped chocolate truffles

Chef's Sample Tasting Menu

* Minimum 25 people

\$125

+ Amuse

Clam chip/ truffle aioli/ vegetable escabeche/ cured duck egg yolk

+ First

Lobster and dragons' breath terrine/ pickled sweet peppers/ caramelized onion crème fraiche emulsion/ duck prosciutto crackling

+ Second

Smoked Cherry sorbet/ foie gras mousse/ buckwheat cracker

+ Entrée

Sous vide 4 oz Bison tenderloin wrapped in butter poached cabbage/ white asparagus/ chive ash lacquered celeriac/ bone marrow merlot reduction

+ Dessert

Chocolate, maple and biscoff truffle/ haskap and spiced honey coulis/ preserved wild NS blueberry foam/ Dutch processed cocoa sponge.

+ Petit four

Sea salt butterscotch thumbprint sable/ White chocolate coated pear/ Apple pomme d'or pate de fruit

We are happy to customize a tasting menu and have our sommelier pair wines at an additional cost

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