



Evening



Dinner buffet * Minimum 50 people

\$58 per person for one entrée **\$67** per person for two entrées **\$78** 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
- ✦ Beef and quinoa
- ✦ Roasted corn chowder
- ✦ Seafood chowder * Add \$5 person

Salad

- ✦ Traditional Caesar
- ✦ Grilled apple and sun-dried tomato with mixed greens, carrots, beets & maple vinaigrette (Vegan)
- ✦ Caprese salad - Sliced mozza, tomatoes, fresh basil, olive oil and drizzled with balsamic glaze
- ✦ Red Bliss potato salad - Baby potatoes, leeks, eggs and peppers with a herb vinaigrette
- ✦ Pasta salad - Rotini, mixed peppers, dill with an asiago 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
- ✦ Beef bourguignon - Red wine braised beef with pearl onions and mushrooms
- ✦ Potato gnocchi with pomodoro sauce (GF)
- ✦ Chicken breast stuffed with sun-dried tomatoes and goat cheese in a cajun alfredo sauce
- ✦ Vegetable falafel with cilantro yogurt drizzle
- ✦ Roasted lamb leg, rosemary and garlic rubbed with sun-dried tomato espagnole
- ✦ Corn bread & herb crusted pork loin with chorizo demi
- ✦ Chicken fricassee - white wine braised chicken with creamy mushroom sauce
- ✦ 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 cod with roasted peppers and coconut curry sauce
- ✦ Sustainable Blue salmon piccata with caper butter sauce
- ✦ Mushroom risotto - Wine deglazed forest mushrooms and creamy coconut leek risotto (Vegan/GF/DF)
- ✦ Caponata - Braised eggplant, mixed peppers, onions, olives, capers and San Manzano style tomatoes (Vegan/GF/DF)

Chef Attended Carvery

***\$175 per chef**

- ✦ Smoked beef brisket with red currant au jus
- ✦ Chicken roulade rolled with sun-dried tomato and haloumi with maitake mushroom sauce
- ✦ Sustainable Blue Atlantic salmon, cedar planked with calamansi citrus veloute
- ✦ Prime rib with Yorkshire pudding and red wine demi * Add \$10 per person

Dessert buffet

- ✦ **Maritimer**
Blueberry grunt, haskap chocolate mousse cake, apple cinnamon crisp, pecan tarts and carrot cake (GF/Vegan)
- ✦ **Sweets table**
Assorted tarts, cheesecakes, layer cakes, macarons & chocolate dipped strawberries (GF/Vegan)
- ✦ **Pinnacle**
Chocolate truffle cakes, black forest mousse cakes, mini opera cake, coconut chocolate ganache tarts (GF/Vegan) 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 and yuzu pearls, smoked salt
- + Mushroom au gratin (add \$3)
Mixed mushrooms, leeks and shallots slow braised in a garden velouté with panko and vegan cheese
- + Beef cheeks (add \$3)
24 hours wine braised, seared potato fondant, truffle aioli, cured duck egg
- + Salmon tataki (add \$3)
Roasted sesame crusted Sustainable Blue salmon with fried shallots, cucumber, jalapeno & black garlic herb yuzu vinaigrette
- + Mesclun herb, grilled bosc pear, crumbled goat cheese, and spiced pecans with balsamic and olive oil dressing
- + Burrata, roasted beets, grape tomato, white wine poached peaches, balsamic crouton, herb olive oil
- + 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
- + Basil and goat cheese tomato bisque
- + White bean, bacon and pumpkin oil
- + Mushroom bisque with grilled portobello and truffle crouton
- + Lobster bisque Add \$5 person
- + Seafood chowder Add \$5 person
- + Caribbean tomato seafood chowder Add \$5 person

Sorbet

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

Entrées

- + Chicken breast stuffed **\$59**
with mushroom duxelle with a red wine
jus and roasted herb red potato
- + Atlantic crab cake with black pepper aioli, **\$64**
grilled lemon, roasted tomato, jalapeno relish
and grilled corn niblets
- + Grilled 12oz prime rib of **\$72**
beef with Yorkshire pudding, merlot jus, and
herb mashed potato
- + Seared Sustainable Blue Atlantic **\$59**
salmon with glazed carrots, edamame
and herb velouté
- + Grilled 8oz striploin, **\$77**
Manhattan cut, sea salt and orange rubbed with
buttered beans, gold mashed potatoes and a bone
marrow jus
- + Halibut **\$62**
Butter poached, lemon pumpkin risotto,
seared lemon and parmesan broth
- + Panko breaded chicken breast **\$59**
topped with Asiago & Parmesan cheese with
Provencal tomato sauce and herb roasted
fingerling potato (GF)
- + Beef cheeks **\$60**
Guinness braised with root vegetables
- + Bone-in beef short rib **\$69**
8hr red wine braised beef short rib, peppercorn demi
with asparagus and German style smashed potatoes
- + Braised pork **\$58**
Cider braised with edamame and potato fricassee
- + Roast pork chop. **\$58**
Apple cider and maple glazed with bean cassoulet,
charred brussels sprouts and brandy mulberry jus
- + Spring pea risotto **\$56**
Stuffed in a roasted zucchini topped with
parmesan & puttanesca
- + Eggplant and mushroom caponata **\$56**
grilled eggplant filled with balsamic glazed rain forest
mushrooms and topped with vegan cheese
(GF/Vegan)
- + Zucchini, chickpeas and eggplant timbale **\$56**
with tomato herb velouté (GF/Vegan)

Dessert

- + Mango layer cake, mango coulis, tropical fruit and
white chocolate cream
- + Key lime cheesecake, zesty ganache & crumble
- + Chocolate truffle cake, amaretto tuile and
salted caramel
- + Vanilla bean crème brûlée with sour cherry macaron
- + Coconut cream tart with lemon curd and fresh berries
- + Yuzu lemon mousse cake, pistachio micro sponge,
raspberry coulis & edible flowers
- + 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, soppressata, chorizo, duck rilette, smoked salmon pate, Brie, Dragon's breath, Gorgonzola, aged cheddar, preserves, nuts and dried fruit, 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, 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

+ Entrées

(with Chef's potato and seasonal vegetables)

- Prime rib carvery with bone marrow jus (add \$10.00pp)
- Seafood casserole
- 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 with butter tomato sauce
- Sweet potato wrapped citrus & herb marinated tofu roulade with maple ginger glaze (GF/Vegan)
- Eggplant and mushroom caponata Grilled eggplant filled with balsamic glazed rain forest mushrooms and topped with vegan cheese (GF/Vegan)

+ Dessert Table

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

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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 bischoff 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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