



BUFFET

The menu allows for a range of choices.

Assorted buns and butter.

SALADS

Choose two:

- Organic mixed greens with choice of dressings
- Caesar salad with focaccia croutons
- Italian marinated vegetable
- Fusilli pasta with shrimp, black olives and creamy dressing
- Oriental noodle with honey-soy dressing Spinach with honey-toasted pecans, mandarin oranges, fresh strawberries and raspberry vinaigrette
- Greek with fresh mint vinaigrette
- Creole style coleslaw with chipotle and poppy seed dressing

STARCHES

Choose two:

- Roasted garlic mashed potatoes
- Wild rice pilaf
- Herb roasted red potatoes
- Citrus basmati rice
- Stuffed potatoes with aged cheddar and bacon
- Parmesan scalloped potatoes
- Maple glazed sweet potatoes

VEGETABLES

Choose two:

- Honey glazed carrots with fresh dill
- Sauteed vegetable medley
- Harvest roasted root vegetables
- Sauteed green beans with mushrooms and soy sauce
- Braised cabbage and fennel



ENTREES

Choose one:

- Baked Salmon with clam and dill stuffing
- Roast chicken with cranberry and apricot stuffing, served with wild mushroom sauce
- Ukrainian cabbage rolls
- Traditional turkey with sage bread stuffing
- Tuscan chicken and sausage

CARVED ITEM

Choose one:

- Herb roasted prime rib of beef with red wine demi-glaze
- Roast loin of pork with rosemary sauce
- Roast baron of beef
- Maple glazed ham

DESSERTS

Choose up to two:

- Devil's food layer cake, lemon layer cake
- carrot cake
- strawberry shortcake
- chocolate cream pie
- bumble berry pie
- apple pie
- lemon meringue pie
- chocolate cheesecake
- turtle cheesecake
- Bailey's Cheesecake
- and/or fresh fruit tray.

The selection is not limited to the list provided & we can accommodate for food allergies & vegetarians

\$43.00 pp plus taxes & 15% gratuity

You can also add a Pasta Station for \$5 pp and choose one of the following:

Four Cheese Lasagne, Penne with sautéed seafood medley, Creole Jambalaya with shrimp & sausage, Perogies with bacon, onions, & sour cream, OR Baked Rigatoni with Spare-Ribs

Children under 5 are free and aged 5-12 are half price.



PLATED DINNER

SALADS – CHOOSE ONE

- Organic mixed greens with honey-toasted pecans, fresh strawberries, mango and raspberry vinaigrette
- Classic Caesar with focaccia croutons and roasted garlic dressing
- Spinach salad with maple-toasted almonds, caramelized peas, sun-dried cranberries and a warm bacon and honey dressing
- Roasted vegetable salad composed of eggplant, zucchini, peppers and red onion on a bed of greens, with a sun-dried tomato vinaigrette
- Insalata Caprese - a composed salad of fresh tomatoes, basil, soft mozzarella on a bed of mixed greens, drizzled with balsamic vinaigrette

MAIN COURSE – CHOOSE ONE

- Herb roasted prime rib of beef napped with a red wine and rosemary demi-glaze, served with roasted garlic Duchesse potatoes and seasonal roasted vegetables
- Sage-rubbed roasted chicken with an apricot and sun-dried cherry stuffing, topped with a wild mushroom sauce, accompanied by wild rice pilaf and seasonal roasted vegetables
- Cedar planked salmon with grilled asparagus and Béarnaise sauce, served with citrus rice pilaf and seasonal roasted vegetables
- Herb-crust rack of lamb with a port wine demi-glaze, wild mushroom risotto and seasonal roasted vegetables
- Seared duck breast with a blackberry reduction, potatoes, and seasonal roasted vegetables
- Double cut pork chop with caramelized apples, red wine jus, roasted baby potatoes, and seasonal roasted vegetables
- Spice-rubbed filet of beef with peppercorn brandy cream sauce, roasted fingerling potatoes, and seasonal roasted vegetables

DESSERTS – CHOOSE ONE

- Flourless chocolate torte with vanilla bean ice cream, garnished with house-made cookies
- Twelve layer Dobos Torte(flourless, chocolate) with chocolate ice cream, chocolate garnish
- Bumbleberry Linzertorte with vanilla bean ice cream and a house-made cookie garnish
- Strawberry Semifreddo (a frozen dessert) with strawberry compote, house-made cookie garnish
- White chocolate mascarpone cheesecake with raspberry coulis, house-made cookie garnish

\$49.95 pp plus 15% gratuity

Add a sorbet course for an additional \$3 pp. Add a chocolate truffle as a finale for an additional \$1.25 pp.

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