



---

## BUFFET MENU

---

### *Proteins:*

*Please choose any 2 of the following:*

Roasted Alberta tenderloin, thyme-infused horseradish, salsa verde – *add \$5*

Glazed bone-in chicken, olives, honey dates, garlic, sweet white wine marinade

Pan-fried Ontario pickerel, sautéed forest mushrooms, brown butter, toasted hazelnuts – *add \$7*

Piri piri chicken kebabs, lime aioli

Garlic and cracked chili grilled shrimp kebab, citrus remoulade – *add \$1*

Grilled flat iron, salsa verde, roasted garlic aioli

Jerk-spice rubbed filet of salmon, coconut lime cream

Tuscan grilled chicken breast, garlic, herbs, grilled lemon, rosemary aioli

Grilled calamari, lemon, roasted garlic, kalamata, cherry tomato relish

Beef kebabs, ginger, garlic, chili and coconut milk marinade, cilantro, spicy cashew dip

Porchetta roast, fennel seed, cracked chili, sweet/sour roasted peppers, natural juices (min. 10 ppl.)

Pan-fried marinated tofu, braised kale, ginger cashew dressing, shredded carrot, beet

Roasted Heritage salmon, panko tarragon crust, citrus beurre blanc

Roasted veal loin, rosemary, pancetta shallot jus – *add \$2*

Mediterranean Braised lamb, infornata olives, rosemary, plum tomatoes

Red-wine braised shortrib, natural jus – *add \$3*

Tarragon spinach stuffed breast of chicken, vermouth orange butter

Seared branzino, warm fennel salad, citrus, parsley, mint – *add \$3*

Potato cannelloni, Jerusalem artichoke/butternut squash filling, carrot fennel jus (vegan)



## *Starches:*

*Please choose 1 of the following:*

Orzo pasta salad, arugula, caramelized shallots, toasted walnuts, shaved parm, lemon olive oil

---

Celeriac Yukon Gold mashed potato, chives, creamery butter

---

Cavatone pasta, housemade sugo, grilled peppers, zucchini, red onion, eggplant

---

Roasted creamer potatoes, field beans, charred corn, semi-dried cherry tomato, herb vinaigrette

---

Rosemary, honey grilled sweet potato

Potato galette, brie, caramelized onion, butter

---

Southwestern rice salad, black beans, red peppers, cilantro vinaigrette

---

Quinoa, lentil salad, dried cranberry, crisp celery, cucumber lemon vinaigrette

---

Roasted fingerlings, thyme, parsley, sea salt

---

Basmati wild rice pilaf, aromatic vegetables, pickled herbs

---

Sweet potato Yukon gratin, gruyere, garlic, thyme

## *Vegetables:*

*Please choose 1 of the following:*

Marinated rapini, pickled chilis, roasted garlic, toasted hazelnuts

---

Roasted cauliflower, fennel, carrot and onion, toasted fennel seed, lemon

---

Crisp beans, yellow and red tomatoes, pickled onion, tarragon vinaigrette

---

Sautéed broccoli, pancetta, lemon caper butter

---

Grilled seasonal vegetables: peppers, zucchini, onion, mushrooms, etc.

Rosemary-roasted butternut squash, brown sugar, garlic

---

Roasted roots, honey and herbs

---

Swiss chard and mushroom sauté, herbs

---

Green beans, caramelized shallot, butter, toasted almonds

---

Asparagus, black olive vinaigrette, shaved parm – *add \$2*

---

Wilted greens: Kale, Savoy cabbage, escarole, shallots, thyme





## *Salads:*

*Please choose 1 of the following:*

Crisp romaine, roasted garlic dressing,  
fried capers, shaved parmesan, crisp  
pancetta

\_\_\_\_\_

Sweet and bitter greens, gorgonzola,  
crisp pear, red wine vinaigrette

\_\_\_\_\_

Black kale, apple, carrot, shaved brussel  
sprout, dried cranberries, poppyseed  
onion vinaigrette

\_\_\_\_\_

Bibb lettuce, romaine, watermelon  
radish, sunflower seeds, cherry  
tomatoes, tarragon herbed vinaigrette

Spinach, frisée, apple, candied walnuts,  
double smoked bacon, cider vinaigrette

\_\_\_\_\_

Baby arugula, roasted beets, beet  
vinaigrette, pepitos, chevre

\_\_\_\_\_

Baby spinach, shaved fennel, citrus  
segments, torn mint, almonds, orange  
vinaigrette

## *Desserts:*

*Please choose 1 of the following:*

Signature cake (French orange,  
chocolate, carrot, etc), buttercream,  
seasonal garnish

\_\_\_\_\_

Spiced mixed nut tart, salted caramel,  
dark chocolate sauce

\_\_\_\_\_

Caramelized apple, spiced gateau, ginger  
cream

\_\_\_\_\_

Flourless chocolate torte, hazelnuts,  
citrus, orange Cointreau crema

\_\_\_\_\_

French lemon tart, sable crust,  
blackberry coulis

Miniature lemon meringue pie, dark  
chocolate raspberry ganache cups, mini  
cupcakes (3 pieces per)

\_\_\_\_\_

Assorted mini desserts squares, cookies,  
cupcakes, tarts (4 per)

\_\_\_\_\_

Fresh sliced fruits and berries, artfully  
presented

\_\_\_\_\_

Selection of local artisanal cheeses, fresh  
and dried fruits, assorted crisps and  
crackers – *add \$7*

\_\_\_\_\_

Espresso cheesecake, chocolate glaze,  
cookie crumb crust



*Starting at \$52 per person plus HST*  
All dinners include:  
Assorted breads and butter, coffee and tea

Surcharge of \$5 per person for dinners under 8 people

