



BUFFET MENU

Proteins: Please choose any 2 of the following:

Roasted Alberta tenderloin, thyme
horseradish, red wine demi – *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

Garlic and cracked chili grilled shrimp
scallop kebab, citrus remoulade – *add \$4*

Grilled flat iron, salsa verde, roasted
garlic aioli

Beet marinated salmon, dill chive
sour cream

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)

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

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

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

Potato galette, brie, caramelized onion,
butter

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

Roasted fingerlings, thyme, parsley, sea
salt

Basmati wild rice pilaf, aromatic
vegetables, picked herbs



Vegetables: Please choose 1 of the following:

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| Marinated rapini, pickled chilis, roasted garlic, toasted hazelnuts
_____ | Roasted Brussels sprouts, pancetta, shallots and orange zest
_____ |
| Roasted cauliflower, fennel, carrot and onion, toasted fennel seed, lemon
_____ | Honey-roasted roots vegetables, herbs
_____ |
| Sautéed broccoli, pancetta, lemon caper butter
_____ | Swiss chard and mushroom sauté, herbs
_____ |
| Grilled seasonal vegetables: peppers, zucchini, onion, mushrooms, etc. | Green beans, caramelized shallot, butter, toasted almonds |

Salads: Please choose 1 of the following:

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| Crisp romaine, roasted garlic dressing, fried capers, shaved parmesan, crisp pancetta
_____ | Spinach, frisée, apple, candied walnuts, double smoked bacon, cider vinaigrette
_____ |
| Sweet and bitter greens, gorgonzola, crisp pear, red wine vinaigrette
_____ | Baby arugula, roasted beets, beet vinaigrette, pepitas, chevre
_____ |
| Greens and black kale salad, apple, carrot, shaved brussel sprout, dried cranberries, poppyseed onion vinaigrette | Baby spinach, shaved fennel, citrus segments, torn mint, almonds, orange vinaigrette |





Desserts: Please choose 1 of the following:

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

Caramelized apple, spiced gateau, cider brandy cream

Flourless chocolate torte, hazelnuts, citrus, orange Cointreau crema

Blood orange tartlet, dark chocolate sauce

Shiraz-poached pear, spiced nut and dried fruit filling, vanilla crème anglaise

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*

Starting at \$52 per person plus HST
All dinners include assorted breads and butter

Some items are available served room temperature or hot, please inquire.
Surcharge of \$5 per person for dinners under 6 people

