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## BUFFET MENU

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### *Proteins*

*Please choose any 2 of the following*

Roasted Alberta tenderloin, thyme  
horseradish, red wine demi – *add \$5*

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

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Pan-fried Ontario pickerel, sautéed forest  
mushrooms, brown butter, toasted  
hazelnuts

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

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Grilled flat iron, salsa verde, roasted  
garlic aioli

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Beet marinated salmon, dill chive  
sour cream

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

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Tarragon spinach stuffed breast of  
chicken, vermouth orange butter

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

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

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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

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Celeriac Yukon Gold mashed potato,  
chives, creamery butter

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

Potato galette, brie, caramelized onion,  
butter

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

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Roasted fingerlings, thyme, parsley, sea  
salt

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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<br>_____       | Roasted Brussels sprouts, pancetta, shallots and orange zest<br>_____ |
| Roasted cauliflower, fennel, carrot and onion, toasted fennel seed, lemon<br>_____ | Honey-roasted roots vegetables, herbs<br>_____                        |
| Sautéed broccoli, pancetta, lemon caper butter<br>_____                            | Swiss chard and mushroom sauté, herbs<br>_____                        |
| 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<br>_____                    | Spinach, frisée, apple, candied walnuts, double smoked bacon, cider vinaigrette<br>_____ |
| Sweet and bitter greens, gorgonzola, crisp pear, red wine vinaigrette<br>_____                                    | Baby arugula, roasted beets, beet vinaigrette, pepitas, chevre<br>_____                  |
| 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

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Caramelized apple, spiced gateau, cider  
brandy cream

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Flourless chocolate torte, hazelnuts,  
citrus, orange Cointreau crema

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Blood orange tartlet, dark chocolate  
sauce

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

Gourmet bite-size desserts: Dark  
chocolate/raspberry ganache cups,  
lemon tartlets/torched meringue, mini  
cupcake (3 pieces)

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

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Fresh sliced fruits and berries, artfully  
presented

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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

