



BUFFET MENU

Proteins

Please choose any 2 of the following

Roasted Alberta tenderloin, thyme horseradish, salsa verde – *add \$6*

Chicken Marbella: Glazed bone-in chicken with olives, dates, sweet white wine marinade

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

Lime and cracked chili marinated shrimp scallop and white fish kebab, citrus remoulade– *add \$4*

Grilled flat iron, salsa verde, roasted garlic aioli

Miso glazed salmon, sesame-ginger slaw

Roasted butternut squash and chicken in a rosemary cream sauce, caramelized onion

Boneless red-wine braised short rib, natural jus– *add \$4*

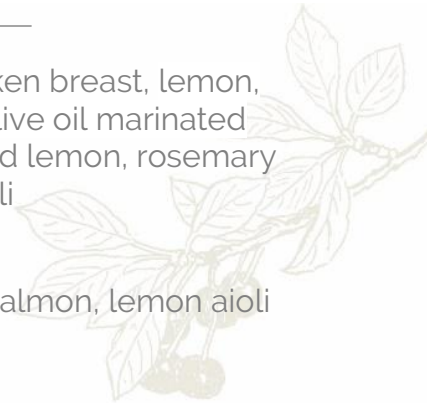
Tarragon spinach stuffed chicken breast, vermouth orange butter

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, lemon, rosemary, garlic, olive oil marinated chicken breast, grilled lemon, rosemary aioli

Lemon dill roasted salmon, lemon aioli





Starches

Please choose 1 of the following

Orzo pasta salad, caramelized shallots,
arugula, toasted walnuts, shaved
parmesan,
lemon vinaigrette

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

Marinated rapini, pickled chilis, roasted
garlic, toasted hazelnuts

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

Sautéed broccoli, pancetta, lemon caper
butter

Grilled basil rubbed seasonal vegetables:
peppers, zucchini, onion, mushrooms

Pea sauté; sugar snaps, snow peas and
English peas sautéed in creamery butter,
mint, cracked pepper

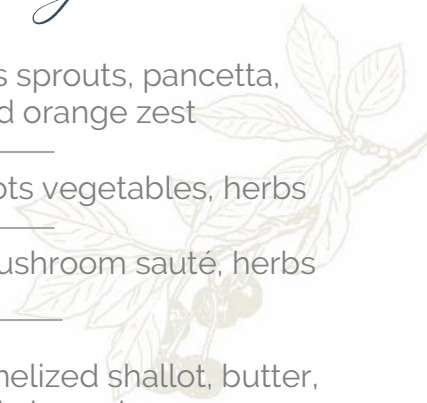
Roasted Brussels sprouts, pancetta,
shallots and orange zest

Honey-roasted roots vegetables, herbs

Swiss chard and mushroom sauté, herbs

Green beans, caramelized shallot, butter,
toasted almonds

Roasted Za'atar spiced heirloom carrots,
citrus zest





Salads

Please choose 1 of the following

Crisp romaine, roasted garlic dressing, herbed croutons, shaved parmesan, crisp pancetta

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

Greens and black kale salad, apple, carrot, shaved Brussel sprout, dried cranberries, poppyseed onion vinaigrette

Crisp Boston, shaved watermelon radish, cherry tomatoes, sunflower seeds, sherry vinaigrette

Spinach, frisée, apple, toasted pecans, double smoked bacon, cider vinaigrette

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

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

Gazpacho salad: tri-colored peppers, ripe tomatoes, cucumbers, red onion, cilantro 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 – *add \$3*

Blood orange tartlet, dark chocolate sauce – *add \$3*

Shiraz-poached pear, spiced nut and dried fruit filling, vanilla crème anglaise – *add \$2*

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

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 \$56 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 less than 8 people

