

### PROTEIN

#### PLEASE CHOOSE ANY TWO:

GRILLED PIRI PIRI CHICKEN KEBAAS (GF, DF)

sweet peppers, vidalia onions, lime aioli

ONTARIO PAN-SEARED PICKEREL (GF, DF)

brown b utter, sauteed mushrooms, leek, toasted hazelnuts \*only available warm

HERB-RUBBED ROASTED BEEF TENDERLOIN (GF, DF)

cool (fully cooked) served with thyme-infused horseradish, salsa verde - add \$6 warm servd with thyme-infused horseradish, beef jus - add \$6

SKEWERED & GRILLED GARLIC AND CHILI SHRIMP citrus remoulade

PAN-SEARED SALMON, LEMON | MUSTARD | TUMERIC AIOLI (GF, DF)

heirloom radish and Pink Lady apple slaw

RED-WINE BRAISED SHORT RIB (GF, DF)

natrual jus.- add \$6 \*only available warm

TUSCAN CHICKEN BREAST (GF, DF)

marinated in lemon, garlic and rosemary, rosemary aioli

SEARED AAA FLAT IRON (GF)

butternut squash puree, grilled treviso, chives - add \$3

POTATO "CANNELLONI" (GF, DF, VEGAN)

jerusalem artichoke & butternut squash filling, carrot fennel jus \*only available warm

LEMON DILL SALMON (GF, DF)

herbed lemon aioli, shallots

SHAWARMA CAULIFLOWER (GF, V)

spiced & roasted cauliflower, labneh, beet hummus, green tahini (vegan withouth labneh)



### STARCH AND VEG

#### PLEASE CHOOSE ONE OF EACH:

ORZO ARUGULA SALAD

caramelized shallots, toasted walnuts, shaved parm, lemon olive oil

YUKON GOLD POTATO & CELERIAC MASH (GF)

milk, butter, chives \*available warm only

CREAMY BUTTERNUT SQUASH PENNE (DF)

sage walnut crumb topping

CREAMER POTATO & CHARED CORN SALAD (GF,DF)

roasted creamers, field beans, charred corn, semi-dried tomatoes, herb vinaigrette

ROASTED FINGERLINGS (GF, DF, VEGAN)

paprika, thyme, parsley, lemon, olive oil

BASMATI WILD RICE PILAF (GF, V) aromatic vegetables, spring peas, herbs \*available warm only

QUINOA AND LENTIL SALAD (GF, DF, VEGAN)

dried cranberry, crisp celery, cucumber, lemon vinaigrette \*available cool only

POTATO & BRIE GALETTE (GF)

caramelized onion, thyme

CHARRED BROCCOLINI W/ CHILI RELISH (GF, DF, VEGAN) toasted garlic chips

MISO-BUTTER ROASTED Broccoli (GF, V)

lime, sesame seeds \*available warm only

ROASTED CAULIFLOWER, CARROT & FENNEL (GF, DF, VEGAN)

red onion, toasted fennel seed, lemon

GREEN GODDESS ROASTED ROOTS (GF, DF, V)

carrot, radish and beets, creamy green goddess dressing, leek hay

SPRING PEA SAUTEE (GF, V)

sugar snap, snow peas, english peas, butter, mint and sea salt \*available warm only

ROASTED BRUSSEL SPROUTS (GF, DF) pancetta, shallots, orange zest \*available warm only

BASIL-RUBBED GRILLED & ROASTED VEGETABLES (GF, DF, VEGAN)

may include: sweet peppers, onions, zucchini, mushrooms, yams, etc.







## SALADS

#### **PLEASE CHOOSE ONE:**

SWEET & BITTER GREENS WITH GORGONZOLA (GF) crisp pear, candied walnuts, red wine vinaigrette

GREENS & BLACK KALE SALAD (GF, DF, V) crisp apple, carrot, shaved brussel sprouts, dried cranberries, poppyseed onion vinaigrette

#### CLASSIC CAESAR

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

BOSTON LETTUCE, WATERMELMON RADISH AND CHERRY TOMATOES (GF, DF, V) sunflower seeds, sherry vinaigrette

SPINACH & FRISEE SALAD (GF, DF) apple, candied walnuts, double smoked bacon, cider vinaigrette

BABY ARUGULA & ROASTED BEET SALAD (GF, V) pepitos, chevre, herbed croutons, beet vinaigrette

BABY SPINACH & FENNEL SALAD (GF, DF, VEGAN) citrus segments, torn mint, almonds, orange vinaigrette

GAZPACHO SALAD (GF, DF, VEGAN) tri-coloured peppers, ripe tomatoes, cucumbers, red onion, cilantro vinaigrette

## DESSERTS

#### PLEASE CHOOSE ONE:

CARAMELIZED APPLE SPICED GATEAU candied walnut, maple creme anglaise

FLOURLESS CHOCOLATE TORTE (GF) hazelnuts, citrus, orange Cointreau crema - add \$3

SIGNATURE CAKE SELECTION (GF AVAILABLE) choice of: French orange, triple chocolate fudge, spiced carrot or lemon, buttercream and seasonal garnish

BLOOD ORANGE TARTLET dark chocolate sauce, candied zest - add \$3

GOURMET BITE-SIZE DESSERTS (GF UPON REQUEST) dark chocolate raspberry ganache cups, lemon tartlets with torched meringue, mini cupcakes (3 pcs per)

STUFFED SHIRAZ POACHED PEAR (GF, DF) spiced nut and dried fruit filling, dark chocolate sauce - add \$2

ASSORTED BITE-SIZE DESSERTS (GF UPON REQUEST) Chef's choice of squares, cookies, cupcakes and tarts (4 pcs per)

FRESH SLICED FRUITS seasonal fruits and berries, artfully presented

SELECTION OF PREMIUM & ARTISANAL CHEESES imported and premium cheese, fresh and dried fruits, assorted crisps and crackers - add \$4





# FAQ

#### ARE THE FOODS SERVED WARM OR COOL?

All items on our buffet menu are created to be served either warm or cool unless otherwise noted. The time of year and available oven space should be considered when deciding whether or not to serve foods warm or at room temperature. Please discuss how you would like your foods served with your event planner.

#### HOW MUCH FOOD AM I GETTING?

Each guest will receive 4 oz. of each of the 2 proteins (8 oz total), and 8 oz of each the starch, vegetable and salad. This is a generous portion of food for most.

#### HOW DOES THE BUFFET LOOK?

Depending on the menu, staff and rentals involved, buffet items would be served on a combination of porcelain platters and bowls and chafing dishes. There is also the option to have foods delivered cool on recyclable caterware (ready to unwrap and serve - add \$2 pp) if you are looking for drop off foods or are looking to keep rental costs to a minimum. We do not provide decor but can arrange for this if desired.

#### IS THERE A MINIMUM GUEST COUNT?

Yes, there is a minimum guest count of 10 people to order a buffet. For events with fewer than 10 guests, a \$15 pp surcharge will apply.

#### WHAT ABOUT BREAD & BUTTER, COFFEE & TEA?

We've found that these items are no longer as popular as they once were. So in the interest of reducing overall costs, we have opted not to include these items on our standard menu. They are indeed available as an add-on however; Please discuss including them with your event planner should you like.

