

# DINNER BUFFET \$45



## FRESH BAKED ARTISAN BREAD

whipped parmesan butter

## CLASSIC CAESAR SALAD

cornbread croutons, fresh parmesan,  
house-made caesar dressing

## BABY SPINACH SALAD

crumbled feta, pickled red onion,  
fresh strawberries, agave vinaigrette

## SEASONAL VEGETABLES

fresh & local  
\*see seasonal vegetable page

## ROASTED GARLIC MASHED POTATOES

Kennebec potatoes, garlic, cream

## COCONUT JASMINE RICE

star anise infused rice

## BUTTERNUT SQUASH RAVIOLI

fresh parmesan, pumpkin seeds, yam crisp  
aurora sauce

## BACON-WRAPPED CHICKEN CONFIT

slow cooked chicken breast, creamy beurre blanc

## MAPLE MARINATED SALMON

100% Canadian maple syrup, peach salsa

## GRILLED ROAST OF STRIPLOIN

black pepper & herb crusted, rosemary jus

## WHITE CHOCOLATE CHEESECAKE

oreo cookie crust, white chocolate ganache,  
dark berry compote, caramel drizzle

## COFFEE OR TEA

price does not include 5% GST & 18% gratuity.

MINIMUM 30 GUESTS

# DINNER BUFFET \$52



## FRESH BAKED ARTISAN BREAD

whipped parmesan butter

## WILD RICE & COUSCOUS SALAD

avocado, grape tomatoes, grilled corn,  
white balsamic vinaigrette

## BABY SPINACH SALAD

crumbled feta, pickled red onion,  
fresh strawberries, agave vinaigrette

## SEASONAL VEGETABLES

fresh & local  
\*see seasonal vegetable page

## RED & WHITE BABY POTATOES

rosemary, lemon roasted

## COCONUT JASMINE RICE

star anise infused rice

## VEGETABLE STRUDLE

puff pastry, roasted veg, goat cheese,  
fresh chipotle pesto

## GOAT CHEESE STUFFED CHICKEN

chipotle marinated chicken breast, crusted in fresh herbs

## MAPLEWOOD SMOKED SALMON

fresh local salmon, smoked with maplewood chips,  
cucumber dill salsa

## OVEN ROASTED STRIPLOIN

grainy dijon & herb crusted, rosemary jus

## TIRAMISU

espresso cream, dark chocolate sauce,  
dusted with cocoa powder

## COFFEE OR TEA

price does not include 5% GST & 18% gratuity.

**MINIMUM 30 GUESTS**

# SEASONAL VEGETABLES



LEMON ROASTED ASPARAGUS  
(March-June)

NUTMEG DUSTED YAMS, PARSNIPS, & BRUSSELS SPROUTS  
(Spring, Fall, Winter)

HARISSA SPICED PARSNIPS, KALE, & CARROTS  
(Spring)

SNAP PEAS & GOLDEN BEETS  
(Spring/Summer)

GRILLED CORN WITH CREOLE BUTTER  
(Summer)

YELLOW & GREEN SUMMER SQUASH  
(Summer)