

BUFFET DINNER ONE

Hearth breads and rolls with sweet butter

Fusilli pasta salad with roasted vegetables, white balsamic and basil dressing

Spinach salad with egg, mushroom and grated padano with raspberry dressing

Country salad of tomatoes, cucumbers and red onions, white balsamic and basil dressing

MAIN ENTREE

Select One or Two Main Entrees

Chicken

Breast of chicken with teriyaki glaze and grilled pineapple

Rosemary and herb crusted breast of chicken

Grilled breast of chicken with red onion and plumped apricot sauce

Beef

Prime beef marinated with lime leaf, ginger and chili seared

And finished in a green curried coconut sauce.

Prime beef mopped with honey mustard, cracked pepper and fresh herbs, roasted and sliced,
fresh spiced apricot compote or roasted garlic jam

Prime striploin of beef roasted and sliced with a mushroom sauce

Salmon

Atlantic salmon marinated with maple syrup, sage and shallot

Roasted and glazed with maple butter

Atlantic salmon marinated with olive oil, fresh herbs and lemon

Roasted with lemon tarragon butter

SIDES

Herbed orzo and rice pilaf and rosemary carrots

DESSERT

A sweet table selection of tarts and treats to tempt your taste buds.

Freshly brewed Vienna coffee and herbal teas will be served

One Entrée \$34.95 pp

Two Entrees \$42.95 pp

FIVE TIME WINNER!!!

"Best Catered Event in
Canada 2000-2003 & Best
Wedding in Canada 2004"



CANADIAN EVENTS INDUSTRY AWARDS

BUFFET DINNER TWO

Hearth baked rolls and breads with savoury spreads

Choice of three salads

Roasted root vegetable salad of parsnip and carrot with pearl onion, olive oil and lemon

Broccoli and mushroom salad with mirin, ginger and miso dressing

White and wild rice salad with sun dried cranberry and chives

Grilled zucchini slices with smoked tomato dressing and asiago cheeses

Muse of marinated Calamata and spiced green olives

Braided planked Atlantic salmon drizzled with maple syrup, maple butter and dusted with maple sugar

Grilled petite breasts of chicken marinated in lemon and oregano

Black pepper gemelli pasta with fresh dill, rosemary and scallions, snow crabmeat

Our pastry selection of miniature sweets, tarts, cookies, squared and brownies

Freshly brewed Vienna coffee and herbal teas will be served
\$42.95 pp

BUFFET DINNER THREE

Hearth baked rolls and breads with savoury spreads

Carrot julienne salad with mint, oranges and dill

Romaine salad with lime and roasted garlic vinaigrette, parmesan biscuit shards

Yukon potato salad with thyme, pommery mustard, celery and radish in a tarragon dressing

Paysanne salad of vine ripened tomatoes, bocconcini cheese, English cucumber, sweet peppers and basil in a lemon olive oil dressing

Fresh chicken breast butter flied and stuffed with a sauté of vegetables and draped with smoked provolone cheese, napped with smoked tomato sauce

Roulade of beef striploin in a Madagascar green peppercorn sauce

Roasted salmon glazed with plum teriyaki and sided with pineapple salsa

Basmati and wild rice pilaf

Our selection of tarts, flans, cookies and petite pastries

Fresh fruit platter

Freshly brewed Vienna coffee and herbal teas will be served

\$47.95 pp with Three Entrees