



Buffet Dinner Menu

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.

COFFEE AND TEA SERVICE

Freshly brewed Vienna coffee and herbal teas will be served

*One Entrée \$34.95 pp
Two Entrees \$42.95 pp*

*One Entrée without dessert \$29.95 pp
Two Entrees without dessert \$37.95 pp*



Tel. 416.288.0886
Fax. 416.288.0811
events@cateredaffaire.com
www.cateredaffaire.com



Breakfast & Luncheon Corporate Menus

BUFFET DINNER TWO

Hearth baked rolls and breads with savoury spreads

SIDES (3 choices)

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

MAIN ENTREES

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

DESSERT

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

COFFEE AND TEA SERVICE

Freshly brewed Vienna coffee and herbal teas will be served

\$42.95 pp



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Breakfast & Luncheon Corporate Menus

BUFFET DINNER THREE

Hearth baked rolls and breads with savoury spreads

SIDES

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

MAIN ENTREES

Fresh chicken breast butter fried 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

DESSERT

Our selection of tarts, flans, cookies and petite pastries

Fresh fruit platter

COFFEE AND TEA SERVICE

Freshly brewed Vienna coffee and herbal teas will be served

\$47.95 pp with Three Entrees



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