

Buffet Options:

Multigrain dinner rolls or rosemary focaccia bread with butter pots

Salad Bar Options: (Please select three)

- Fruit greens salad with spring mix, seasonal fruit and a raspberry poppy seed dressing
- Garden salad with spring mix, shredded carrot, red cabbage, cucumber, tomatoes and assorted dressings
- Traditional Caesar salad with romaine lettuce, parmesan cheese, mozzarella cheese, bacon, herbed croutons and a creamy garlic dressing
- Mediterranean Pasta Salad with feta cheese
- Marinated mushroom salad
- Marinated tomato salad with bocconcini cheese
- German potato salad
- Creamy cabbage salad
- Cucumber salad with sour cream and dill (Seasonal)
- Creamy tuna pasta salad
- Fresh baby spinach salad with mushrooms, red onion, boiled egg and creamy mustard vinaigrette
- Asian noodle salad with slivered celery, onion, carrot, sweet peppers and tossed in a garlic Thai sauce

Meat Choices

- Roast turkey, white and dark meat, onion sage stuffing, fresh cranberry sauce and pan dripping gravy
- Curried chicken with basmati rice steamed in coconut water
- Roast pork loin served with spiced brown sugar apples
- Roasted herbed breast of chicken
- Whitefish baked with sea salt and lemon butter
- Italian pesto chicken breast
- Salmon fillet topped with a creamy garlic and herb sauce
- Sticky Thai chicken
- Green olive baked chicken
- Roast beef served in rich beef gravy

(If you select Roast beef, the price per person could increase depending on beef prices at the time. Beef prices have increased 40% over the past few months and may continue to rise)

See alternate entrée options below

Starch Choices (Please select one)

Baby oven roast potatoes
Mashed potato
Flavored mashed potato (Cheddar, garlic, bacon or onion)
Baked potato with sour cream
Boiled red potatoes in dill butter and cream
Wild and long grain rice
Rice pilaf
Scalloped potatoes

Vegetable Choices (Please select one)

Sweet pepper, onion, celery and grilled corn stir-fry
Broccoli, cauliflower and carrot medley with sea salt and butter
Poached asparagus bundles (Seasonal May through July)
Corn on the cob (Seasonal)
A medley of green beans, yellow beans and baby carrots
Colcannon mash – carrot, onion and turnip

Dessert (Please select three)

Lemon Meringue
Apple or mixed-berry crumbles
Apple dumplings filled with rum and raisins
Assorted fruit pies
Pumpkin pie
Carrot cake
Coconut, banana or chocolate cream pie
Apple or pecan streusel
NY Cheesecake with raspberry or caramel or chocolate or mixed berry topping
Chocolate fudge torte
Hazelnut cream torte
Triple chocolate fudge cake
Deep-dish sour cherry fluff (Unbaked cheesecake)
Chocolate lava cakes with a rich peanut butter fudge sauce
Assorted squares – Coconut lemon, butter tart, raspberry, date squares

Coffee/tea station

Pricing is based on the number of meats you wish to have on the buffet

1 Meat - \$23.99

2 Meats - \$26.99

3 Meats - \$29.99

Pasta options to replace a meat option at no additional fee

Spinach and ricotta filled cannelloni in our own tomato reduction sauce

Gourmet mac and cheese

Cheese filled tortellini with a rose sauce

Pasta options to upgrade or in addition to your meat choice \$2.00 per person

Meat filled three-cheese lasagna

Butternut squash lasagna with spiced pork

Butternut squash ravioli with brown butter Pine-nut sauce

Fettuccini and mushroom Alfredo

Seafood linguini in butter, herbs and white wine (clams, squid and shrimp)

Farfalle (Bowtie) with broccoli and walnut pesto

Upgrade entrée options for an additional charge

Roast beef cooked to your liking served in rich beef gravy

Prime rib served au jus with Yorkshire pudding

Beef wellington wrapped in puff pastry filled with pan roasted mushroom duxelle and cooked medium

Grilled rib eye steak or NY Steak

Game hen filled with rice pilaf and drizzled with a Richelieu sauce

Fresh Georgian Bay whitefish stuffed with an onion sage farce wrapped in butcher string and baked in garlic butter

Fresh Atlantic salmon

Tuscany chicken topped with grilled zucchini, roasted red pepper and a blend of three cheeses

Chicken Provençale, oven roasted and finished with pan roasted tomato, garlic, olive oil and herbs

Double smoked pork chops served with apple BBQ sauce

Ale braised short ribs slowly cooked and served in pan drippings

Pan seared Thai beef on a bed of lemon grass infused noodles with stir fry

Roast leg of lamb with mint salsa

Upgrade vegetable options for an additional charge

Roasted root vegetable – Beets, turnip, onion and carrot tossed in olive oil, sea salt and pepper \$1.25 more per person

Baked brussel sprouts – Tender brussel sprouts oven roasted with caramelized onion and bacon \$1.25 more per person

Asparagus medley – Fresh red pepper, squash, cauliflower and asparagus tips \$1.25 more per person

Fresh corn on the cob \$2.00 more per person (when not in season)

The pricing listed above is based on per person not including applicable taxes

Gratuity is 15% of the total food bill prior to taxes

Pricing includes chafing dishes and chafing fuel, serving utensils, servers and kitchen personnel, coffee urns, regular coffee, regular tea, milkettes, creamers, sweeteners and sugar packets

Pricing does not include guest table linen, linen napkins, buffet table linen, buffet tables, cutlery, glassware, coffee cups, salt and peppers, water pitchers etc.

We are not limited to these sample menu items listed above and can design a menu based on what you would like to see

Late night buffet menu's available upon request