

Buffet Dinner Menu

Mediterranean Dips and Tasty Breads

Bakery fresh loaves and gourmet rolls, accompanied by a selection of Mediterranean dips and real whipped butter

Mixed Garden Greens

Crisp greens, English cucumbers, ripe Roma tomatoes, and fresh baked croutons served with our Balsamic vinaigrette

Cranberry Quinoa Salad

A sweet combination quinoa, tart cranberries and raisins, balanced with the flavour of toasted pumpkin seeds, infused with the natural taste of a honey sesame dressing.

Caesar Salad

Crisp hearts of Romaine, freshly-grated parmesan cheese and homemade sourdough croutons tossed in a traditional creamy Caesar dressing

Carving of Roast Beef

Hand-carved AAA roast beef au jus served with a selection of grain mustards and horseradish

Fresh Herb Grilled Chicken

A juicy and flavourful chicken breast marinated in fresh herbs and spices, grilled to perfection and baked with vine ripened tomatoes and fresh basil

Grilled Vegetable Rotolo

Assorted grilled vegetables in a pasta dough roll, served in a fresh tomato and basil sauce

Chef's Catch of the day

Baked to flakey perfection in butter and season with lemon, garlic and fresh parsley

Garlic Mashed Potatoes

Yukon gold mashed potatoes whipped with roasted garlic, extra virgin olive oil and fresh spring onions

Market Fresh Vegetables

Chef's selection of fresh vegetables lightly steamed and tossed with herbs and butter

Sweet Endings

A deliciously tempting selection of gourmet cakes, tortes, squares, fresh baked cookies, and a bounty of seasonal fresh fruit accompanied by a chocolate fondue

Freshly brewed Regular and Decaffeinated Coffee, Orange Pekoe and Assorted Herbal Teas

Our chef reserves the right to make any substitutions depending upon quality of ingredients.
All prices are subject to 13% HST and 15% House Service Charge. Price subject to change without notice
2015