

Sunny Days and Starry Nights

Caesar Salad

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

Tuscany Bean Salad

A hearty medley of navy beans, barley, fresh red and green peppers in a sundried tomato pesto

Chef's Selection Salad

Using the freshest ingredients available, our Chef will prepare a salad to enhance your buffet
Pre-select the salad for an additional \$1.00 per person

Add Wild Mushroom and Avocado Bruschetta to brighten your buffet for \$1.95 per person

Assorted Bread Display

Bakery fresh loaves and gourmet rolls, accompanied with real whipped butter

Roasted Filets of Salmon

Fresh Salmon filets roasted with lemon slices, white wine, and cracked black pepper

Grilled Boneless Breast of Chicken Breast

Juicy grain-fed breast of chicken prepared in one of our Executive Chef's delicious sauces

Vegetarian Penne Pasta (Gluten Free, Vegan)

Penne rigate tossed with Pomodoro, cherry tomatoes, red peppers and onions

Mini Roasted Red Potatoes

Mini roasted red potatoes with garlic, extra virgin olive oil, and fresh sprigs of rosemary

Garden Fresh Vegetables

Lightly steamed seasonal medley of vegetables

Sweet Endings

A tempting selection of mini cheesecakes, assorted pastries, fresh baked cookies and fresh fruit skewers

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

\$40.95 per guest

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.
Prices subject to change without notice for 2018.