

Buffet Menu

\$6.00 for additional Main / \$3.00 for additional side or salad

Buffet Includes

\$35.95

- 1 Main
- 2 sides
- 2 salads
- Brioche Rolls

Mains

- **AAA Roast beef**
Beef jus, mustard, horseradish
- **Herb roasted chicken**
Farmcrest chicken thigh, herb marinade
- **Roasted Turkey**
Turkey gravy, rosemary, thyme
- **Chicken pot pie**
Bacon, mushroom, sweet peas, cream
- **Crusted Pork Loin**
Herb crust, Dijon mustard
- **Maple glazed salmon \$2.50 extra**
Smoked maple, lemon, thyme
- **Roast leg of lamb \$2.50 extra**
Garlic, rosemary, lamb jus
- **Butternut Squash Ravioli (VG)**
Garlic basil pesto, parmesan, cream, tomato
- **Grilled Chicken Florentine**
Spinach, cream, mushroom
- **Honey Glazed Ham**
Honey, Clove

Sides

- **Roasted baby potatoes**
Tri colour Potato, herbs, Butter
- **Steamed seasonal vegetables**
Carrot, broccoli, cauliflower, seasoned butter
- **Roasted root vegetables**
Sweet potato, carrot, butternut, honey
- **Rice and vegetable pilaf**
Carrot, celery, onion, herb butter
- **Cranberry sage stuffing**
Local bakery bread, black pepper, herbs
- **Roast garlic mashed potatoes**
Confit garlic, russet potato, cream
- **Red pepper pesto orzo**
Fire roasted red pepper, spinach, cream
- **Scalloped potato pave**
Kennebec potato, cream, thyme

Salads

- Caesar salad
- Spring salad
- German potato salad
- Greek pasta salad
- Tuscan quinoa salad
- Harvest salad with roasted yams
- Vine ripened tomato salad
- Broccoli and cranberry salad
- Waldorf Salad



Contact us to book your
complimentary consultation
Prices based on 30 guests. Add \$5.50
per person for smaller groups
Prices subject to 15% gratuity
Dishes not included