

Buffet Menu

Buffet Includes

\$42.95

- 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



Prices based on 30 guests. Add \$5.50 per person for smaller groups

Prices subject to 15% gratuity

Dishes not included