

Buffet Dinner Menu

Pre - Dinner

Pre-Dinner Grazing Station

Root vegetable crudité roasted garlic hummus, buttermilk ranch

Cheese Board local and imported cheese, candied nuts and seeds, house preserves, breads & crackers

Charcuterie local and imported cured meats, house made pate, Dijon, house pickles, breads

Smoked Salmon whipped lemon cream cheese, dill, pickled onions, capers, rye bread

\$18.00/guest Pre-Dinner Grazing Station

These menus are subject to change without notice due to seasonality and availability

A silent vegetarian option will be available, and we will accommodate allergies and dietary restrictions

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Buffet Dinner Stations

*Assorted breads with butter on each individual guest table

Proteins – please select **two** of the following (Additional available for \$10 per person)

Korean BBQ Chicken Thigh sesame, cilantro

Traditional Butter Chicken creamy tomato sauce

Baked Cannelloni ricotta, spinach, tomato sauce

Roasted Pork Loin roasted cabbage and apple

Chicken Roulade chicken jus with wild mushrooms

Braised Beef red wine braising jus, garlic scape – *premium† +15*

Filet Mignon peppercorn sauce – *premium† +20*

Roasted Beef Striploin red wine braising jus, garlic scape – *premium† +10*

Teriyaki Glazed Cod sesame, cilantro – *premium† +10*

Salmon citrus cured, corn puree, corn salsa – *premium† +10*

Starches – please select **one** of the following (Additional available for \$5 per person)

Whipped Mashed Potato roasted garlic and butter

Roasted Baby Potato rosemary and roasted garlic

Roasted Corn Risotto chive, scape butter

Potato Pave thyme

Coconut Jasmine Rice

Cheddar & Chive Biscuits

Rice Pilaf with celery, carrot and onion

Vegetables – please select **one** of the following (Additional available for \$5 per person)

Heirloom Carrots honey roasted, coriander

Roasted Cauliflower harissa, parsley, garlic confit

Assorted Seasonal Mixed Vegetables fresh herbs

Grilled and Marinated Summer Squash fresh herbs and olive oil

Salads – please select **two** of the following (Additional available for \$5 per person)

Bitter Green Salad endive, radicchio, seeds, sherry vinaigrette

Beet Salad goats' cheese, toasted walnuts, spicy greens, Cabernet vinaigrette

Kale Salad fennel, radish & feta, olive vinaigrette

Jicama Coleslaw sesame dressing

Whole Leaf Caesar Salad Parmesan, focaccia croutons bacon bits

Summer Fruits and Feta Salad arugula, toasted almonds, balsamic

Heirloom Tomato Salad bitter greens, puffed grains, balsamic dressing

\$65.00/guest Buffet Dinner Station

† Premium proteins charged at an increased menu price, applied to the cost of all guest menus.

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To Enhance Your Dinner Buffet

Chef Assisted Carving Station: \$16/guest

Prime Rib au jus, horseradish

OR

Roasted Leg of Lamb rosemary jus, mint sauce

Cold Seafood Station: \$16/guest

Oysters, smoked salmon, marinated clams & mussels, prawns, tuna Takaki, assorted dressings and dips

Charcuterie & Cheese Board: \$14/guest

Local and imported cured meats and cheese, preserves, breads, crackers

Mini Slider Station: \$42/dozen | minimum 2 dozen per type

Pulled Pork with pickled vegetables

Classic Beef with tomato, pickles, cheese

Crispy Chicken with coleslaw

Vegetarian with grilled mushroom,



Small Bites Dessert Station

Assorted Cakes and Squares

Chocolate Mousse Cups raspberry

Mini New York Cheesecake summer fruits

Fresh Sliced Fruit Platter

Coffee & Tea Station

\$14.00/guest Dessert Station

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Late Night Bites

Late Night Station

Chicken Poutine

Pulled Pork Sliders

Beef Burger Slider

Fontina Grilled Cheese Sandwiches

\$18.00/guest Late Night Station

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