



Festive Buffet Options

Starting @ \$27pp

Proteins (choose 2-3)

Ontario Sliced Turkey

stuffing, house gravy, cranberry sauce

Glazed Ham

brown sugar, butter, cloves

Roast Sirloin Tip

bordelaise sauce (red wine jus)

Chicken Piccata

white wine, butter, lemon, parsley, capers

Beef Bourguignon

AAA steak braised in red wine

Atlantic Salmon

maple glaze, ginger

Eggplant Parmigiana

pomodoro, basil, cheese medley

Sides (choose 2-3)

Hearty Green Salad

Caesar Salad

Seasonal Vegetable Medley

Roasted Fingerling Potatoes

Whipped Mashed Potatoes

*Includes fresh breadbasket w/ dips and festive dessert platters

Passed Appetizers

(add-on)

Lobster Grilled Cheese
brioche, aged cheddar, tarragon aioli

Muscovy Duck
rye toast, cranberry jam, micro arugula

Chorizo & Rapini Pizzette
mozzarella, tomato, spicy maple glaze

Salmon Gravlax
dill crème fraiche, pickled red onion, blini

Beef Tenderloin Flatbread
basil mayo, shaved parmesan

Port Poached Pear
fig jam, gorgonzola, garlic toasted baguette

Smoked Pork Taco
red cabbage & carrot slaw, bbq sauce

Cajun Shrimp
siracha aioli, lemon slice

Mini Pulled Brisket Slider
sauerkraut aioli, crispy jalapeño

Chicken Empanadas
avocado, lime & cilantro dip

Roasted Red Pepper & Mascarpone Arancini
arugula pesto

Lamb Chop (GF)
peppercorn rosemary jus

Ahi Tuna Tartare (GF)
fried rice-cake, wasabi cream, lime- soy glaze

Cremini Mushroom Cap (GF, Vegan)
sweet potato mash, crispy beets, nutmeg dust

Lentil & Chickpea Fritter (GF, Vegan)
tomato jam, mustard greens

Wild Mushroom Truffle Tartlet (Vegetarian)
goats' cheese, fresh chives