

Bayfield Boutique B&B and Weddings

Buffet Reception Menu

All features are homemade using the freshest ingredients –

We can accommodate dietary restrictions

Choose three of the following:

- Garlic mashed potatoes or Cream cheese mashed potatoes
- Rice Pilaf
- Whipped sweet potatoes with Maple Syrup
- Green beans topped with crispy onions
- Brussel Sprouts au gratin with bacon
- Maple Syrup glazed carrots
- Vegetable medley
- Caesar salad with croutons, parm and bacon
- Field Green Salad with cucumber, grape tomatoes, croutons with Balsamic Vinaigrette
- Waldorf Salad, grapes, apples, walnuts, celery
- Baby spinach salad, apples or oranges, toasted nuts, cran-raisins with house dressing
- Pasta Salad with olives, red onion, cucumber and feta cheese
- Greek Salad, feta cheese, tomatoes, cucumber, black olives, peppers and with Vinaigrette
- Broccoli Salad (in season) with red onion, seeds, cran-raisins, bacon bits with honey Dijon red wine vinegar and mayonnaise dressing
- Red Potato Salad, celery, red onion, hard boiled eggs, with honey Dijon dressing

Main Dish choose one:

- Chicken breast roasted with roasted red pepper and feta
- Chicken breast roasted mushrooms, shallots & Swiss cheese
- Salmon with maple and dill sauce
- Pan seared pork tenderloin medallions in apple cider & sage reduction
- BBQ Portobello Mushrooms with garlic

Second Main Dish choose one:

- Vegetarian lasagne with marinara sauce or Creamy Alfredo sauce
- Meat lasagne with loads of cheese and layered noodles
- Penne vegetarian or with meat
- Meatballs in sauce
- Alfredo pasta

Dessert: Wedding cake or cupcakes and a house specialty!

Coffee, Tea, water and house lemonade or Iced tea included

For weddings 30 and larger we provide after ceremony nibbles.