



BUFFET MENU

Proteins:

Please choose any 2 of the following:

Roasted Alberta tenderloin, thyme-infused horseradish, salsa verde

Glazed bone-in chicken, olives, honey dates, garlic, sweet white wine marinade

Pan-fried Ontario pickerel, sautéed forest mushrooms, brown butter, toasted hazelnuts

Piri piri chicken kebabs, lime aioli

Garlic and cracked chili grilled shrimp kebab, citrus remoulade

Grilled flat iron, salsa verde, roasted garlic aioli

Jerk-spice rubbed filet of salmon, coconut lime cream

Tuscan grilled chicken breast, garlic, herbs, grilled lemon, rosemary aioli

Grilled calamari, lemon, roasted garlic, kalamata, cherry tomato relish

Beef kebabs, ginger, garlic, chili and coconut milk marinade, cilantro, spicy cashew dip

Porchetta roast, fennel seed, cracked chili, sweet/sour roasted peppers, natural juices (min. 10 ppl.)

Pan-fried marinated tofu, braised kale, ginger cashew dressing, shredded carrot, beet

Roasted Heritage salmon, panko tarragon crust, citrus beurre blanc

Roasted veal loin, rosemary, pancetta shallot jus

Braised lamb, infornata olives, rosemary, plum tomatoes

Red-wine braised shortrib, natural jus

Tarragon spinach stuffed breast of chicken, vermouth orange butter

Seared branzino, warm fennel salad, citrus, parsley, mint

Potato cannelloni, Jerusalem artichoke/butternut squash filling, carrot fennel jus (vegan)





Starches:

Please choose 1 of the following:

Orzo pasta salad, arugula, caramelized shallots, toasted walnuts, shaved parm, lemon olive oil

Celeriac Yukon Gold mashed potato, chives, creamery butter

Cavatone pasta, housemade sugo, grilled peppers, zucchini, red onion, eggplant

Roasted creamer potatoes, field beans, charred corn, semi-dried cherry tomato, herb vinaigrette

Rosemary, honey grilled sweet potato

Potato galette, brie, caramelized onion, butter

Southwestern rice salad, black beans, red peppers, cilantro vinaigrette

Quinoa, lentil salad, dried cranberry, crisp celery, cucumber lemon vinaigrette

Roasted fingerlings, thyme, parsley, sea salt

Basmati wild rice pilaf, aromatic vegetables, pickled herbs

Sweet potato Yukon gratin, gruyere, garlic, thyme

Vegetables:

Please choose 1 of the following:

Marinated rapini, pickled chilis, roasted garlic, toasted hazelnuts

Roasted cauliflower, fennel, carrot and onion, toasted fennel seed, lemon

Crisp beans, yellow and red tomatoes, pickled onion, tarragon vinaigrette

Sautéed broccoli, pancetta, lemon caper butter

Grilled seasonal vegetables: peppers, zucchini, onion, mushrooms, etc.

Rosemary-roasted butternut squash, brown sugar, garlic

Roasted roots, honey and herbs

Swiss chard and mushroom sauté, herbs

Green beans, caramelized shallot, butter, toasted almonds

Asparagus, black olive vinaigrette, shaved parm

Wilted greens: Kale, Savoy cabbage, escarole, shallots, thyme





Salads:

Please choose 1 of the following:

Crisp romaine, roasted garlic dressing,
fried capers, shaved parmesan, crisp
pancetta

Sweet and bitter greens, gorgonzola,
crisp pear, red wine vinaigrette

Black kale, apple, carrot, shaved brussel
sprout, dried cranberries, poppyseed
onion vinaigrette

Bibb lettuce, romaine, watermelon
radish, sunflower seeds, cherry
tomatoes, tarragon herbed vinaigrette

Spinach, frisée, apple, candied walnuts,
double smoked bacon, cider vinaigrette

Baby arugula, roasted beets, beet
vinaigrette, pepitos, chevre

Baby spinach, shaved fennel, citrus
segments, torn mint, almonds, orange
vinaigrette

Desserts:

Please choose 1 of the following:

Signature cake (French orange,
chocolate, carrot, etc), buttercream
seasonal, garnish

Spiced mixed nut tart, salted caramel,
dark chocolate sauce

Caramelized apple, spiced gateau, ginger
cream

Flourless chocolate torte, hazelnuts,
citrus, orange Cointreau crema

French lemon tart, sable crust,
blackberry coulis

Miniature lemon meringue pie, dark
chocolate raspberry ganache cups, mini
cupcakes (3 pieces per)

Assorted mini desserts squares, cookies,
cupcakes, tarts (4 per)

Fresh sliced fruits and berries, artfully
presented

Selection of local artisanal cheeses, fresh
and dried fruits, assorted crisps and
crackers

Espresso cheesecake, chocolate glaze,
cookie crumb crust



All dinners include:
Assorted breads and butter, coffee and tea

Surcharge of \$5 per person for dinners under 8 people

