

LUNCH BUFFET \$28



FRESH BAKED ARTISAN BREAD

whipped parmesan butter

CLASSIC CAESAR SALAD

cornbread croutons, fresh parmesan,
house-made caesar dressing

MIXED GREEN SALAD

grape tomatoes, cucumber, goat cheese,
maple citrus vinaigrette

SEASONAL VEGETABLES

fresh & local

* see seasonal vegetables page

ROASTED BABY POTATOES

tossed in olive oil & fresh herbs

BUTTERNUT SQUASH RAVIOLI

topped with fresh parmesan,
pumpkin seeds & yam crisp, aurora sauce

SOUS VIDE CAJUN CHICKEN

kölsch infused, fresh thyme marinade

GRILLED WILD SALMON

topped with sun-dried tomatoes, lemon caper butter

COFFEE OR TEA

ADD TO MENU (CHOOSE ONE):

MARIO'S VANILLA BEAN GELATO \$3

OR

WHITE CHOCOLATE CHEESECAKE \$4

price does not include 5% GST & 18% gratuity.

MINIMUM 30 GUESTS

LUNCH BUFFET \$33



FRESH BAKED ARTISAN BREAD

whipped parmesan butter

CLASSIC CAESAR SALAD

cornbread croutons, fresh parmesan,
house-made caesar dressing

BABY SPINACH SALAD

crumbled feta, pickled red onion,
fresh strawberries, agave vinaigrette

SEASONAL VEGETABLES

fresh & local

* see seasonal vegetables page

ROASTED GARLIC MASHED POTATOES

Kennebec potatoes, garlic, cream

COCONUT JASMINE RICE

star anise infused rice

ROASTED STUFFED PEPPERS

ancient grain mix, mushrooms,
topped with panko parmesan & yellow curry sauce

DIJON CRUSTED ROASTED CHICKEN

grainy dijon and herb crust, rich mushroom cream sauce

MAPLE MARINATED SALMON

100% Canadian maple syrup, peach salsa

COFFEE OR TEA

ADD TO MENU (CHOOSE ONE):

MARIO'S VANILLA BEAN GELATO \$3

OR

WHITE CHOCOLATE CHEESECAKE \$4

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MINIMUM 30 GUESTS

SEASONAL VEGETABLES



LEMON ROASTED ASPARAGUS
(March-June)

NUTMEG DUSTED YAMS, PARSNIPS, & BRUSSELS SPROUTS
(Spring, Fall, Winter)

HARISSA SPICED PARSNIPS, KALE, & CARROTS
(Spring)

SNAP PEAS & GOLDEN BEETS
(Spring/Summer)

GRILLED CORN WITH CREOLE BUTTER
(Summer)

YELLOW & GREEN SUMMER SQUASH
(Summer)

