

# DINNER BUFFET 1

**\$45**

**ASSORTED MINI FILONE**

whipped parmesan butter

**CLASSIC CAESAR SALAD**

house croutons, fresh parmesan,  
house-made caesar dressing

**BABY SPINACH SALAD**

crumbled feta, pickled red onion,  
fresh strawberries, white balsamic vinaigrette

**SEASONAL VEGETABLES**

fresh & local

\*see seasonal vegetable page

**ROASTED GARLIC MASHED POTATOES**

Kennebec potatoes, garlic, cream

**COCONUT JASMINE RICE**

star anise infused rice

**BUTTERNUT SQUASH RAVIOLI**

fresh parmesan, pumpkin seeds, yam crisp  
aurora sauce

**BACON-WRAPPED CHICKEN CONFIT**

slow cooked chicken breast, creamy beurre blanc

**MAPLE MARINATED SALMON**

100% Canadian maple syrup, pineapple salsa

**GRILLED ROAST OF STRIPLOIN**

black pepper & herb crusted, rosemary jus

**WHITE CHOCOLATE CHEESECAKE**

oreo cookie crust, white chocolate ganache,  
dark berry compote, caramel drizzle

**COFFEE OR TEA**

**30 PERSON MIN**

menu prices DO NOT include 5% GST and 18% gratuity

menu subject to change

# DINNER BUFFET 2

**\$52**

**ASSORTED MINI FILONE**

whipped parmesan butter

**WILD RICE & COUSCOUS SALAD**

avocado, grape tomatoes, grilled corn,  
white balsamic vinaigrette

**BABY SPINACH SALAD**

crumbled feta, pickled red onion,  
fresh strawberries, white balsamic vinaigrette

**SEASONAL VEGETABLES**

fresh & local

\*see seasonal vegetable page

**RED & WHITE BABY POTATOES**

rosemary, lemon roasted

**COCONUT JASMINE RICE**

star anise infused rice

**VEGETABLE STRUDLE**

puff pastry, roasted veg, goat cheese,  
fresh chipotle pesto

**GOAT CHEESE STUFFED CHICKEN**

chipotle marinated chicken breast, crusted in fresh herbs

**MAPLEWOOD SMOKED SALMON**

fresh local salmon, smoked with maplewood chips,  
cucumber dill salsa

**OVEN ROASTED STRIPLOIN**

grainy dijon & herb crusted, rosemary jus

**TRIPLE BERRY CRUMBLE**

brown sugar & whipped cream

**COFFEE OR TEA**

30 PERSON MIN

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# 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)