



'TIS THE SEASON TO BE
JOLLY

DINNER BUFFET

Prices subject to 13% HST and 18% Service Charge.

Monday to Thursday
(Please contact for pricing)

Friday and Sunday
(Please contact for pricing)

Saturday
(Please contact for pricing)

Reception

Chefs Choice of Passed Hot and Cold Hors D'Oeuvres

Antipasto Bar

Including: Assorted marinated olives, mushrooms sott'olio, fire grilled peppers, zucchini, eggplant, Caprese salad, platter of assorted cheeses and cured meats including freshly sliced prosciutto. Accompanied with freshly baked breads).

Salads

- Medley of organic greens with mandarin oranges, goat cheese, cranberry crostini with white balsamic.
- Baby spinach salad with roasted pear, candied walnuts, cherry tomatoes, crumbled blue cheese with sherry vinaigrette.

Pasta

Casareccia Served in a Rose Sauce

Entrée (Choice of 2)

- Sliced Roast Beef au Jus
- Seared Breast of Chicken
- Seared Salmon Fillet

Sides

Roasted Potatoes
Medley of Seasonal Vegetables

Dessert

Assorted European Pastries
Sliced Fresh Fruit
Accompanied with coffee, tea and bottled water.

ASK YOUR SALES PROFESSIONAL FOR CUSTOMIZED MENU OPTIONS.