

Dinner Buffets

All our buffets are based on a minimum of 75 dinner guests.
Accommodations can be made for groups less than 75, please consult your event coordinator.
Changes or substitutions to our buffet menus will be an additional cost.

Banquet Buffet #1 - \$37.50 per person

Cold Selections:

House Salad with a Choice of 2 Dressings
Coleslaw
Bean Salad
Redskin Potato Salad
Asian Noodle Salad
Crudités Platter
Domestic Cheese Board with Crackers

Hot Selections:

Pecan Crusted Pork Loin with a Port Wine Sauce
Roasted Breast of Chicken –
Accented with Cranberries and Goat Cheese Crumble Topped with an Herb Sauce *or* Mushroom
Wine Sauce
Cheese stuffed Ravioli –
Choose one sauce: Tomato Basil Sauce, Rosé Sauce *or* Creamy Pesto Herb Sauce
Seasoned Rice
Seasonal Vegetables

Dessert:

Table Service of Coffee/Tea with One (1) of the following desserts:
Chocolate Mousse
Carrot Cake
Tiramisu Sponge Cake
Three Chocolate Truffle Cake
Ice Cream

Other Dessert Options:

Premium Individual Desserts – Add \$2.95 per person
Platter of Assorted Pastries per dinner table (1.5 pieces per guest) – Add \$2.95 per person

Prices are subject to 15% Service and 13% HST. Prices are subject to change without notice

Dinner Buffets

All our buffets are based on a minimum of 75 dinner guests.
Accommodations can be made for groups less than 75, please consult your event coordinator.
Changes or substitutions to our buffet menus will be an additional cost.

Banquet Buffet #2 - \$41.50 per person

Cold Selections:

House Salad with a Choice of 2 Dressings
Coleslaw
Pasta Salad
Crudités Platter
Domestic Cheese Board with Crackers
Devilled Eggs
Pickles and Olives
Assorted Cold Deli Meats
Decorated Chilled Salmon

Hot Selections:

Hot Roast Beef with Red Wine Demi Glaze
Roasted Breast of Chicken –
Please Choose One (1) Sauce – Lemon Grass Basil, Herb Pesto Supreme Sauce
Penne Pomodoro or Rosé Sauce (v)
Roasted Potatoes
Mixed Vegetables

Dessert:

Table Service of Coffee/Tea with One (1) of the following desserts:
Chocolate Mousse
Carrot Cake
Tiramisu Sponge Cake
Three Chocolate Truffle Cake
Ice Cream

Other Dessert Options:

Premium Individual Desserts – Add \$2.95 per person
Platter of Assorted Pastries per dinner table (1.5 pieces per guest) – Add \$2.95 per person

Prices are subject to 15% Service and 13% HST. Prices are subject to change without notice

Dinner Buffets

All our buffets are based on a minimum of 75 dinner guests.
Accommodations can be made for groups less than 75, please consult your event coordinator.
Changes or substitutions to our buffet menus will be an additional cost.

Banquet Buffet #3 - \$37.50 per person

Cold Selections:

House Salad with a Choice of 2 Dressings
Coleslaw
Bean Salad
Crudités Platter
Domestic Cheese Board with Crackers
Assorted Cold Deli Meats

Hot Selections:

Hot Roast Beef with Red Wine Demi Glaze
Chicken Breast with a Roasted Red Pepper Sauce or Mushroom Wine Sauce
Choice of Penne Pomodoro or Rotini Primavera
Roasted Potatoes
Mixed Vegetables

Dessert:

Table Service of Coffee/Tea with One (1) of the following desserts:
Chocolate Mousse
Carrot Cake
Tiramisu Sponge Cake
Three Chocolate Truffle Cake
Ice Cream

Other Dessert Options:

Premium Individual Desserts – Add \$2.95 per person
Platter of Assorted Pastries per dinner table (1.5 pieces per guest) – Add \$2.95 per person

Prices are subject to 15% Service and 13% HST. Prices are subject to change without notice

Dinner Buffets

All our buffets are based on a minimum of 75 dinner guests.
Accommodations can be made for groups less than 75, please consult your event coordinator.
Changes or substitutions to our buffet menus will be an additional cost.

Banquet Buffet #4 - \$41.50 per person

Cold Selections:

House Salad with a Choice of 2 Dressings
Caesar Salad
Coleslaw
Vegetables and Dip Platter
Domestic Cheese Board with Crackers
Pickles and Olives
Grilled Vegetable Platter

Hot Selections:

Grilled Breast of Chicken with Roasted Red Pepper Sauce
Baked Salmon with a Lemon and Caper Sauce
Seasonal Vegetable Stir-fry on Rice
Cheese Stuffed Ravioli with a Tomato Basil Sauce

Dessert:

Table Service of Coffee/Tea with One (1) of the following desserts:
Chocolate Mousse
Carrot Cake
Tiramisu Sponge Cake
Three Chocolate Truffle Cake
Ice Cream

Other Dessert Options:

Premium Individual Desserts – Add \$2.95 per person
Platter of Assorted Pastries per dinner table (1.5 pieces per guest) – Add \$2.95 per person

Prices are subject to 15% Service and 13% HST. Prices are subject to change without notice