

OUR DINNER BUFFETS

All our buffets are based on a minimum of 100 dinner guests. Special arrangements can be made for groups less than 100, please consult your event coordinator. Changes or substitutions to our buffet menus will be an additional cost.

B1: Deluxe Buffet

Decorated Chilled Salmon.

Hot Roast Beef with Gravy.

Choice of Roast Turkey with Stuffing or Grilled Breast of Chicken with a Mushroom Wine Sauce.

Choice of Manicotti or Penne Pomodoro. (v)

Roasted Potatoes, Mixed Vegetables.

Assorted Cold Deli Meats, House Salad, Pasta Salad, Bean Salad, Grilled Vegetables Platter, Devilled Eggs, Vegetables and Dip Platter, Pickles and Olives, Premium and Domestic Cheeses and Crackers.

Fresh Rolls with Butter.

Table service of fresh brewed Coffee and Tea with dessert of your choice.

\$ 39.75 per person

B2: Hot and Cold Buffet

Hot Roast Beef with Gravy.

Chicken Breast with a Mushroom Wine Sauce.

Choice of Penne Pomodoro or Rotini Primavera.

Roasted Potatoes and Mixed Vegetables.

Assorted Cold Deli Meats, Premium and Domestic Cheeses and Crackers, House Salad, Coleslaw, Bean Salad.

Vegetables and Dip Platter.

Fresh Rolls with Butter.

Table service of fresh brewed Coffee and Tea with dessert of your choice.

\$ 35.75 per person

B3: Hot Hip of Beef Buffet

Roast Hip of Beef Carving Station served with Gravy. Choice of Roasted Potatoes or Garlic Herb Mashed Potatoes. Mixed Vegetables. Choice of Vegetarian Rice or Penne Pasta Pomodoro.

Bean Salad. Choice of Caesar Salad or House Salad.

Pasta Salad, Devilled Eggs, Assorted Cold Deli Meats.

Vegetables and Dip, Olives and Pickle Tray.

Fresh Rolls with Butter.

Table service of fresh brewed Coffee and Tea with dessert of your choice.

\$ 38.75 per person

B4: Mediterranean Buffet

Grilled Breast of Chicken with Roasted Red Pepper Sauce.

Baked Salmon with a Lemon and Caper Sauce.

Seasonal Vegetable Stir-fry on Rice.

Three Cheese Stuffed Pasta Shells with a Tomato Basil Sauce.

Hummous served with Pita Points.

Caesar Salad, House Salad, Grilled Vegetable Platter, Premium and Domestic Cheeses and Crackers, Vegetables and Dip Platter, Pickles and Olives.

Fresh Rolls with Butter.

Table Service of fresh brewed Coffee and Tea with dessert of your choice.

\$ 39.75 per person

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

Dessert Choices

Please choose one of the following desserts which will be served to all guests.

Tiramisu, Three Chocolate Truffle Cake, Apple Pie, Berry Sorbet in a Champagne Goblet, Carrot Cake, Chocolate Mousse, Baked Alaska, New York Style Cheesecake with berry topping, Assorted Pastries.

Buffet Additions

Perfect for adding a favourite dish or having a little extra for your guests to choose from.

Each addition is priced per person and may be added to any of the above buffets.

Couscous Salad **\$ 1.50**

Mixed Grilled Vegetables **\$ 3.50**

Spinach Salad **\$ 2.50**

Caesar Salad **\$ 2.50**

Caprese Salad **\$ 4.50**

Prosciutto and Melon **\$ 4.50**

Manicotti or Cannelloni **\$ 4.50**

Tortellini in Rosé Sauce **\$ 4.50**

Vegetable or Meat Lasagna **\$ 4.50**

Roast Turkey with Stuffing **\$ 5.25**

Whole Roasted Ham **\$ 4.95**

Seasoned Chicken Wings **\$ 3.95**

Italian Sausage tossed with Red Peppers and Onions **\$ 3.95**

Bacon Wrapped Asparagus **\$ 2.50**

Bacon Wrapped Beans **\$ 2.25**

Soup of the Day **\$ 4.25** per person

Mussels Marinara **\$ 5.25**

Hot Salmon in Dill Béchamel **\$ 5.25**

Shrimp with Cocktail Sauce **\$ 29.95/dozen**

Lobster and Crab • *Market Price*

Fresh Seasonal Fruit **\$ 3.25**

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