



Menu d'aujourd'hui
Bon Appetit!

Fall Winter
Buffet Dinner B – \$42.00

(based on 50 guests)

To add a selection of bite-size appetizers before dinner see our list of amuse bouche.

SALADS & SIDES

Pear, Beet & Fennel Salad
tossed in a creamy Roquefort dressing

Desert Pearl Couscous Salad
with sundried apricots, fresh mint & curried yogurt dressing

Roasted Root Vegetables
tossed in olive oil & confit garlic

Baked Cauliflower
brushed with fresh coriander & yoghurt

Farfalle Pasta
tossed in roasted roma tomato sauce & garnished with basilico chiffonade

Parisienne Potatoes
sautéed in butter with fine fresh herbs

French Baguette with Butter

MAIN

(choose two)

Boeuf Bourguignon
traditional Burgundy beef stew with red wine, demi-glace, smoked bacon, pearl onions, & mushrooms

Caramelized Pork Loin Roast
filled with a garlic, onion & brioche stuffing, & served with a calvados mignonette sauce

Roast Top Sirloin
served with a rich red wine & fresh rosemary jus

Ling Cod Escabèche
steeped in a Mediterranean vegetable ragu

*** Gluten free and vegetarian options are also available; please contact one of our event planners.*

*** Add a Bite Sized Dessert Buffet for \$7.5 per guest (3 pieces per person)*

*** Non-Alcoholic Bottomless Drinks \$2.75 per person*