



Menu d'aujourd'hui
Bon Appetit!

Fall Winter
Buffet Dinner C – \$56.00

(based on 50 guests)

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

SALADS & SIDES

Mixed New Growth Lettuce
candied pecans, dried cranberries & apple cider vinaigrette

Greek Quinoa Salad
*with diced cucumbers, yellow peppers, tomatoes, purple onion & olives tossed
in extra virgin olive oil & lemon juice*

Edamame Bean, Shitake Mushroom and Rice Salad
tossed in a light sesame soya dressing

Scalloped Root Vegetables
slow baked in cream with fresh herbs

Baked Cauliflower
brushed with fresh coriander & yoghurt

Shanghai Noodles
tossed in sesame soya sauce & garnished with pea shoots

Creamy Risotto
with wild mushrooms & artichokes

French Baguette with Butter

MAIN

(choose three)

Braised Osso Buco
veal shanks braised with vegetables & white wine garnished with caramelized cipolini onions

Coq au Vin
chicken braised in red wine with fresh thyme & sage, garnished with smoked bacon & beurre noir pearl onions

Thai Poached Halibut
tender filets of halibut poached in a coconut, lemongrass curry

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

*** 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*