



Menu d'aujourd'hui
Bon Appetit!

Spring Summer
Buffet Dinner C – \$59.00

(based on 50 guests)

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

SALADS & SIDES

Traditional Caesar Salad

romaine lettuce leaves with baguette croutons & grated reggiano, creamy caesar dressing

Golden & Red Beet Salad

sliced beets sprinkled with Roquefort cheese, served with apple cider vinaigrette

Grilled Mixed Artisan Vegetables

brushed with an Italian citrus, parsley vinaigrette

Roasted Cauliflower

with coriander yogurt

Shanghai Noodles

Tossed in sesame soya sauce, garnished with fresh pea shoots

Roasted New Potatoes

with sea salt & fresh rosemary

Mediterranean Couscous

spiked with raisins & slivered almonds

French Baguette with Butter

MAIN

(choose three)

Grilled Rosemary Range Chicken

brushed with fresh rosemary and served with a blueberry balsamic compote

Carved Leg of Lamb

spiked with garlic & oregano stems, served with minted demi-glace

Thai Poached Halibut

tender filets of halibut poached in a coconut, lemongrass broth

Dungeness Crab & Lemon Sage Gnocchi

served with a Limoncello veloute

*** 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*