



Menu d'aujourd'hui
Bon Appetit!

Fall Winter
Buffet Dinner B – \$50.00

(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

Winter Green Salad
with sour dried cranberries, shaved fennel & caramelized pecans, apple cider vinaigrette

Roasted Root Vegetables
tossed in fruity olive oil & confit garlic

Parmesan-Roasted Cauliflower
caramelized florets with crispy fried onions and Regiano cheese

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

French Baguette with Butter

MAIN

(choose two)

Chicken Parmesan
Reggiano-crust chicken breast with fresh oregano & lemon juice

Broiled Flank Steak
thinly sliced with red wine, peppercorn cream sauce

Blackened Baja Prawns
tossed in a Mediterranean vegetable ragu

Vegan Cauliflower Risotto
with mushrooms & toasted pine nuts

*** 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*