



Menu d'aujourd'hui  
Bon Appetit!

**Fall Winter**  
**Buffet Dinner C – \$63.00**

*(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*

Brown Rice Pilaf  
*vegetable stock, parsley & green onions*

Scalloped Root Vegetables  
*slow baked in cream with fresh herbs*

Whipped Marscarpone Potatoes  
*with fresh thyme & garlic*

French Baguette with Butter

**MAIN**

*(choose two)*

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

Grilled Rosemary Lemon Cornish Hens  
*clever-cut and garnished with lemon slices & beurre noir pearl onions*

Grilled Halibut  
*tender filets of halibut with a red wine butter sauce*

Caramelized Lamb 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*