



Menu d'aujourd'hui
Bon Appetit!

Spring Summer
Buffet Dinner A – \$46.00

(based on 50 or more guests)

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

SALADS & SIDES

Celebration Greens with Pok Pok Pears

Medley of locally grown baby lettuces & poached Asian pears garnished with edible flower petals, citrus honey dressing

Rainbow Tomatoes & Bocconcini Salad

vine-ripened heirloom tri-coloured cherry tomatoes with bocconcini & fresh basil, balsamic crema & Fiore olive oil

Grilled Seasonal Artisan Vegetables

brushed with fresh lemon juice, fruity olive oil & Italian parsley

Roasted New Potatoes

with sea salt & fresh rosemary

French Baguette with Butter

MAIN

(choose two)

Grilled Beef Brochettes

tender cubes of top sirloin with garlic, ginger marinade & wild Shitake mushroom soy sauce

Chermoula Range Chicken

grilled chicken breast topped with a fresh parsley, cilantro & lime chutney

Seared Wild Salmon Filet

served with a lemon & fresh dill butter sauce

Vegan Cauliflower Risotto

with mushrooms & toasted pine nuts

*** Gluten free vegetarian and vegan 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*