



Menu d'aujourd'hui
Bon Appetit!

**Spring Summer
Buffet Dinner B – \$52.00**

(based on 50 guests)

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

SALADS & SIDES

Kale & Romaine Caesar Salad

creamy garlic, citrus dressing with French baguette croutons

Greek Quinoa Salad

hot house cucumber, diced tomato, bell peppers, olives, crumbled feta & red onion tossed with quinoa in extra virgin olive oil & lemon juice

Grilled Seasonal Artisan Vegetables

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

Whipped Mascarpone Potatoes

with fresh thyme & garlic

Brown Rice Pilaf

vegetable stock, parsley & green onions

French Baguette with Butter

MAIN

(choose two)

Seared Ahi Tuna

medium rare with sake ginger sauce

Carved Brisket of Beef

tender braised beef in demi glace jus

Grilled Rosemary Lemon Cornish Hens

clever-cut and garnished with lemon slices & beurre noir pearl onions

Vegan Truffle Penne Bolognese

rich "near" meat sauce drizzled with truffle oil

*** 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*