



Menu d'aujourd'hui
Bon Appetit!

Fall/Winter
Buffet Dinner A – \$52.00
(based on 50 guests)

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

SALADS & SIDES

Spinach, Pomegranate & Snow Flake Feta
with a lemon, sour cream 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

Brown Rice Pilaf
baked with vegetable broth, Provençale herbs & olive oil

Rissolle Potatoes
pan fried with fresh thyme, rosemary & parmesan cheese

French Baguette with Butter

MAIN

(choose two)

Boeuf Bourguignon
traditional Burgundy beef stew with red wine, demi-glace, smoked bacon, pearl onions, & mushrooms

Tourtiere de Quebec
French Canadian meat pie seasoned with , ketchup vert

Pan-Seared Wild Salmon
blackberry maple glaze

Vegan Chili
robust vegetable & bean chili topped with green onion, cilantro & cashew sour cream

*** 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*