



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*