



Menu d'aujourd'hui  
Bon Appetit!

**Spring Summer  
Buffet Dinner B – \$56.00**

*(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*