



Menu d'aujourd'hui
Bon Appetit!

Fall/Winter
Buffet Dinner A – \$54.00

(based on 50 guests or more)

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

SALADS & SIDES

Spinach, Pomegranate & Feta Salad
with a creamy citrus vinaigrette

Heirloom Tomato & Bocconcini Salad
vine-ripened tri-coloured cherry tomatoes with bocconcini & fresh basil, balsamic crema & Fiore olive oil

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

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

Rissole Potatoes
with fresh thyme & rosemary

French Baguette or House-made Focaccia

MAIN

(choose two)

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

Timbale of Chicken
filled with spinach & ricotta and basted with a lemon cream sauce

Pan-Seared Wild Salmon Filet
with a dill hollandaise and garnished with crispy capers

Vegan Spaghetti Bolognaise
al dente pasta topped with a rich plant based "meat" sauce & fresh basil

*** 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*