



Menu d'aujourd'hui  
Bon Appetit!

**Fall Winter**  
**Buffet Dinner B – \$58.00**

*(based on 50 guests or more)*

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

**SALADS & SIDES**

Pear, Beet & Fennel Salad  
*tossed in a creamy Roquefort dressing*

Winter Greens  
*with sour dried cranberries, shaved fennel & caramelized pecans, tarragon house vinaigrette*

Roasted Seasonal Vegetables  
*tossed in fruity olive oil & confit garlic*

Crispy Brussel Sprouts  
*baked with Reggiano cheese, bread crumbs and lemon juice*

Farfalle Pasta  
*tossed in roasted roma tomato sauce & garnished with basilico chiffonade*  
*or*

Rissolle Potatoes  
*with fresh thyme & rosemary*

French Baguette *or* House-made Focaccia

**MAIN**

*(choose two)*

Chicken Parmesan  
*Reggiano-cruste range chicken breast topped with a sundried tomato pesto*

Broiled Flank Steak  
*cooked medium rare & thinly sliced with bearnaise sauce*

Blackened Tiger Prawns  
*tossed in a Mediterranean vegetable ragout*

Paradise Valley Rack of Pork  
*served with rissolle potatoes, roasted root vegetables, & red apple calvados butter 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*