



Menu d'aujourd'hui
Bon Appetit!

Fall Winter
Buffet Dinner C – \$68.00

(based on 50 guests or more)

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

SALADS & SIDES

Mixed New Growth Lettuce
chevre cheese, dates, toasted pumpkin seeds & apple cider vinaigrette

Classic Waldorf Salad
celery, grapes, walnuts, green apple & crumbled blue cheese

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

Rice Pilaf
vegetable stock, parsley & green onions
or

Whipped Mascarpone Potatoes
with fresh thyme & garlic

French Baguette *or* House-made Focaccia

MAIN

(choose two)

Braised Osso Buco
veal shanks braised with vegetables & white wine garnished with caramelized cipolini onions

Grilled Rosemary Lemon Cornish Hens
cleaver-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*