



Menu d'aujourd'hui
Bon Appetit!

**Spring Summer
Buffet Dinner A – \$38.00**

(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
tossed with fresh berries, sweet field onions & creamy vinaigrette

Caprese Salad
vine ripened tomatoes, bocconcini & fresh basil in a emulsified balsamic vinaigrette

Grilled Mixed Artisan Vegetables
brushed with an Italian citrus, parsley vinaigrette

Heirloom Carrots
glazed in honey & fresh thyme

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

Roasted New Potatoes
with sea salt & fresh rosemary

French Baguette with Butter

MAIN

(choose two)

BBQ'd Beef Brochettes
tender cubes of top sirloin marinated with garlic, ginger & fresh herbs

Grilled Range Chicken Breast
served with ripe mango salsa & garnished with fresh pea shoots

Poached Salmon Filet
served with an avocado frappe & lemon brulé

Slow Roasted Porchetta
stuffed with a garlic, citrus pesto & fresh fennel & served with an orange basil marmalade

*** 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*