



Menu d'aujourd'hui  
Bon Appetit!

**Spring Summer  
Buffet Dinner B – \$43.00**

*(based on 50 guests)*

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

**SALADS & SIDES**

**Spinach Mimosa Salad**

*baby spinach leaves, eggs, crispy bacon, & orange segments with creamy vinaigrette*

**Greek Salad**

*hot house cucumber, diced tomato, bell peppers, olives, crumbled feta & red onion tossed in extra virgin olive oil & lemon juice*

**Heirloom Carrots**

*glazed in honey & fresh thyme*

**French Green Beans**

*with herb butter & slivered almonds*

**Mediterranean Pasta Salad**

*tender penne pasta tossed with grilled summer vegetables and dressed with emulsified balsamic dressing*

**Rissole Potatoes**

*pan fried with fresh thyme, rosemary & parmesan cheese*

**French Baguette with Butter**

**MAIN**

*(choose two)*

**Ling Cod Escabèche**

*steeped in a Mediterranean ragu*

**Slow Roasted Porchetta**

*stuffed with a garlic, citrus pesto & fresh fennel & served with an orange basil marmalade*

**Coq au Vin**

*braised in red wine with fresh thyme and sage, garnished with smoked bacon & beurre noir pearl onions*

**Toasted Coconut Crusted Halibut Medallions**

*served with a fresh mango salsa*

*\*\* 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*