

CHEF'S EXCLUSIVE DINNER BUFFET \$44⁰⁰

(\$6⁰⁰ Additional Protein • \$2²⁵ Additional Hot Item • Minimum 30 People)

EXCLUSIVE DINNER BUFFET INCLUDES ENTRÉE ITEMS

- Dinner Rolls & Butter

SALADS

- Creamy Pasta
- Fresh Greens
- Classic Caesar
- Original Greek
- Tomato Bocconcini & Cucumber

ASSORTED CHEESE PLATTER

IN-HOUSE PICKLED VEGETABLES

STARCH

- Herb Roasted Baby Potatoes
- Wild Rice Pilaf

VEGETABLES

- Honey Glazed Carrots & Dill
- Garden Vegetable Medley

VEGETARIAN OPTION (Included)

- Butternut Squash Ravioli & Pesto

CHEF CARVED ROAST SIRLOIN OF BEEF
PLUS choice of TWO of the following
entrée items:

- PARMESAN CRUSTED CHICKEN CORDON BLEU with Roasted Red Pepper Coulis
- GRILLED MEDALLIONS OF PORK LOIN with Fried Plantain Chips & Mango Papaya Salsa
- GRILLED CARIBBEAN COCONUT CHICKEN with Tropical Fruit & Coconut Chutney
- ROAST TURKEY with House Made Dressing, Cranberry & Gravy
- STUFFED ROASTED PORK LOIN with Apple Stuffing & Natural Jus
- SESAME CRUSTED SALMON  with Pineapple, Lemon & Ginger Teriyaki Glaze
- FRESH ICELANDIC COD  with Roasted Pineapple & Mango Salsa

- MISO GLAZED SALMON  Grilled Filet of Salmon Finished with Miso Vinaigrette
- CHICKEN MARSALA Chicken Breast with Wild Mushrooms & Marsala Wine Sauce
- BALSAMIC MARINATED CHICKEN with Roasted Red Peppers & Shaved Asiago
- VIRGINIA BAKED HAM Maple Glazed Ham with an Apple Mustard Chutney

CHEF'S SELECTION OF DESSERTS

Includes a rich display of

- Decadent Cakes
- Mousse
- Mini Desserts

COFFEE & TEAS

ALTERNATE BUFFET OPTIONS & ENHANCEMENTS

If you wish to substitute any of the accompaniments for your buffet, select from these options at no cost:

BUFFET SALAD OPTIONS

- Fresh Greens
- Black Bean & Corn
- Quinoa Salad
- Classic Caesar
- Mango Jicama Slaw
- Strawberry Spinach
- Original Greek
- Marinated Vegetable
- Creamy Pasta
- Asian Slaw
- Creamy Potato
- Curried Chickpea
- Tomato Bocconcini & Cucumber

STARCH OPTIONS

- Herb Roasted Baby Potatoes
- Garlic Whipped Potato
- Sweet & White Potato Duet
- Red Skin Smashed Potato
- Scalloped Potatoes Au Gratin
- Cauliflower Mash
- Wild Rice Pilaf
- Fully Loaded Whipped Potato with Bacon & Green Onion

VEGETABLE OPTIONS

- Honey Glazed Carrots & Dill
- Broccoli & Cauliflower Mornay
- Steamed Broccoli
- Sautéed Zucchini Bruschetta
- Garden Vegetable Medley
- Green Beans Almandine
- Roasted Root Vegetables
- Roasted Acorn Squash
- Roasted Cauliflower
- Brussel Sprouts with Maple & Cinnamon

*Pricing is subject to an 18% Service Charge + 5% GST.