



DINNER BUFFET

STARTERS

Seasonal Soup
A Selection of House made Salads
Antipasto
Seasonal Crudités and Dip

HOT ENTREES

Crisp Skin Grain Fed Chicken, Rosemary Roasted Fingerling Potatoes & Lemon Preserve Jus
Strip Loin of Wellington County Beef, Roasted Garlic Mashed Potatoes & Brandy Peppercorn Jus
Lemon Sole Roulade, Truffle Rice Pilaf & Brown Butter Cream Sauce
Grilled Pork Rack, Double Stuffed Potatoes & Maple Jus
All Entrees Served with Chef's Choice of Seasonal Market Vegetables

DESSERT

Chef's Dessert Choice
Coffee, Tea and Decaf

Minimum 15 People

Less than 15 people, a surcharge of \$10 per person will apply

Non Package guests- two entrees \$50.00 per person

(3rd Entrée Selection- \$10 per

Our Culinary team would be pleased to accommodate guests with allergies or special dietary concerns. All prices are subject to taxes and gratuities. Prices in effect from Jan 30, 2011 until Jan 30, 2012.