



# DINNER BUFFET

EXECUTIVE CHEF • CHRIS SMYTHE

Fresh Bakery Breads & Salted Butter

Build Your Own Salad: Romaine, Mesclun Greens, Spinach

Toppings: Cucumbers, Hot House Tomatoes, Pickles, Hot Peppers, Sunflower Seeds, Garbanzo Beans, Spicy Peppers, Pickled Beets, Artichokes, Craisins, Olives, Feta Cheese, Cheddar Cheese,

House Made Vinaigrettes and Savory Croutons

Chef's Daily Soup

Domestic Cheeses, Seasonal Fruits

Seasonal Vegetable Crudités with Savory Artichoke Dip & Crostini

## HOT ENTREES

Fire Roasted Ontario Lamb Leg with Roast Sweet Potatoes, Rosemary Jus

Pan Seared Salmon with Quinoa Avocado Salad, Myer Lemon Butter

Roast Beef Striploin with Creamed Golden Potatoes, Caramelized Cremini Mushrooms, Natural Jus

Grilled Free Range Chicken Breasts with Tender Skin Potatoes, Thyme Scented Pan Jus

Ricotta Filled Ravioli, Baby Spinach Leaves and Braised Tomato Ragout

All Entrees Served with Chef's Choice of Selected Market Vegetables

## DESSERT

Chef's Dessert Selection

Coffee and Tea Service

Served in private dining room only.

Two entrees are included in the conference package (*3<sup>rd</sup> Entrée Selection - \$10 per person surcharge*)

Minimum 25 persons - Less than 25 persons, a surcharge of \$10 per person will apply.

Non Conference Package Guest - two entrees \$55.00 per person

Served in private dining room only.

**Prices plus 15% gratuity and tax**

**Prices in effect to April 30, 2018.**