



DINNER BUFFET

EXECUTIVE CHEF • CHRIS SMYTHE

Fresh Bakery Breads & Salted Butter

Build Your Own Salad: Chef's Salad Mix

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 and Seasonal Fruits

Seasonal Vegetable Crudités with Savory Artichoke Dip & Crostini

HOT ENTREES

Rosemary & Grain Mustard Roast Ontario Porkloin with Cider Braised Red Cabbage & Baked Sweet Potatoes

Tandori BBQ Salmon with Quinoa Avocado Salad and Charred Lemon Juice

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

Grilled Free Range Chicken Breasts with Toasted Orzo and Thyme Scented Pan Jus

Ricotta Filled Ravioli with 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 (*3rd 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 \$60.00 per person

Prices plus 15% gratuity and tax Prices in effect to April 30, 2021.