



The Prince of Wales & Hotel Spa

Dinner Buffet

EXECUTIVE CHEF – CHRIS SMYTHE

'Using the finest local and regional ingredients'

TO START

Fresh Bakery Breads & Salted Butter

Build Your Own Salad:

Greens: Romaine Leaves, Spinach Leaves & Mesclun Greens

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

Dressing: House Made Vinaigrettes & Savoury Croutons

Premium Domestic Cheeses

Seasonal Vegetable Crudités

With Savoury Artichoke Dip & Crostini

HOT ENTRÉES

Rosemary & Grain Mustard Roast Ontario Pork Loin

Cider Braised Red Cabbage & Baked Sweet Potatoes

Tandoori BBQ Salmon

Quinoa Avocado Salad & Myer Lemon Butter

Roast Beef Striploin

Creamed Golden Potatoes, Caramelized Cremini Mushrooms & Natural Pan Jus

Grilled Free-Range Chicken Breasts

Toasted Orzo & Thyme Scented Pan Jus

Ricotta Filled Ravioli

With Baby Spinach Leaves and Braised Tomato Ragout

***All Entrées Served with Chef's Choice of Selected Market Vegetables**

DESSERT

Assorted Chef's Dessert Selection

Seasonal Fruits

Coffee & Tea Service

Served in a private dining room only.

Two entrees included in the conference package (3rd entrée selection - \$10 per person surcharge)

Minimum 30 persons

Non- package guest \$65++ per person (2 entrée choices)

Choice of 3 entrée \$75++ per person surcharge

Less than 30 persons, a surcharge of \$10++ per person will apply

Price is subject to HST & 18% Gratuity

Prices in effect until April 01, 2024