



# HOT LUNCH BUFFET

EXECUTIVE CHEF • CHRIS SMYTHE

Fresh Bakery Breads & Salted Butter

Chef's Choice Two Salads and Dressing

Seasonal Soup

Seasonal Vegetable Crudités with House made Hummus

## HOT ENTREES

(Choice of Two Entrees)

Ricotta Cheese Ravioli

Field Spinach, Sweet Basil Tomato Ragout & Grated Parmesan

Baked Atlantic Salmon

Coriander Scented Wild Rice & Charred Lime Butter

Lemon Thyme Chicken Supreme

Toasted Orzo, Leeks & Natural Pan Jus

Roast Ontario Striploin of Beef,

Rosemary Sweet Potato Wedges, Niagara Cabernet Jus & Wild Mushrooms

Chef's Choice of Seasonal Vegetables

## DESSERT

Chef's Choice of Dessert

Coffee and Tea Service

Served at in private dining or at your meeting room only.

Minimum 25 persons

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

Conference Package guests \$8.00 surcharge per person.

Non-Package Guests - Choice of two entrees ~ \$42.00 per person.

Additional entrée \$10 per person surcharge

**All prices are subject to taxes and gratuities.  
Prices in effect from May 1, 2023 until April 30, 2024**