



# DINNER BUFFET MENU

EXECUTIVE CHEF · MARK LONGSTER

Three Entrée Selections: included in conference package

Four Entrée Selections: additional \$6.00 per person

Five Entrée Selections: additional \$12.00 per person

## BUFFET INCLUDES:

A Selection of House Made Dinner Rolls with Churned Butter  
Lemon Garlic Glazed Shrimp with Classic Cocktail Sauce  
Local and Domestic Cheese Board with Dried Fruit, Crackers and Crisps  
Sliced Cured Meats with Marinated Vegetables and Olives  
Chef's Selection of Seasonal Salads (Three)  
Chef's Choice of Starch (Potato or Rice)  
Chef's Choice of Seasonal Vegetable  
A Melee of Petite Desserts and Fresh Fruit

## ENTREE CHOICE FROM THE FOLLOWING:

### BEEF

Beef Stroganoff with Porcini Mushrooms and Chive Crème Fraiche  
Cottage Pie, Gold Potato Crust and Crispy Onions  
Beef Burgundy, Roasted Cippolini  
Roasted Beef with Onion Jam & Rosemary Jus  
Blackened Roasted Striploin with Preserved Lime Butter

### CHICKEN

Cajun Roasted Chicken with Lime Butter  
Chicken Parmesan with Tomato Butter  
Buttermilk and Jerk Fried Chicken with Mango Chutney  
Grilled Chicken Breast with Pesto Drizzle and Baby Rocket Spinach  
Pecan and Maple Crusted Roasted Chicken Breast

### PASTA

Mediterranean Farfalle with Artichokes, Jumbo Spiced Green Olives, Roasted Red Peppers, Sundried Tomato Pesto, and Asiago Cheese  
Baked Rigatoni with Four Cheese Béchamel  
Penne in a Spicy Arrabiata Sauce  
Ricotta Stuffed Ravioli in a Porcini Cream Sauce  
Cannelloni in Roasted Tomato Sauce, Fresh Parmesan and Basil Pesto



## DINNER BUFFET MENU CONTINUED

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### PORK, LAMB, VEAL

Shepherd's Pie with Maple Sweet Potato Crust

Roasted Pork Loin Chop with Mango Salsa and Pan Drippings

Braised Lamb Shoulder with Minted Jus

Curried Pork with Roasted Apples

Maple Dijon Glazed Pork Loin with Peach Chutney

Breaded Veal Schnitzel with Lemon Butter and Fried Capers

### FISH, SEAFOOD

Rainbow Trout with Beurre Noisette and Capers

Baked Salmon with Caper Berry Relish

Baked East Coast Dover Sole with Spinach and Garlic Cream

Pacific Cod with Brown Butter Tartar Sauce

Baked Tilapia with Lemon Coconut Cream

### VEGETARIAN, VEGAN

Gold Potato Gnocchi, Caramelized Onions, Roasted Red Peppers,  
Grape Tomato's, Arugula, Sundried Tomato Pesto, side of Asiago Cheese

Mexican Spiced Rice, Chick Peas, Kidney Beans, Sweet Peppers,  
Baby Spinach and Grape Tomato's

Asian Marinated Tofu Vegetable Stir Fry, Red Onions, Sweet Peppers,  
Shitake Mushrooms, Heirloom Carrots and Tomato's, Spring Onion

**\$75 per person for Non-package guests. Served in a Private Meeting Room. Not available for groups under 20 people. An additional charge of \$5.00 per person will be applied for groups less than 30 people.**

**All Prices are Subject to Taxes and Gratuities.  
Price in effect May 1, 2025 until April 30, 2026**