



Hot Buffet Lunch

EXECUTIVE CHEF - JEAN PAUL COMTE
'Using the finest local and regional ingredients'

Starters

Fresh Baked Breads, Butter Service

Chef's Selection of Salads (Two Selections), House-made Vinaigrettes, Garnishes

Vegetable Crudités, House-made Hummus

Entrees

(All Entrees Served with Chef's Choice Seasonal Vegetables)

Herbed Chicken Supreme, Roasted Baby Potatoes, Zucchini, Chicken Jus

-or-

Roasted Spring Salmon, Vegetable Rice Pilaf, Leeks, Lemon Beurre Blanc

-or-

Three Cheese Tortellini, Spinach, Mushrooms, Roasted Garlic Tomato-Cream Sauce

Desserts

Pastry Chef's Decadent Selection of Desserts

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 \$12 per person will apply.

Conference Package guests \$12.00 surcharge per person for two entrees.

Non-Package Guests - Choice of two entrees ~ \$48.00 per person.

Additional entrée \$10 per person surcharge

Prices in effect from May 1, 2025 until April 1, 2026

All prices are plus 18% gratuity and hst.