



DINNER BUFFET MENU

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 Cremini, Oyster and Shiitake Mushrooms and Chive Crème Fraiche

Cottage Pie, Gold Potato Crust and Crispy Onions

Beef Burgundy, Roasted Cipolini

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 Spring Onion

\$80 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, 2026 until April 30, 2027**