



Lunch Buffet

Executive Chef ~ Jean Paul Comte

Available with Conference Packages

STARTER

Fresh Baked Breads

Butter accompaniment

Chef's Selection of Salads

Two variety of salads served with Housemade vinaigrettes & garnishes

Seasonal Vegetable Crudités

Roasted garlic & chickpea hummus

ENTRÉE SELECTION

(Served with Chef's choice of seasonal vegetables)

Free-Range Chicken Supreme

Roasted baby potatoes, natural chicken jus

Lake Erie Pickerel

Roasted red pepper, rice pilaf, parsley pistou

Three Cheese Tortellini

Arugula, cultivated mushrooms, roasted garlic cream sauce

DESSERT

Pastry Chef's Decadent Selection of Desserts

COFFEE & TEA

We use RO filtered water + premium roasted beans, grounded fresh daily

\$46 for Non-Package Guests with selection of 2 Entrées

Minimum 20 persons

Groups under 20 people, a \$10 per person supplement for will apply

Additional Entrée selection for \$10 per person supplement

Pre-selection of entrée required 14 days prior to arrival

Available in private banquet room only

Menu Selections are subject to change seasonally

All prices are subject to HST Tax & 18% Gratuity

Prices in effect from May 01, 2026 - April 30, 2027