



Evening



Dinner buffet * Minimum 75 people

\$46 per person for one entrée **\$55** per person for two entrées **\$63** per person for three entrées
Includes deli and antipasto platters, assorted rolls with butter, choice of soup, two salads, two sides, and a dessert buffet, served with freshly brewed Starbucks and Tazo teas.

Soup

- ✦ Chef's soup of the day
- ✦ Roasted butternut squash
- ✦ Tomato vegetable
- ✦ Roasted red pepper tomato bisque
- ✦ Wild mushroom bisque
- ✦ Broccoli and cheddar
- ✦ Spicy Thai coconut chicken
- ✦ Broccoli and cheddar
- ✦ Spicy Thai coconut chicken
- ✦ Seafood chowder * Add \$4 person

Salad

- ✦ Mixed greens
- ✦ Traditional Caesar
- ✦ Grilled apple and sundried tomato
- ✦ Brussel sprout and bacon
- ✦ Potato and bacon
- ✦ Four bean

Sides

- ✦ Baked potato
- ✦ Yukon gold mashed potatoes
- ✦ Buttery onion mashed potatoes
- ✦ Roasted rosemary potatoes
- ✦ Indian spiced potato and cauliflower
- ✦ Ginger garlic Asian vegetables
- ✦ Balsamic grilled garden vegetables
- ✦ Maple glazed root vegetables
- ✦ Seasonal vegetables
- ✦ Basmati pilaf rice
- ✦ Biryani rice

All prices are subject to a customary 19% taxable service charge and 15% applicable HST. Prices are subject to change. All prices are guaranteed 90 days prior to the function.

Entrées

- ✦ Grilled beef striploin with red wine demi glaze
- ✦ Garlic rubbed roast beef with Madagascar peppercorn jus
- ✦ House made meat lasagna with three cheese topping
- ✦ Sweet and sour Swedish meatballs
- ✦ Vegetable falafel with cilantro yogurt drizzle
- ✦ Indian lamb curry stewed in spiced gravy
- ✦ Tandoori chicken with fresh cilantro and butter cream sauce
- ✦ Barbequed chicken quarters
- ✦ Herb marinated chicken breast with forest mushroom ragout
- ✦ Spinach and goat cheese stuffed chicken breast with port wine reduction
- ✦ Grainy mustard marinated pork chop with soy, honey and pineapple chutney
- ✦ Apricot and rosemary stuffed pork loin with port jus
- ✦ Oven roasted turkey with sage, cranberry stuffing, and pan gravy
- ✦ Rum and maple glazed Atlantic salmon with raisin and tomato compote
- ✦ Breaded haddock with smoked red pepper coulis and corn salsa

Dessert buffet

- ✦ **Chef's selection**
Squares, brownies, assorted cakes, pies, mousses, and seasonal fruit
- ✦ **Maritimer**
Apple crisp, blueberry grunt, strawberry rhubarb cobbler, strawberry shortcake, and lemon meringue pie
- ✦ **MIGNARDISES**
Miniature brownies, squares, cheesecakes, cupcakes, and mousses
- ✦ **Pinnacle**
Chocolate cakes and chocolate dips with churros, berries, melon, pineapple, marshmallows, mini donuts, and shortbread

All prices are subject to a customary 19% taxable service charge and 15% applicable HST. Prices are subject to change. All prices are guaranteed 90 days prior to the function.





Plated dinner * Minimum 25 people

Two different entrées may be chosen with the third being vegetarian at an additional \$3.50 per person. Additional soup, salad and sorbet course may be added for \$5 person. Selection needs to be made in advance and place cards indicating the guest choice to be provided. We require the breakdown on entrée selections 5 business days prior.

Soup

- + Roasted butternut squash and pear
- + Roasted red pepper tomato bisque
- + Tomato basil bisque
- + Wild mushroom bisque
- + Broccoli and cheddar
- + Lobster bisque Add \$4 person
- + Seafood chowder Add \$4 person
- + Micro greens, tomato confit, asparagus, and bocconcini with white balsamic vinaigrette
- + Baby greens, bacon, roasted brussels sprout, fresh basil, and toasted pine nuts with sundried tomato dressing
- + Grilled apple, sundried tomato, feta, and arugula with red wine and honey vinaigrette
- + Mixed greens, red onion, olives, mixed peppers, cucumber, and feta with aged balsamic vinaigrette

Salad

- + Mesclun herb, grilled bosc pear, Roquefort blue cheese, and spiced pecans with balsamic and olive oil dressing
- + Baby spinach, kale, almonds, strawberry, enoki mushroom, and shaved red onion with honey Dijon dressing

Sorbet

- + Lemon tarragon
- + Granada and mango ice
- + Champagne pomegranate
- + Cucumber and elderflower
- + Watermelon and lemon balm
- + Strawberry champagne
- + Gin and tonic

Entrées

- + Chicken breast stuffed with serrano ham, asiago, and spinach with a red wine jus and roasted herb red potato **\$48**
- + Coriander and honey marinated supreme chicken breast with red bell pepper coulis and seared Padano polenta **\$49**
- + Traditional oven roasted turkey, sage and cranberry stuffing, pan gravy, and roasted garlic mashed potato **\$54**
- + Tuscany seasoned grilled prime rib of beef with Yorkshire pudding, merlot jus, and herb mashed potato **\$58**
- + Orange biscotti crusted Atlantic salmon with pickled beet purée and lemon risotto **\$49**
- + Grilled pork chop and ginger apple mango chutney with port wine reduction and creamy smashed potato **\$43**
- + Grilled beef striploin with brie and bourbon demi-glaze **\$68**
- + Herb crusted cod fillet with parsnip purée, cilantro chive oil and roasted pumpkin risotto **\$45**
- + Garam masala and tandoori marinated chicken with butter sauce and biryani rice **\$49**
- + Peppercorn beef striploin with brandy and green peppercorn sauce and roasted herb fingerling potato **\$68**
- + Sea salt and dried garlic crusted beef brisket with roasted garlic jus and whipped potato **\$58**
- + Herb crusted pork loin with apricot stuffing, red wine and pear demi glaze and Yukon gold herb mashed potato **\$48**
- + Vegetable wellington with maple and garlic mixed vegetables in puff pastry **\$43**
- + Timbale of haloumi with curried chickpea and lentil with roasted red pepper coulis **\$43**
- + Roulade with sweet potato wrapped citrus herbed marinated tofu with maple ginger glaze (Vegetarian / Gluten Free) **\$45**
- + Chickpea, butternut squash, and sweet potato lasagna (Vegetarian / Gluten Free) **\$48**
- + Seared scallops Two each **\$9**
- + Marinated and grilled shrimp Two each **\$8**

Dessert

- + Seasonal berry tart with apricot glaze
- + Double chocolate cheesecake with rum caramel sauce and red berries
- + Lemon meringue tart
- + Timbale of chocolate trio délice with Nova Scotian berries
- + White chocolate raspberry crème brûlée with pistachio biscotti
- + Apple wellington with salted caramel and Chantilly cream
- + White chocolate blueberry cheesecake with vanilla bean coulis and wild berry compote
- + Strawberry rhubarb crisp with streusel
- + chocolate dome with caramel, chocolate genoise, and dark chocolate

All prices are subject to a customary 19% taxable service charge and 15% applicable HST. Prices are subject to change. All prices are guaranteed 90 days prior to the function.

Extravagant dinner buffet * Minimum 40 people

\$110 per person \$7 per additional entrée selection

Includes artisan breads, breadsticks, and rolls with butter, five appetizer selections, three buffet platters, two entrées, dessert display, Starbucks coffee, and Tazo teas

+ Soup

- Seafood bouillabaisse soup
- Wild mushroom soup
- Potato and smoked bacon soup
- Bacon tomato bisque
- Seafood chowder
- Israeli couscous and grilled zucchini salad with creamy maple walnut dressing
- Fried haloumi, cauliflower, and green bean salad with gochugaru miso dressing
- Spicy roasted red nugget potato, bacon, and cheddar salad
- Broccoli and smoked cheddar salad with honey dill bacon mayonnaise
- Grilled chicken and pasta salad with sweet creamy madras curry
- Mango surimi salad with avocado garlic sweet chili coriander aioli
- Red wine poached figs, arugula, and garden vegetables
- Creamy garlic Caesar salad
- Artisan mixed green salad

+ Entrées

- Seafood Casserole
- Roasted leg of lamb with black garlic mint jus
- Roasted prime rib of beef with merlot and red currant reduction
- Grilled beef striploin with forest mushroom demi glaze
- Five spice marinated roasted duck with orange and plum red peppercorn sauce
- Blackened salmon with sweet soya and warm maple sesame aioli
- Smoked beef brisket with root beer barbeque sauce
- Roasted crispy skin pork belly with lemon sweet shoyu sauce
- Red wine macerated fig stuffed pork loin with green peppercorn demi
- Roasted root vegetable and haloumi wellington with grilled vegetable red currant dripping
- Milk sous vide and herb roasted chicken breast supreme butter tomato sauce
- Roulade with sweet potato wrapped, citrus herbed marinated tofu with maple ginger glaze
(Vegetarian / Gluten Free)
- Chickpea, butternut squash, and sweet potato lasagna (Vegetarian / Gluten Free)

All prices are subject to a customary 19% taxable service charge and 15% applicable HST. Prices are subject to change. All prices are guaranteed 90 days prior to the function.





+ Platters

- Marinated mussels and cold peel and eat shrimps
- Smoked seafood including smoked peppered salmon, smoked mackerel, maple salmon, kippers, cold smoked apple wood salmon, and solomon gundy
- Deli selections including soppressata salami, black forest ham, prosciutto, smoked turkey, and Montreal smoke meat
- Artisan cheese platter with smoked gouda, triple cream brie, Blesse blue, aged white and yellow cheddar,
- Swiss cheese, and marinated bocconcini
- Grilled seasonal vegetables



+ Dessert Table

- Display of gâteau, torte, cheese cake, mousse cups, truffle cake, chocolate cake, bread and butter pudding,
- trifle, mini french pastries, fruit tarts, chocolate tart, petit fours, fudge brownies, and squares



All prices are subject to a customary 19% taxable service charge and 15% applicable HST. Prices are subject to change. All prices are guaranteed 90 days prior to the function.

Extravagant plated dinner * Minimum 25 people

Includes assorted rolls with butter and freshly brewed Starbucks coffee and Tazo teas

\$90 a person based on one of each four courses

Extra course selections are an additional \$7 a person or \$4 for sorbet

+ Appetizers

- Coconut and roasted garlic soup with smoked salt seasoned seared scallops
- Maple curry coconut pumpkin soup with pork scrunions
- Creamy tomato soup with grilled basil ricotta crouton
- Squash soup with queso blanco truffle oil
- Corn meal collard green and chorizo soup
- Beef broth and cheese tortellini
- Arugula, spinach, chopped radicchio, fresh basil fontina cheese, crisp pancetta, and toasted pine nuts with sundried tomato dressing
- Valley greens, radicchio, chicory, red leaf, watercress, butter lettuce
- Goat cheese, and sundried cranberries with tomato crisp herb vinaigrette
- Pesto marinated bocconcini and roma tomato with smoked paprika oil and pomegranate molasses vinaigrette
- Kale Caesar, crab corn croquets and Creole Caesar dressing
- Muscat poached apple , candied walnut , and shaved asiago with white wine vinaigrette

+ Sorbet

- Lemon tarragon
- Granada and mango ice
- Champagne pomegranate
- Cucumber and elderflower
- Watermelon and lemon balm
- Strawberry champagne
- Gin and tonic

+ Entrées

Served with chef 's selection of potato or rice and seasonal vegetables

- Sea salt, honey, and grain mustard crusted salmon with onion corn potato cake
- Filet of beef and medallion of salmon with sundried tomato pesto, fennel potatoes, and balsamic demi-glaze
- Seared Asian seabass with fennel clam sauce, fava beans, and rustic baby potatoes
- Brandy braised shortribs with roasted garlic, shallot jus, Roquefort cheese whipped potato, and grilled asparagus
- Breast of supreme chicken with sundried tomato and black olive tapenade, brie, and chive risotto
- Gratinated cobia with salsa verde and parmesan bacon orzo pasta
- Green curry marinated seared tofu and grilled baby vegetables with banana leaf en papilote coconut rice
- Roast supreme chicken and jus oregano essence with sweet and Yukon gold potato pave
- Grilled filet mignon with blue cheese gratin, caramelized parsnip, mash potato, and merlot demi-glaze
- Roast chicken breast with spicy sugarcane skewered prawns, tarragon chicken jus, and Yukon gold pomme purée
- Seared pacific snapper with potato artichoke and onion ragout
- Pistachio crusted porkloin, braised pork belly, black garlic and bourbon demi, rutabaga purée and milk braised vegetables

All prices are subject to a customary 19% taxable service charge and 15% applicable HST. Prices are subject to change. All prices are guaranteed 90 days prior to the function.

+ Dessert

- Chocolate banana torte with raspberry coulis and salted caramel
- Lavender vanilla pannacotta, pecan brittle bits, cherry confit and crème anglaise
- Tiramisu with coffee anglaise
- Warm mint and cinnamon savarin cake, lemon curd, and seasonal berries
- Dark chocolate fondant with vanilla foam meringue and peanut brittle crumbs
- Chocolate macadamia cake with warm ganache, marinated local berries , and vanilla ice cream
- Strawberry tart and mirror glazed cherry cheesecake

All prices are subject to a customary 19% taxable service charge and 15% applicable HST. Prices are subject to change. All prices are guaranteed 90 days prior to the function.

