

# DINNER BUFFETS

Minimum order of 40 guests per selection. Chosen selections are for all guests.

Available after 5 pm. If an earlier start is required, please inquire with your coordinator.

## BUILD YOUR CLASSIC DINNER

### CHOICE OF ONE PROTEIN \$45/person

Classic dinner buffet includes rolls and butter, caesar salad, organic green salad with dressings, Italian seasoned rice pilaf, penne primavera with garden vegetables, choice of one protein, choice of one vegetable dish, choice of one starch dish, chef's selection of desserts, cookies, sliced fruit, coffee and tea.

- 1 | Dinner rolls with butter
- 2 | Organic green salad with dressings (V, GF)  
Caesar salad
- 3 | Italian seasoned rice pilaf (V, GF)  
Penne primavera with garden vegetables (VG, DF)
- 4 | Choice of ONE vegetable dish
- 5 | Choice of ONE starch dish
- 6 | Chef selection of desserts, cookies and sliced fruit
- 7 | Beverages - coffee, assorted tea and water station

### CHOICE OF ONE CLASSIC PROTEIN:

#### THYME ROASTED CHICKEN BREAST

Served with your choice of sauce:

- Wild blueberry and cranberry au jus (DF, GF)
- Roasted vegetable tomato pomodoro (DF, GF)

#### GARLIC & DILL SEARED SALMON FILET

Served with tropical pineapple and roasted red pepper salsa (GF, DF)

#### BRAISED BEEF PROVENCAL

Slow braised chuck roast beef, onion, carrot and peppers in a rich au jus (GF, DF)

#### PINEAPPLE GLAZED CRANBERRY HAM

Served with pineapple and cranberry demi-glaze, apple sauce and dijon mustard (GF, DF)

### CHOICE OF ONE CLASSIC VEGETABLE:

- Lemon and oregano roasted carrots (V, GF)
- Honey dill steamed carrots (GF, DF)
- Roasted broccoli and cauliflower (V, GF)
- Seasoned green bean and carrots with thyme (V, GF)

### CHOICE OF ONE CLASSIC STARCH:

- Mashed roasted garlic and herb potato (VG, GF)
- Herb roasted baby potato (V, GF)

# DINNER BUFFETS

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## BUILD YOUR PREMIERE DINNER

**CHOICE OF ONE PROTEIN** \$49.50/person

*Premiere dinner buffet includes rolls and butter, your choice of two salads, one protein, one vegetable dish, one starch dish, choice of one pasta or vegan dish, chef's dessert selection, coffee and tea. Chosen selections are for all guests.*

- 1 Dinner rolls with butter
- 2 Choice of TWO salads
- 3 Choice of ONE vegetable dish
- 4 Choice of TWO starch dishes
- 5 Choice of ONE pasta or vegan dish
- 6 Chef selection of cakes, bars, cookies and sliced fruit
- 7 Beverages - coffee, assorted tea and water station

## CHOICE OF TWO PREMIERE SALADS:

- Organic green chopped salad with tomato, carrot, onion, cucumber and your choice of dressings (V, GF).
- Organic greens, poached peaches, strawberries, raisins, almonds, spring onion and your choice of dressings (V, GF).
- Organic greens, mandarin oranges, dried cranberries, spring onion and your choice of dressings (V, GF).
- Spinach and kale salad with goat cheese, cranberries, onion and choice of dressings (VG, GF).
- Balsamic marinated vegetable salad (V, GF).
- Thai sesame vegetable salad (VG).
- Roasted potato salad with tomato salsa, spring onion and jalapeno (V, GF).
- Classic creamy potato salad (VG).
- Lemon chickpea and vegetable salad (V, GF).
- Creamy macaroni pasta salad with cheddar, celery, onion and bell pepper (VG).
- Caesar salad with croutons and asiago cheese.
- Cilantro lime coleslaw (VG).
- Greek vegetable salad with feta (VG, GF).

## DRESSING CHOICES:

Choice of up to 3 per green salad:

- Ranch dressing (VG)
- Balsamic vinaigrette (V, GF)
- Raspberry vinaigrette (V, GF)
- Italian dressing (V, GF)
- Greek herb vinaigrette (V, GF)

## CHOICE OF ONE PREMIERE VEGETABLE:

- Lemon and oregano roasted carrots (V, GF)
- Honey dill steamed carrots (GF, DF)
- Roasted broccoli and cauliflower (V, GF)
- Roasted root vegetable medley (V, GF)
- Steamed broccoli, carrots and cauliflower (V, GF)
- Seasoned green beans and carrots with thyme (V, GF)

## CHOICE OF ONE PREMIERE STARCH:

- Lemon ginger basmati rice (V, GF)
- Wild rice with herbs (V, GF)
- Italian seasoned rice pilaf (V, GF)
- Mashed roasted garlic and herb potato (GF)
- Roasted greek and lemon potato (V, GF)
- Herb roasted baby potato (V, GF)
- Roasted sweet potato and chives (V, GF)
- Apple cranberry stuffing (VG, DF)



## CHOICE OF ONE PREMIERE PROTEIN:

### THYME ROASTED CHICKEN BREAST

Served with your choice of sauce:

- Wild blueberry and cranberry au jus (GF, DF)
- Roasted bell pepper and caramelized onion coconut cream sauce (GF, DF)
- Roasted vegetable pomodoro sauce (GF, DF)
- White wine mushroom, spinach and spring onion cream sauce (GF)

### GRILLED BALSAMIC CHICKEN BREAST

Served with caramelized onions and bell peppers (DF, GF)

### PARMESAN CRUSTED CHICKEN BREAST

Served with roasted red pepper and tomato bruschetta

### SAGE ROASTED TURKEY

Served with cranberry sauce and a cider pan gravy (GF, DF)

### PINEAPPLE GLAZED CRANBERRY HAM

Served with pineapple and cranberry demi-glaze, apple sauce and dijon mustard (GF, DF)

### SOUTHWEST SPICED PORK TENDERLOIN

Served with a spring onion and cilantro infused au jus (GF, DF)



### LEMON & HERB BAKED SALMON FILET

Served with your choice of sauce:

- Rustic spinach and tomato basil sauce (GF, DF)
- Mushroom dill cream sauce (GF)

### GARLIC & DILL SEARED SALMON FILET

Served with tropical pineapple and roasted red pepper salsa (GF, DF)

### BRAISED BEEF PROVENCAL

Slow braised chuck roast beef, onion, carrot and peppers in a rich au jus (GF, DF)

### ROAST BEEF & MUSHROOM FORESTIERE

Slow roasted baron of beef simmered with sautéed mushroom, spring onion, herbs & spices (GF)

### TRADITIONAL BEEF LASAGNA

Tomatoes, garlic, onions and beef layered and baked with a blend of ricotta, mozzarella, romano, parmesan and asiago cheese

### DIJON CRUSTED BARON OF BEEF

Chef carved and served with red wine rosemary au jus, horseradish and dijon mustard (GF, DF).  
*Add \$5/person.*



## CHOICE OF ONE PREMIERE PASTA OR VEGAN DISH:

### CHEESE FILLED TORTELLINI

Served in a roasted vegetable and oregano tomato sauce (VG)

### PENNE FLORENTINA

Wilted spinach, sautéed mushroom, onion and garlic white wine cream sauce (VG)

### QUATTRO FROMAGGIO RAVIOLI

Four cheese ravioli served in a roasted red bell pepper cream sauce (VG)

### BECHAMEL VEGETABLE LASAGNA

Baked with vegetables, bechamel, ricotta, mozzarella and parmesan (VG)

### MACARONI & CHEESE

Creamy cheddar and asiago cheese sauce (VG)

### BUTTERNUT SQUASH & BABY KALE BOW TIE

Butternut squash, baby kale and onions tossed in a sun-dried tomato pesto cream sauce (VG)

### ROASTED ROTINI VEGETABLE MARINARA

Roasted garden vegetables in a fire roasted tomato sauce (VG, DF)



### SEVEN BEAN SUCCOTASH WITH RICE

Seven bean medley, onion, bell pepper, tomato and spring onion with herbs and chili flakes served with rice (V, GF)

### RATATOUILLE

Roasted garden vegetables with black beans and kidney beans (V, GF)

### ROASTED CHANA MASALA

Served with carrot, onion, celery, broccoli, cauliflower and garlic (V, GF)

### THAI COCONUT CAULIFLOWER CURRY

Served with spring onion and cilantro (V, GF)

### PLANT BASED CRUMBLE CACCIATORE

Braised plant-based crumble with onions, carrots, celery, bell peppers, tomato, herbs and spices (V, GF)





## ADD EXTRAS

*Minimum order of 40 guests per selection.  
Can be added to any buffet.*

### PROTEIN

*Add an additional - \$9/person*

### SALAD

*Add an additional - \$4.50/person*

### VEGETABLE DISH

*Add an additional - \$3.50/person*

### STARCH DISH

*Add an additional - \$4.50/person*

### PASTA OR VEGAN DISH

*Add an additional - \$6/person*



# PLATED DINNERS

Minimum order of 50 guests per selection.

## BUILD YOUR PLATED DINNER

All plated dinners are 3 courses and include dinner rolls with butter, choice of seasonal salad OR soup, choice of one main entree, chef's seasonal dessert with coffee and tea service.

Please note only ONE plated menu may be selected for the entire group.

All pricing is based on the entree selection and is a base starting price which may change based on any additional customization requests.

We are also happy to create a custom plated menu based on your event needs or with additional courses.

- 1 | Dinner rolls with butter
- 2 | Choice of chef's seasonal salad OR soup
- 3 | Choice of ONE entree for all guests
- 4 | Chef's seasonal dessert with coffee & tea service



### FIRST COURSE - CHOICE OF ONE:

Inquire with your coordinator for seasonal selections.

#### CHEF'S SEASONAL SALAD

#### CHEF'S SEASONAL SOUP

### SECOND COURSE - CHOICE OF ONE:

Inquire with your coordinator for detailed descriptions or to discuss entree preferences. All entrees served with a starch and vegetables.

#### CHICKEN ENTREE STARTING AT \$80

#### SALMON ENTREE STARTING AT \$95

#### BEEF ENTREE STARTING AT \$105

#### BEEF TENDERLOIN ENTREE STARTING AT \$130

### THIRD COURSE - INCLUDED:

Inquire with your coordinator for seasonal selections.

#### CHEF'S SEASONAL DESSERT

Served with coffee & tea service.