



Special Events Buffet Menu

\$45 (per person)

(Plus service charge and sales tax)

(25 person minimum)

Variety of House Rolls and Butter Provided

Starters

You may select 1 starter for your entire group

Chopped Salad

*Cabbage, carrots, radish, green onions,
cilantro and crispy noodles with sweet
ginger chili lime vinaigrette*

Roasted Corn Salad

*Mesclun greens, fresh grilled corn,
blistered tomatoes, onion roasted
peppers and croutons with roasted
garlic basil vinaigrette*

Sides

You may select 2 sides for your entire group

Roasted Garlic Mashed Potatoes

Cauliflower Gratin

Herb Roasted New Potatoes **GF**

Seasonal Vegetables

Main Course

You may select 2 entrées for your entire group

(Add an Additional Entrée Option for \$5 more per person)

Herb Marinated Chicken Breast

Pistou cream sauce

Roasted Salmon Fillet **GF**

Tomato-sorrel sauce

Château **GF**

*Grilled bistro filet,
mushroom demi-glace*

Grilled Citrus Pork Loin

*Citrus marinated pork with
chimichurri sauce*

Herbed Polenta

*Polenta cakes with fresh spinach, mushrooms
and red pepper coulis*

Beverage Service \$3.00 (per person)

Soda, Coffee or Tea

GF = Gluten-Free

V = Vegetarian

All prices and menu items subject to change