

plated dinners

FIRST COURSE

Spinach Salad (GF)

Shaved Fennel, Orange, Pistachio, Fig Balsamic Vinaigrette

Ginger Butternut Squash And Carrot Soup (GF)

Canadian Maple Syrup, Crème Fraîche, Spiced Pumpkin Seeds

Mixed Greens (GFO)

Beets, Salted Sunflower Seeds, Goat Cheese Fritter, Maple Ginger Tahini Vinaigrette

Watermelon Salad (Seasonal May-Sept) (GF)

Arugula, Confit Cherry Tomato, Feta, Pine Nut, Pickled Red Onion, Fig Balsamic Vinaigrette

Roasted Squash Salad (Seasonal Oct -April) (GF)

Arugula, Confit Tomato, Feta, Pine Nut, Pickled Red Onion, Fig Balsamic Vinaigrette

Beet Salad (GF)

Kale, Hazelnut, Goat Cheese, Pickled Red Onion, Citrus Dijon Vinaigrette

Mushroom Ravioli

Truffle Cream, Grana Padano, Chives

MAIN COURSE

Cornish Hen (1/2) \$45 per person

Savory Bread Pudding, Calvados Cream, Market Vegetables

Miso Glazed Cod \$42 per person

Baby Bok Choy, Shitake Glutinous Rice

Pork Tenderloin Scaloppini \$40 per person

Creamy Parmesan Polenta, Cider Braised Red Cabbage, Red Wine Reduction, Market Vegetables

Beef Tenderloin (GF) \$48 per person

Asiago Pomme Purée, Rich Beef Jus, Market Vegetables

Bacon Wrapped Chicken Supreme (GF) \$45 per person

Feta Lemon Herb Stuffing, Squash Risotto, Market Vegetables, Red Wine Reduction

Parmesan And Herb Seared Haddock \$40 per person

Fingerling Potato Shallot Hash, Fennel Cream, Market Vegetables

Herb Crusted Rack Of Lamb \$58 per person

Crispy Parmesan Polenta, Port Gastrique, Market Vegetables

Seared Chicken Supreme (GF) \$42 per person

Buttermilk Asiago Pomme Purée, Mushroom Dijon Cream, Market Vegetables

Arctic Char (GF) \$42 per person

Lemon Herb Quinoa, Blistered Tomatoes, Black Olive, Pine Nut

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GF - Gluten Free | DF - Dairy Free | V - Vegetarian | O - Option

ADDITIONAL COURSE OPTIONS

Nova Scotia Seafood Chowder	\$7 per person
Searched Garlic Shrimp, Grilled Asparagus, Lemon Risotto (GF)	\$8 per person
Digby Scallop, Caramelized Pork Belly, Parsnip Purée (GF)	\$9 per person
Pecan Crusted Cod, Steel Cut Oats, Beemster Cheese, Brown Butter Edamame	\$9 per person
Brome Lake Duck Breast, Carrot Cumin Purée, Honeyed Carrots, Dukkah Spice (GF, DFO)	\$9 per person

DESSERT

- Lemon Bar Slice with Torched Meringue, Blackberry Sauce, Lemon Gelato, Shortbread
- Crunchy Chocolate Cake, Raspberry Sauce, Chocolate Sorbet
- Carrot and Coconut Cake, Cream Cheese Frosting, Charred Pineapple Compote
- Blueberry Brown Butter Tart, Crème Fraîche, Lemon Curd, Almond Brittle
- Turtle Cheese Cake, Bitter Chocolate Sauce, Candied Pecans
- Rum Cake, Anglaise, Butter Rum Apples, Oat Tuille
- Quebec Sugar Pie, Spiced Pear Compote, Blueberry Sauce, Sour Cream Gelato

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dinner buffet

(40 person minimum)

\$52 per person

SALADS

Choose 3

Chickpea Quinoa Tabbouleh / Kale, Tomato, Pickled Red Onion, Parsley, Preserved Lemon Vinaigrette (GF, DF)

Baby Spinach / Candied Pecans, Pear, Lemon Dijon Vinaigrette (GF, DF, V)

Asian Ramen Noodle / Red Cabbage, Carrot, Crunchy Ramen, Toasted Sesame Lime Vinaigrette

Beet Salad / Arugula, Goat Cheese, Local Beets, Ginger Maple Tahini Vinaigrette (GFO, VO)

Mixed Greens / Pickled Carrot, Shaved Fennel, Cucumber, Apple Cider Vinaigrette (GF, DF)

Caesar / Mix of Romaine and Kale, Shaved Asiago Cheese, Herbed Croûtons, Classic Creamy Dressing (GFO)

Domestic and Imported Cheese Display (GF)

Steamed Mussels with Red Curry Coconut Broth (DF)

ENTRÉES

Choose 2

Seared Maple Mustard Chicken, Mushroom Sauce (GF)

Blackened Atlantic Salmon, Tomato Lime Salsa (GF, DF)

Roast Garlic Pork Loin, Blackberry Gastrique, Drunken Poached Apricots (GF, DF)

Parmesan Crusted Haddock, Garlic Cream, Hazelnuts (GFO)

Charred Flank Steak, Chipotle and Rosemary Rub (GF, DF)

Ginger Chicken, Soya Sweet Chili Sauce, Toasted Sesame, Scallion (GFO, DF)

Three Cheese Ravioli, Peas, Prosciutto, Garlic Cream, Shaved Asiago

Dessert

Choose 4

Mixed Berry Bavarian

Carrot and Pineapple Cake, Cream Cheese Frosting

Lemon Bar with Torched Meringue

Turtle Cheesecake

Caramel Chocolate Mousse Cake (GF)

French Apple Tart

Served with Sweet Miniatures, Sliced Seasonal Fruit

Freshly Brewed Coffee and Tea

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FISH & CHIP WAGON (20 person minimum)

Chef Attended

Beer Battered Haddock and Thick Cut Chips in Newsprint Cones with Lemon Tartar Sauce..... \$4 per person

MAKI SUSHI STATION (20 person minimum)

California Roll.....\$9.95 per roll

Sweet Potato Tempura Roll\$7.95 per roll

Avocado and Cucumber Roll\$7.95 per roll

Smoked Salmon Roll\$9.95 per roll

Korean Roll\$9.95 per roll

Asparagus Roll\$9.95 per roll

Tempura Shrimp Roll.....\$14.95 per roll

Spicy Tuna Roll.....\$14.95 per roll

SAVORY CRÊPE STATION or ask about our sweet option

Made to order with

Chicken

Wild Mushroom

Roasted Tomatoes

Baby Spinach

Gruyère

Lemon Ricotta.....\$9 per person (1 each)

CARVING STATIONS (25 person minimum) based on 5oz per person

Slow Roasted Prime Rib Au Jus.....\$15 per person

Traditional Italian Porchetta.....\$9 per person

Slow Roasted Lamb Shoulder with Coriander, Harissa and Lemon\$18 per person

Rack of Lamb with Garlic and Rosemary and Romesco Sauce\$38 per person

Grilled Flank Steak Thinly Sliced with Romesco Sauce\$8 per person

Bacon Wrapped Pork Tenderloin.....\$10 per person

Cornish Hen Rubbed with Ancho Chiles\$9 per person

Oulton's Valley Smoked Ham with Passion Fruit and Mustard Glaze.....\$6 per person

Baby Back Ribs with Smoked Tomato BBQ Sauce\$10 per person

Beef Tenderloin with Brioche Crust, Pommery Mustard and Horseradish.....\$21 per person

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PASTA STATION (20 person minimum)

Made to order with

Cheese Ravioli or Linguine

Cold-Pressed Olive Oil and Pesto

Traditional Italian Tomato Sauce, Alfredo Cream Sauce or Rosé Sauce

Seared Chicken

Smoked Bacon

Fresh Vegetables

Parmesan..... \$15 per person

Served with Garlic Bread

Seafood Available at Market Price

RISOTTO STATION (20 person minimum)

Made to order with

Wild Mushroom

Asparagus

Baby Spinach

Butternut Purée

Asiago and Goat Cheese

Prosciutto..... \$12 per person

Seafood Available at Market Price

GOURMET FLAT BREAD PIZZA

Margarita - Bocconcini, Fresh Basil and Tomato Sauce

Prosciutto and Arugula

Italian Fennel Sausage and Red Pepper

Portabella, Truffled Ricotta and Shaved Pecorino

Spicy Calabrese Salami..... \$14 each

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WORKING DINNER (10 person minimum)

\$35 per person

Choice of 3 Salads

Mesclun Greens with Maple and Ginger Dressing

Zucchini, Arugula, Shaved Asiago, and Pine Nuts with Fig and Balsamic Vinaigrette

Caesar Salad

Double Smoked Bacon, Focaccia Crouton, Parmesan and Creamy Garlic Vinaigrette

Spinach Salad with Fig and Balsamic Vinaigrette

Greek Salad with Feta, Lemon and Oregano Vinaigrette

Shaved Brussel Sprout Salad

Red Cabbage, Kale, Cranberry, Toasted Pumpkin Seeds with Citrus Dijon Vinaigrette

Served with French Baguette

add 1/2 pound mussels \$6 per person

Choice of Entrée ...

Cheese Ravioli with Peas, Prosciutto, Garlic Cream and Shaved Asiago

Pan Fried Haddock with Hazelnut Cream Sauce

Asian Ginger Chicken

Seared Maple Atlantic Salmon with Tomato and Lime Salsa

Flat Iron Steaks with Chimichurri Sauce

Choice of

Roasted Potatoes

Jasmine Rice

Add an additional entrée \$7 per person

Bite Sized Desserts

Freshly Brewed Coffee and Tea

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bbq menu

\$32 per person

SALADS

Wedge Salad, Crumbled Blue Cheese, Buttermilk Ranch, Smoked Bacon
Arugula, Shaved Asiago, Spicy Radish, Summer Zucchini, Lemon Vinaigrette
Mixed Greens, Seasonal Berries, Goat Cheese, House Granola, Ginger Maple Vinaigrette

Entrée

Choose 2

Grilled Sirloin Burgers, House-Made BBQ Sauce, Dijonaise, Spicy Ketchup, Marble Cheddar, Sliced Gerkins
Grilled Sweet Italian Fennel Sausage
Pulled Pork Sandwiches, Crisp Slaw
Vegetable Halloumi Skewers, Basil Oil
Mediterranean Chicken Kabobs, Tzatziki
Grilled Flat Iron Steaks with Onions and Sautéed Mushrooms Add \$5

Served with

Corn on the Cob, Sweet Butter
Sweet Potato, Crisp Onion Rings, Regular Fries, Chipotle Aioli

DESSERTS

Seasonal Berry Shortcakes
Chocolate S'more Cupcakes
Lemon Meringue Tarts
Sliced Watermelon

Coffee and Tea / Ice Tea, Lemonade

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