



Building your Buffet

Buffets can be funny things – a myriad of choices with sometimes disappointing results. We believe that a fresh approach and some twists on the old standards will allow you to create a buffet that will not only suite your occasion, but leave you with a really good taste in your mouth.

Salads

Mixed greens with garden vegetables, sprouts and our house dressing 3

Apple, melon, endive and arugula with a creamy tarragon dressing 4

Purple cabbage with candied pecans 4

Caramelized pears, candied pecans and goat cheese on a bed of spinach 5

Pink beets with creamy Chevre and horseradish dressing 4

Starches

“House spice” and garlic Roasted mini potatoes 4

Creamy coconut and cilantro rice 4

Horseradish and garlic mashed potatoes 4

Mashed roasted caramelized yams 4

Pasta

Slow stewed tomatoes with wilted spinach and parmesan cheese 3

Sauteed mushrooms, Thyme and truffle essence cream 5

Smoked salmon and dill with citrus Chevre cream 6.5

Salty Bacon and blush sauce with maple caramelized onions 5

Vegetables

Perfectly steamed mixed market veggies tossed with garlic butter and dill 3

Green beans with brown butter and almonds 5

Candied root vegetables 4

Glazed carrots with tarragon 4

Baked cauliflower with panko and double smoked cheddar 6

Mains

Braised chicken with white wine, bacon, onions and mushrooms 12

Braised jerk chicken 12

Curried coconut chicken 12

Asian braised chicken 12

Slow roasted pulled porchetta 12

Bacon wrapped stuffed pork loin 12

Braised beef shanks 14

Panfried pickerel served in a creamy coconut sauce 15

Fig and red wine braised lamb shanks 21

Vegan options

Sesame Panko crusted eggplant stack with a roasted red pepper sauce 8

Moroccan Stewed chickpeas with peppers 8

Roasted cauliflower Steak topped with an olive relish 8

Sweet potato, chickpea and spinach coconut curry 8