



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 5

Apple, melon, endive and arugula with a creamy tarragon dressing 6

Purple cabbage with candied pecans 5

Caramelized pears, candied pecans and goat cheese on a bed of spinach 6

Pink beets with creamy Chevre and horseradish dressing 5

Starches

“House spice” and garlic Roasted mini potatoes 5

Creamy coconut and cilantro rice 5

Horseradish and garlic mashed potatoes 5

Mashed roasted caramelized yams 5

Pasta

Slow stewed tomatoes with wilted spinach and parmesan cheese 5

Forest mushrooms, Thyme and truffle essence cream 5

Smoked salmon and dill with citrus Chevre cream 8

Salty Bacon and blush sauce with maple caramelized onions 5

Vegetables

Perfectly steamed mixed market veggies tossed with garlic butter and dill 4

Green beans with brown butter and almonds 5

Candied root vegetables 5

Glazed carrots with tarragon 5

Baked cauliflower with panko and double smoked cheddar 6

Mains

Braised chicken with white wine, bacon, onions and mushrooms 22

Braised jerk chicken 22

Curried coconut chicken 22

Asian braised chicken 22

Slow roasted pulled porchetta 22

Bacon wrapped stuffed pork loin 22

Braised beef shanks 26

Panfried whitefish served in a creamy coconut sauce 22

Fig and red wine braised lamb shanks 28

Vegan options

Sesame Panko crusted eggplant stack with a roasted red pepper sauce 12

Moroccan Stewed chickpeas with peppers (vegan) 12

Roasted cauliflower Steak topped with an olive relish 12

Sweet potato, chickpea and spinach coconut curry 12