



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 3

Caramelized pears, candied pecans and goat cheese on a bed of spinach 4

Pink beets with creamy Chevre and horseradish dressing 4

Starches

“House spice” and garlic Roasted mini potatoes 2

Panko crusted risotto balls (in house events only) 4

Rosemary and garlic scented basmati rice 3

Horseradish and garlic mashed potatoes 3

Mashed roasted yams 3

Pasta

Slow stewed tomatoes with wilted spinach and parmesan cheese 3

Forest mushrooms, Thyme and truffle essence cream 5

Smoked salmon and dill with citrus Chevre cream 7

Salty Bacon and blush sauce with maple caramelized onions 6

Vegetables

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

Green beans with brown butter and almonds 4

Candied root vegetables 3

Glazed carrots with tarragon 4

Baked cauliflower with panko and double smoked cheddar 5

Mains

Braised chicken with white wine, bacon, onions and mushrooms 18

Slow roasted pulled porketta 19

Braised beef shanks 22

Fish served in a Grand Marnier and orange sauce 20

Fig and red wine braised lamb shanks 25

Vegan options

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

Moroccan Stewed chickpeas with peppers (vegan) 15

Roasted cauliflower Steak topped with an olive relish 12