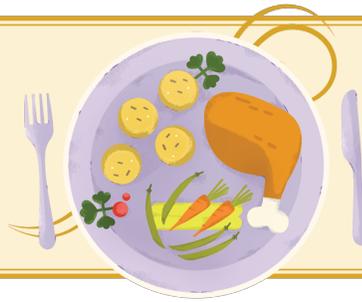


BUILDING YOUR BUFFET



Prices do not include HST or catering fee.

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/person**

Apple, melon, endive and arugula with a creamy tarragon dressing. **\$4/person**

Purple cabbage with candied pecans. **\$4/person**

Caramelized pears, candied pecans and goat cheese on a bed of spinach. **\$5/person**

Pink beets with creamy Chevre and horseradish dressing. **\$4/person**

Starches

“House spice” and garlic Roasted mini potatoes. **\$4/person**

Creamy coconut and cilantro rice. **\$4/person**

Horseradish and garlic mashed potatoes. **\$4/person**

Mashed roasted caramelized yams. **\$4/person**

Pasta

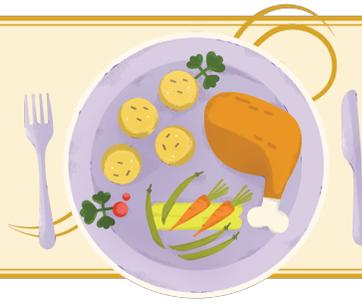
Slow stewed tomatoes with wilted spinach and parmesan cheese. **\$3/person**

Sautéed mushrooms, Thyme and truffle essence cream. **\$5/person**

Smoked salmon and dill with citrus Chevre cream. **\$6.5/person**

Salty Bacon and blush sauce with maple caramelized onions. **\$5/person**

BUILDING YOUR BUFFET



Vegetables

Perfectly steamed mixed market veggies tossed with garlic butter and dill. ***\$3/person***

Green beans with brown butter and almonds. ***\$5/person***

Candied root vegetables. ***\$4/person***

Glazed carrots with tarragon. ***\$4/person***

Baked cauliflower with panko and double smoked cheddar. ***\$6/person***

Mains

Braised chicken with white wine, bacon, onions and mushrooms. ***\$12/person***

Braised jerk chicken. ***\$12/person***

Curried coconut chicken. ***\$12/person***

Ginger and orange braised chicken. ***\$12/person***

Slow roasted pulled porchetta. ***\$12/person***

Bacon wrapped stuffed roasted pork loin. ***\$12/person***

Braised beef shanks. ***\$14/person***

Panfried pickerel served in a creamy coconut sauce. ***\$15/person***

Fig and red wine braised lamb shanks. ***\$21/person***

Vegan Options

Moroccan Stewed chickpeas with peppers. ***\$8/person***

Roasted cauliflower tossed in an olive and sundried tomato relish. ***\$8/person***

Sweet potato, chickpea and spinach coconut curry. ***\$8/person***