



DINNER

**Dinner service to start between 5pm to 8pm.
Duration of a dinner service is not to exceed 2 hours.**

RECEPTION

Minimum of 30 guests - \$62 per person

Smashed Potato Bar

AAA beef striploin

Steamed red skin new potatoes, red wine demi-glace, chives, sour cream and aged white cheddar

Salad bar featuring: mixed greens, cherry tomatoes, julienne carrot, cucumber, radish, feta cheese, seeds, dried fruits and assorted dressings

Charcuterie Board

Double brie, fontina, French blue and marbled cheddar

Calabrese, prosciutto and genoa salami

Marinated olives, artichoke hearts, portobello mushrooms and grilled Roma tomatoes

Pate

Artisan crusty French breads

The Smoke House Station

BBQ chicken

Pork baby back ribs

Maple whiskey BBQ Meatballs

Sweet potato & roasted zucchini

Warm cornbread with whipped butter

Sweet Table

Assorted desserts

Freshly brewed Starbucks coffee, decaffeinated coffee and tea (herbal teas included)

****Menu items and prices subject to change without notice. Taxes and an 18% taxable service charge will be added****

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877-445-0231 x53200
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BUFFET DINNER

Minimum 30 guests - \$75 per person

Assorted bread rolls with sweet creamery butter

Freshly brewed Starbucks coffee, decaffeinated coffee and tea (herbal teas included)

Salad Selections

Heritage mixed greens with cucumber, carrots and cherry tomatoes with assorted dressings

Your choice of two of the following:

Roasted butternut squash with arugula & goat cheese

Traditional Greek pasta salad

Build your own Caesar salad

Cherry tomatoes, bocconcini, basil & olive oil

Chilled Moroccan cous cous with dried fruits, cumin & parsley

Cucumber & minted yogurt salad

European style potato salad with a pommery mustard vinaigrette

Chef's choice of gourmet salad

Platter Selections

Your choice of two of the following:

Grilled vegetable platter with zucchini, fennel, tomatoes and red onions marinated in olive oil, thyme and balsamic vinegar

Chilled prawns with chili lime mayo and seafood dipping sauce

Smoked salmon, romaine & candied salmon

Fresh mussels & clams marinated in sesame, garlic, ginger, lime and sambal chili

Selection of local cheeses with dried fruits and crackers

Starch Selections

Your choice of one of the following:

Buttermilk & roasted garlic mashed potatoes

Herb roasted potatoes

Lemongrass scented basmati rice

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Vegetable Selections

Your choice of one of the following:

Fresh seasonal market vegetables
Oven roasted root vegetables & herbs
Honey glazed carrots
Sesame green beans

Entrée Selections

Your choice of two of the following:

Balsamic chicken roasted with garlic, fresh herbs & sweet balsamic reduction
Chicken pecan Dijonnaise with sour cream, Dijon mustard & toasted pecans
Atlantic salmon with lemon thyme sauce **+\$5 surcharge**
Wild cod Thai red curry sauce
Grilled marinated sirloin steak with cabernet demi-glace **+\$5 surcharge**
Roast baron of beef with merlot jus
Pork loin in mushroom sauce

Your choice of one of the following

Mushroom ravioli with spinach in a garlic cream sauce
Quinoa & vegetable pilaf with blistered cherry tomatoes
Wild mushroom risotto with truffle oil
Gnocchi with goats cheese, baby spinach in a sage and white wine cream sauce

Dessert Selections

Your choice of two of the following:

Fresh cut fruit
Cakes
Pastries
Selection of pies
Rich dark chocolate mousse
Cheesecakes

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BBQ BUFFET DINNER

Minimum of 30 guests - \$62 per person

Assorted bread rolls with sweet creamery butter

Freshly brewed Starbucks coffee, decaffeinated coffee and tea (herbal teas included)

Salad Selections

Mixed greens salad with assorted dressings

Chef's choice of two gourmet salads

Entrée Selections

Your choice of two of the following:

Sirloin burgers with assorted toppings

Hot dogs

Herb seasoned chicken breast

Garlic & paprika marinated chicken skewers

Grilled sirloin steak **+\$5 surcharge**

Marinated salmon with maple mustard **+\$5 surcharge**

Teriyaki beef skewers

Your choice of one of the following:

Marinated portobello mushrooms

Black bean veggie burger with assorted toppings

Accompaniments

Your choice of two of the following:

Baked potatoes with an assortment of toppings

Sweet potato spears

Grilled zucchini spears

Potato wedges

Corn on the cob

Dessert Selections

Seasonal fresh cut fruit

Your choice of one of the following:

Assorted squares and chocolate brownies

Assorted pies

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PLATED DINNER*

Minimum 30 guests

We suggest a minimum of 2 hours for service based on a three course menu

Served with freshly baked breads, Starbucks coffee, decaffeinated coffee and tea

Appetizers

Your choice of one of the following soups or salads included with your entrée:

Soups

Smoked mushroom
Tomato basil
Gold beet and apple
Cajun corn and chicken chowder
Butternut squash and maple sour cream

Salads

Poached prawns accompanied by a cucumber basket with mixed greens, edamame beans, julienned cucumber, cherry tomatoes and citrus vinaigrette
Microgreens with beets, soft chevre cheese, toasted pecans and truffle honey
Mixed greens with artichoke hearts, roasted red peppers, figs, feta and balsamic dressing
Spinach & arugula salad with seasonal berries, sunflower seeds and citrus vinaigrette
Assorted baby salad greens with dried apricots, dates, toasted pumpkin seeds, crumbled blue cheese and raspberry vinaigrette

Plated dinner enhancement

Additional soup or salad \$10 per person

***Menu available on approval**

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Entrees

Your choice of one of the following meat selection and one vegetarian selection:

Herb crusted baked chicken	\$60
Served with natural pan jus, mashed potatoes and seasonal vegetables	
AAA prime rib au jus & Yorkshire pudding	\$78
Served with buttermilk mashed potatoes and fresh market vegetables	
Grilled beef tenderloin with horseradish and red wine jus	\$85
served with roasted fingerling potatoes and fresh market vegetables	
Grilled Atlantic salmon filet with a lemon caper berry sauce	\$68
Served with aromatic basmati rice and fresh market vegetables	
Herbed risotto with ratatouille, blistered tomatoes and extra virgin olive oil drizzle	\$54
Quinoa & chickpea pilaf with edamame hummus and fried spinach	\$54

Desserts

Your choice of one of the following included with your entrée:

- Lemon custard tart with blueberry compote and fresh berries
- Rich chocolate ganache cake served with dark fruit coulis and a chocolate cigar
- New York cheesecake topped with salted caramel
- Tiramisu with seasonal berries

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