



Buffet Menu's

Please feel free, to swap and change the menus.

Menu 1 \$42.95

Red Pepper & Goat Cheese Stuffed Free Range Chicken Breast with White Wine Cream.

Lemon & Chive Crusted Salmon Fillet with Lemon Cream

Choice of Potatoes/Rice (see below)

Choice of Two Vegetable Dishes (see below)

Selection of Cakes, Cheese Cakes & Homemade Squares with a Tropical Fruit Platter

Menu 2 \$38.95

Fennel Seed Crusted Pork Tenderloin with Wild Mushroom Sauce

Turkey Scaloppini with Herb Veloute

Choice of Potatoes/Rice (see below)

Choice of Two Vegetable Dishes (see below)

Selection of Cakes, Cheese Cakes & Homemade Squares with a Tropical Fruit Platter

Menu 3 \$42.95

Berkshire 8oz Pork Chop with Madeira Sauce

Pesto Roasted Chicken Supreme Pesto Cream Sauce

Choice of Potatoes/Rice (see below)

Choice of Two Vegetable Dishes (see below)

Selection of Cakes, Cheese Cakes & Homemade Squares with a Tropical Fruit Platter

Menu 4

Roasted AAA Local Ribeye \$55.95

Roasted Striploin \$53.95

Roasted Top Sirloin \$43.95

with Port Jus

(Carved on the Buffet Table)

Pan Fried Supreme of Chicken with Chicken Jus

Choice of Potatoes/Rice (see below)

Choice of Two Vegetable Dishes (see below)

Selection of Cakes, Cheese Cakes & Homemade Squares with a Tropical Fruit Platter

Menu 5

Whole Prime Rib \$55.95

Whole Roasted New York Striploin \$53.95

Whole Top Sirloin \$43.95

with Peppercorn Sauce

(Carved on the Buffet Table)

Lemon & Chive Crusted Salmon Fillet with Beurre Blanc

Choice of Potatoes/Rice (see below)

Choice of Two Vegetable Dishes (see below)

Selection of Cakes, Cheese Cakes & Homemade Squares with a Tropical Fruit Platter

Menu 6 \$32.95

Roasted Georgian Bay Pickerel with Parsley Sauce

Braised Chicken Legs in Red Wine, Mushroom and Bacon

Choice of Potatoes/Rice (see below)

Choice of Two Vegetable Dishes (see below)

Selection of Cakes, Cheese Cakes & Homemade Squares with a Tropical Fruit Platter

Menu 7 \$85.95 per person

Char Grilled Fillet Mignon with Garlic Portabella Mushrooms & Port Jus
Grilled Rock Lobster Tails with Garlic Butter
Choice of Potatoes or Rice (see below)
Choice of Two Vegetable Dishes (see below)
Selection of Cakes, Cheese Cakes & Homemade Squares with a Tropical Fruit Platter

Menu 8 \$28.95

Spaghetti with Meatballs
Penne Pasta with Diced Chicken, Fresh Arugula Pesto Cream Sauce
Garlic Bread
Choice of Two Vegetable Dishes (see below)
Selection of Cakes, Cheese Cakes & Homemade Squares with a Tropical Fruit Platter

All are served with Freshly Baked Bread and Butter

Freshly Brewed Coffee & a Selection of Teas Included

Potato/Rice/Pasta Choices

Classic Roasted Potatoes
Thyme & Olive Oil Roasted Mini Potatoes
Garlic Roasted Mash Potatoes
Olive Oil & Green Onion Mash Potato
Scalloped Potato
Sweet Potato Mash
Boulangier (sliced and cooked in chicken stock with sliced onion)
Lyonnaise (sliced and cooked in cream with seeded mustard)
Penne with Garlic Butter & Herbs

*Spaghetti with Pomodoro Sauce
Steamed Brown Rice Egg
Fried Rice*

Vegetable Choices

*Poached Green Beans with Hollandaise Sauce
Poached Carrots with Tarragon Butter
Roasted Root Vegetables (Carrots, Parsnips, Beets & Pearl Onions with Thyme)
Roasted Carrots & Parsnips
Cauliflower and Broccoli with Sea Salt
Sauté Spinach & Swiss Chard
Creamed Leeks
Sauté Zucchini with Herbs
Roasted Peppers & Red Onions
Roasted Mediterranean Vegetable. Peppers, Red Onion, Eggplant & Zucchini
Roasted Garlic & Olive Oil
Crisp Garden Salad
Classic Caesar Salad
Baby Kale Caesar Salad
Arugula, Pear & Pecorino Salad*

Final numbers must be received 14 days before the function. This is so the food can be ordered in time. Tax (13%) & Gratuity (15%) Extra.

A 20% deposit is required at the time of booking and the balance is due one week before the function. Your deposit minus 20% will be returned if you cancel before two weeks (14 days) of the function. Cancel 7-13 days and you forfeit your deposit and cancel 6-1 days before the function, full payment will be required.

We accept Cash, Cheque, PayPal, Visa & Debit Cards.