

GOLD BUFFET MENU

\$52.50/PERSON + HST 13% + GRATUITY 18%

MINIMUM OF 100 GUESTS

COCKTAIL HOUR

FLOATING HORS D'OEUVRES (CHOOSE 4)

DINNER

CHEF CARVING STATION

WITH

ANGUS NEW YORK STRIPLOIN, A TRI-PEPPERCORN JUS & FRESH HORSERADISH

&

ENTRÉE (CHOOSE 1)

CHICKEN SUPRÈME WITH A POMMERY-DIJON & HONEY REDUCTION

HERB-BREADED CHICKEN CUTLET WITH FRESH LEMONS

CHICKEN KABOBS WITH TZATZIKI

PORK TENDERLOIN WITH A BBQ & HONEY GLAZE

BBQ PORK SIDERIBS

VEAL PARMIGIANA

BAKED ATLANTIC SALMON WITH A MANGO CAPER SALSA (ADDITIONAL \$5.00/PERSON + HST 13%)

PASTA (CHOOSE 1)

PENNE POMODORO

PENNE A LA VODKA

MEAT/ OR CHEESE TORTELLINI WITH A ROSE SAUCE

MEAT/ OR VEGETABLE LASAGNA

BUTTERFLY PASTA WITH SPINACH & EXTRA-VIRGIN OLIVE OIL

SALADS (CHOOSE 2)

BABY GREENS WITH AN AGED BALSAMIC VINAIGRETTE

TUSCAN BEAN MEDLEY WITH FRESH HERBS

GREEK SALAD WITH FETA & KALAMATA OLIVES

COLESLAW WITH A LIGHT YOGURT DRESSING/ OR ITALIAN VINEGAR

ASSORTED PICKLE & VEGETABLE PLATTER

CAESAR SALAD

POMMERY DIJON POTATO SALAD WITH GREEN ONION & SHAVED CARROT

SIDES (CHOOSE 2)

ROSEMARY ROASTED POTATOES

GARLIC-YUKON GOLD MASH

BUTTER & HERB STEAMED RICE

MIXED VEGETABLE MEDLEY WITH WHITE WINE & EXTRA-VIRGIN OLIVE OIL

STEAMED SWEETLET PEAS & SHITAKE MUSHROOMS

CARAMELIZED CORN MEDLEY WITH BLACK BEANS, CHERRY TOMATOES & LEMON DRESSING

SAUTÉED RAPINI & CARROT MEDLEY

SAUTÉED BABY BOK CHOY

SERVED WITH WHIPPED BUTTER & ARTISANAL BREAD & ROLLS

DESSERT

SEASONAL FRUIT PLATTERS

FRESHLY BREWED COFFEE