

# **GOLD BUFFET MENU**

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

**Pricing is calculated based on 100 guests and will fluctuate marginally on a per person cost under 100.**

## **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**