

# SILVER BUFFET MENU

\$47.50/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

TOP SIRLOIN OF BEEF, A MERLOT JUS & FRESH HORSERADISH

&

## ENTRÉE (CHOOSE 1)

PAN-SEARED CHICKEN BREAST WITH WHITE WINE & LEMON SAUCE

HERB-BREADED CHICKEN CUTLET WITH VINE-RIPENED TOMATO SAUCE & BUFALA

HICKORY-SMOKED BARBECUE CHICKEN

BBQ PORK SIDERIBS

PAN-SEARED PORK LOIN WITH A PEAR & APRICOT CHUTNEY

PORK KABOBS WITH TZATZIKI

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