



# Dinner Buffet

OPTION 1: \$73.00/Person (Minimum 50 Guests)

Includes Assorted Bread Rolls and Butter,  
Freshly Brewed Regular and Decaffeinated Coffee and Selection of Teas.

An additional charge of \$8.00/person will apply for groups with less than the minimum number of guests.

## ♥ SALAD BAR

Chef's Selection of Greens, Cucumbers, Cherry Tomatoes, Balsamic Dressing (DF|GF)  
Romaine Lettuce, Young Parmesan, Bacon, Classic Caesar Dressing, Croutons  
Roasted Local Farm Beets, Ontario Goat Cheese, Shaved Almond, Lemon Vinaigrette

## ENTRÉES

Ontario Trout, Moroccan White Bean Stew, Swiss Chard (DF|GF)  
Rotisserie Style Rosemary Chicken, Natural Jus (DF|GF)  
Rigatoni, Mushroom Bolognese, Parmesan  
Saffron Scented Pilaf, Raisins & Pistachio  
Locally Sourced Herb Infused Roasted Vegetables  
Overnight Braised Short Ribs (Add-on at \$12.00/Person) (DF|GF)  
Orange & Herb Glazed Pork Loin (Add-on at \$10.00/Person) (DF|GF)

## DESSERT

Cheesecake  
Bourbon Pecan Pie  
Peach Cobbler, Biscuit

Vegetarian Options available. See page 36 for substitutes.  
DF = Dairy-Free | GF = Gluten-Free

All prices are subject to current applicable taxes and service charges and may change at any time.  
Food and Beverage 13% HST and 18% Service Charge. Surcharge will apply to special dietary meals.



# Buffet Vegetarian Substitutes

Vegetarian Options are interchangeable with Lunch and Dinner Buffet Entrées

## **BBQ JACKFRUIT VEGAN PULLED PORK**

Coconut Rice Bowl, Curried Jasmine Rice, Asparagus, Shaved Coconut

## **SPICY CHINESE EGGPLANT**

Egg Noodles, Japanese Eggplant, Szechuan Sauce

## **TIKKA MASALA**

Paneer & Cauliflower Cooked In Lightly Spiced Creamy Tomato Sauce

## **AGNOLOTTI**

Butternut Squash Stuffed, Creamy Pumpkin Velouté, Charred Corn Salsa

## **RICOTTA & SPINACH CANNELLONI**

Vegetable Ragu, Basil & Tomato Sauce

## **GRATIN**

3 Cheese Gratin, Eggplant, Sweet Potato, Zucchini, Charred Tomato Sauce

## **WILD MUSHROOM STROGANOFF**

Sautéed in Fresh Cream & Burgundy Wine Served On A Bed Of Noodles

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