



HOT BUFFET MENU

ROAST BREAST OF CHICKEN

with mushroom and tarragon demi-glace,
herb roasted potato and seasonal vegetables.

\$22

SESAME CRUSTED ATLANTIC SALMON

with lemon and caper beurre blanc rice pilaf and seasonal vegetables.

\$22

HONEY MUSTARD GLAZED PORK LOIN

navy bean and vegetable ragout.

\$21

CARVED ROAST BEEF

tender sliced beef with cabernet jus,
herb roasted potatoes and seasonal vegetables.

\$23

HERB ROASTED CHICKEN

marinated and oven roasted with garlic mashed potatoes,
and seasonal vegetables.

\$22

10oz NEW YORK PEPPERCORN STEAK

peppercorn crusted with roasted garlic herb butter roast potatoes and sweet corn.

\$30

SHEPHERDS PIE

braised beef and vegetables topped with fresh garlic mashed potatoes.

\$20

PORK SOUVLAKI

lemon garlic marinated pork on a skewer with vegetable rice pilaf.

\$21

MEAT LASAGNA

tender lasagna noodles layered with Bolognese beef sauce, Italian cheese and
plum tomato puree.

\$20

PENNE AND ITALIAN SAUSAGE

with baby spinach and roasted red onions in tomato basil sauce.

\$20

MEDITERANEAN RIGATONI

with grilled chicken tomatoes, olives, onions and feta cheese
tossed with olive oil oregano and basil pesto.

\$22

All entrees include

Oven Fresh Baguette with Sweet Butter

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Choice of two

Crisp market greens	Tomato Florentine
Caesar salad	Chicken noodle
Greek pasta salad	Cream of broccoli with cheddar
Potato egg and scallion salad	Butternut squash
Warm red skin potato salad	Creamy leek and potato
Broccoli and bacon salad	French Canadian pea with smoked ham

Choice of one

Freshly baked apple pie
Assorted squares
New York style cheesecake – fresh raspberry compote
Cinnamon apple crisp
Carrot cake
Chocolate layer cake

**ALL PRICES ARE PER PERSON AND INCLUDE TAX. THEY DO NOT INCLUDE
GRATUITIES.**