



# Dinner Buffet

## **SALADS**

Caesar Salad tossed with a Creamy Garlic Dressing  
Garnished with Parmesan Shavings  
Garden Greens with a Selection of House Dressings  
Potato Salad with Pan Fried Pancetta  
Marinated Mushroom Salad  
Mediterranean Greek Salad

## **ANTIPASTO**

Crisp Vegetable Crudités with Herb Dip  
Relish Tray with Sweet Pickles, Kalamata Olives,  
Cornichons, Beets and Pearl Onions  
Sliced European Deli Meats  
Selection of Domestic and International Cheese  
A Savory Assortment of Breads, Flatbreads and European Rolls

## **SAVORY AFFAIR**

Penne Pasta Primavera in a Creamy Sundried Tomato Sauce  
Oven Roasted Yukon Gold Potatoes, Rice Pilaf,  
Chef's Market Vegetables and Middle Eastern Vegetables


**Please choose two of the following proteins:**

Whole Smoked Ham with a French Mustard Glaze  
Roast Top Sirloin of Beef with a Ruby Port Sauce and Wild Mushrooms  
Slow Roasted Prime Rib of Beef and Ontario Red Wine au Jus  
Pan Seared Salmon Fillet with a Dill Infused White Wine Sauce  
Roast Breast of Ontario Turkey with Traditional Dressing and Cranberries  
Grilled Grain Fed Chicken Breast Supreme with  
a Garlic White Wine Mushroom Sauce  
Roast Loin of Pork "Provençal" with Calvados and Ontario Apple Jus

## **SELECTION OF DESSERTS**

Seasonal Fresh Fruit and Berries  
Chef's Selection of Assorted Tortes, Cakes, Cheesecakes,  
and Homemade Pies  
Freshly Brewed Coffee and Tea

**\$49.00**



Prices are subject to applicable taxes and a 15% Service Charge  
Guildwood Inn 519-337-7577 | July 2019