

PRIVATE DINNER BUFFET

EXECUTIVE CHEF · SEAN CHAUDIER

DINNER (3 Entrée Selections) –included in the Conference Package

Non-Package Guests - \$70.00 PER PERSON

Any additional dinner entrées are added at \$10.00 per selection per person



****Please note that dinner buffets have a minimum guarantee of 25 people.**

****Should your numbers fall below 25 people, you will be charged for the minimum required ****

EUROPEAN COLD TABLE TO INCLUDE:

Freshly Baked Breads and Creamery Butter

Selection of Canadian Cheeses Housemade Preserves, Bread Crisps and Crackers

Chef's Garden Salad and House Vinaigrette

Crudités – Seasonal Vegetables with Gourmet Dips

Marinated Antipasto Vegetables with Woolwich Goats Cheese

European Charcuterie – Shaved Cured Meats

ENTRÉES (CHOICE OF THREE):

Fillet of Atlantic Salmon with Lobster Cognac Cream

Panko Herb Crusted White Fish with Lemon Tarragon Cream

Roast AAA Beef Strip Loin with Pickled Shallot Jus

Pan Seared Rainbow Trout in a Chardonnay Dill Cream

Roast Chicken Breast in a Port Reduction

Grilled Breast of Chicken with Creamed Spinach, Woodland Mushroom and Truffle Café au Lait

Honey Glazed Pork Roast with Caramelized Apples and Fig Jus

Slow Roasted Lamb with Mint Gastrique Jus

Teriyaki Glazed Roasted Pork Loin with Snow Peas, Carrots and Water Chestnuts

Potato Gnocchi with Wild Mushrooms and White Truffle Oil

Penne Pasta with Peppers, Roma Tomatoes, Fresh Basil, Extra Virgin Olive Oil and Parmesan

Shanghai Noodles with Spiced Tofu, Scallions, Vegetables with a Coconut, Thai Curry Sauce

All Above Entrées served with the Chef's Choice of Seasonal Vegetables and Potatoes

A SELECTION OF DESSERTS FROM OUR PASTRY CHEF'S KITCHEN

Freshly Brewed Coffee, Decaf or Tea Service

All prices subject to taxes and gratuities.