



Buffet Dinner Selections

Price: C\$58.00

STARTERS (Choice of 3)

Crudit  with Hummus (V, VE, GF, DF)

Baby Greens with Apple Vinaigrette (V, VE, GF, DF)

Thai Noodle (V, VE, DF)

Curried Grains (V, VE, GF, DF)

Maple Butternut Squash Soup (V)

Roasted Red Pepper & Tomato Soup (V)

MAINS (Choice of 1, 2 or 3 mains)

Roasted Ontario Turkey

thyme and sage stuffing / Traditional Gravy

Beef Striploin Entrecote (GF)

Red Wine demi

Georgian Bay Trout (GF)

maple cranberry beurre blanc

Cheese Tortellini (V)

rose sauce, crumbled feta cheese

Roasted Chicken Supreme (GF)

boursin cream sauce

SIDES

Garlic Whipped Redskin Potatoes **(V, GF)**

Fresh Seasonal Vegetable Array **(V, VE, GF, DF)**

DESSERT

Chef's seasonal dessert selections and sweet treats

Freshly brewed coffee and tea

Menu with One Main - \$58/person

Menu with Two Mains - \$63/person

Menu with Three Mains - \$68/person

Special dietary accommodations/requests (gluten free, dairy free, etc.) are subject to a