Wedding Dinner Buffet Menu

Price:C$80.00

Our Buffet always includes our in-house fresh baked foccaccia and sun-dried tomato tapenade

Salad

Choice of two

(+$2.50 per person for each additional selection)

Carrot salad

shaved coconut, raisins, in a orange vinaigrette plus

Caesar salad with our house dressing

capers, lemons and parmesan

Mixed organic greens with choice of dressing (House, Honey Almond or Maple Balsamic)

Mediterranean rotini pasta salad

Cherry tomato and mini bocconcini salad

pesto olive oil, fresh basil, toasted pine nuts

Cucumber sunamono

shaved cucumbers in a sweet sake vinaigrette

Greek salad

medley of peppers, cucumbers, tomatoes, feta, red onions, olives, Greek herbed balsamic vinaigrette

Vegetable Options

Choice of one

(+$3.50 per person for each additional selection)

French Beans

buttered with toasted almonds

Carrots

glazed with butter and honey

Asparagus

steamed and buttered

Cauliflower gratin

Snap peas

crisp steamed and buttered

Creamed spinach

garlic, cream and nutmeg

Sides

Choice of two

(+$3.50 per person for each additional selection)

Rice pilaf

Mashed potatoes

Roasted potatoes

Scalloped potato pave

Mains

Choice of three

Chicken

(+$9.00 per person as an additional item)

fresh non medicated natural local chicken

Baked in seasonal mushroom sauce

Grilled Salmon or Halibut

(+$6.00 per person as single selection or +$12.00 per person as an additional item)

Oven roast Pork Tenderloin medallions

(+$9.00 per person as an additional item)

Ribs

(+$9.00 per person as an additional option)

BBQ baked style single portions in chafing dish

Braised boneless Beef Short Ribs

(+$9.00 per person as an additional option)

8) Dessert

Bonniebrook Lodge

Apple or Berry crumble, whipped cream

Vanilla or chocolate Mousse, whipped cream

Chocolate tart

Profiteroles