



The Rama Royal Flush Dinner Buffet

The Rama Royal Flush Dinner Buffet (minimum 50 people or surcharge applies, includes fresh baked rolls & whipped butter plus the following:

Cold selections:

Caesar salad (pre-mixed)
Romaine, herb croutons, bacon
Reggiano parmigiano
Cookstown leaves, shoots & petals
Assorted dressings & vinaigrettes
Wild rice & roasted sweet potato salad
Shallots, virgin olive oil, sea salt, fresh tarragon
Under the Tuscan sun tomato platter
Sun-dried tomatoes, provolone cheese
Aged balsamic & virgin olive oil
Atlantic smoked salmon
Capers, shaved red onions, crème fraîche
European & Canadian cheese board
Premium crackers

Hot selections:

Chef attended carved prime cut prime rib of beef
Au jus, sea salt & roasted black peppercorn crust
Creamed horseradish
Pork tenderloin
Cremeni mushroom sauce
Grilled chicken, aged balsamic cream sauce
Saffron basmati rice
Seared pickerel fillets
Lemon juice & brown butter sauce

Paparedella pasta ribbons
Virgin olive oil, fresh herbs
Grated parmesan cheese
Roasted new potatoes
Fresh rosemary, blended oil
Market vegetables

Dessert:

Assorted cakes & squares
Warm bread pudding
Crème anglaise
Freshly brewed coffee, decaffeinated coffee
Specialty & Herbal teas