



Buffet Dinner

Price: C\$60.00

Package include freshly brewed Starbucks® regular and decaffeinated coffee and Tazo® teas.

Your wedding package includes a complimentary Junior Suite Accommodations for the bride and groom and self parking for the couple on the night of the wedding.

Starters (please select three items)

Assorted local breads and loaves from boulangerie la vendeene, butter

Kale Caesar Salad with Focaccia Croutons, Bacon Lardons, Parmesan Cheesewith Lemons and Tangy Garlic Dressing

Caesar Salad with Focaccia Croutons, Bacon Lardons, Parmesan Cheesewith Lemons and Tangy Garlic Dressing

Heritage Green Salad with Tomatoes, English Cucumber Slices, Dried Cranberries and Feta with a House Vinaigrette

Moroccan Couscous Salad with Ginger, Cumin, Peppers, Zucchini, Orange Zest, Raisins, Parsley, Thinly Sliced Radish

Spinach Salad with Roast Pear, Pine Nuts, Goat Cheese and Balsamic Dressing

Tomato Bocconcini Salad with Fresh Chiffonade of Basil, Balsamic Reduction and Fresh Bocconcini Cheese over Hot House Tomatoes

Mains (please select two items)

Buffet is served with chef's selection of seasonal vegetables

Grilled chicken with Mushroom Demi

Pork Medallions with Pork Pan Gravy

Beef Stroganoff with Button Mushrooms, Spanish Onion and Red Wine Demi

Mini Seafood Vol-au-Vents with Bay Scallops and Coldwater Shrimp

Pan Fried Haddock with Lemon and Dill Butter

Chickpea Curry with Indian Curry, Garbanzo Beans, Garam Marsala and Spices

Pan Seared Chicken Breast with Orange Ginger Ginger Glaze

Roast Pork Loin with Dijon and Thyme Crusted Pork with Apple Thyme Jus and Caramelized Onions

Atlantic Samon with Dill Cream

Starch (please select one item)

Roasted Garlic and Asiago Risotto

Yukon Heb Roasted Potatoes

Lemon Herb Basmati Rice

Red Skinned Mashed Potatoes

Desserts

Assortment of Decadent Mini Sweets, Parfaits and Squares made inhouse by our Pastry Chef de

Partie, Lauren Cameron

Add ons

Seafood chowder | 2. 00 per person

Carved items | 75. 00 chef's fee

Baron of beef, assorted dips, condiments | 7. 00 per person

Garlic studded strip loin of beef, red wine jus | 8. 00 per person

Herb crusted leg of lamb, minted jus | 8. 00 per person

Whole turkey, savoury sage stung, gravy | 6. 00 per person

*Applicable tax and 18% gratuity will apply