



The Country - Buffet Option

Price: C\$105.00

Assorted Dinner Rolls and Butter

SALADS

3 Chefs Choice Salads

SIDES (Choice of 1 Starch)

Chef's Seasonal Mixed Vegetables +

Potato Puree, Buttermilk Mashed Potatoes with Chives

Duck Fat Fingerling Potatoes, Poached in Duck Fat and Roasted with Sherry Vinegar and Herbs

Risotto, White Wine, Shallots, 5 Brother Cheese Butter

Triple Cooked Spuds, Crispy and Fluffy Cooked Potatoes in three step process

Polenta, Creamy Cornmeal with Wine, Braised Leek Broth, Sharp Cheese

Jasmine Rice, Coconut Milk, Burnt Sesame Gingers

Fondant Potatoes, Seared and Slow Roasted Russet Potatoes

Millefeuille Potatoes, Thousand Layer of Thin Slice of Crispy Potatoes

Wild Rice and Quinoa Pilaf

HOT BUFFET

Choice of 2 Proteins from the below:

Crispy Chicken Kiev, stuffed with Herbed Garlic Butter, and Panko Parmesan Crumb

Roasted Chicken Supreme with Bacon and Leek Velouté

Seared Salmon Fillet with Arugula Pistou

Seared Salmon Fillet with Brown Butter Reduction

Baked Honey Soy Salmon (Baked with Soy, Orange Honey Sesame Coconut Broth)

Teriyaki Glazed Trout (Togarashi, Orange and Maple Cured Trout)

Korean Style Pork Belly, Gochujang BBQ Glaze

Double Smoked Pork Chops with a Whisky Apple Butter Glaze

Pork Loin, stuffed with Caramelized Onion Apple Bacon and Wild Mushrooms

New York Striploin Steak with Bordelaise Sauce

DESSERT

Plated Dessert

Coffee & Tea