

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