



BRIDAL DINNER BUFFET

****Buffet menu includes all sides/accompaniments/desserts listed below****

Chef Carved Slow Roast Beef Striploin, au jus,
as well as your **choice of three** additional hot entrees:

HOT ENTREES

Choose two from this list:

Grilled Chicken Supreme - wild mushroom café au lait

Roast Pork Loin - hoisin, Blackberry, rosemary

Roast Leg of Lamb - mint chimichurri

Pan Roasted Steelhead - fresh dill & grainy mustard cream

Seafood Duet - cod & salmon, tarragon chardonnay cream, roast fennel, sweet bell pepper compote

AND one from this list:

Chana Masala - chickpea stew, grilled garlic naan (vegan)

Cheese Ravioli - butternut squash, truffle oil, arugula

PLATTERS

Raw Vegetable Platter - green goddess dip

Antipasto Platter - selection of sliced salamis, grilled vegetables, assorted pickles & mini bocconcini cheese

Poached Prawns - cocktail sauce, lemons

SALADS

Simple Greens Salad - vegetable ribbons & assorted dressings

Baby Kale and Romaine Salad - crouton crumble, shaved parmesan cheese

Nugget Potato Salad - lemon, fresh herbs, yogurt, pickles

Penne Pasta Salad - vegetable julienne, pesto vinaigrette

Mediterranean Salad

ACCOMPANIMENTS

Mustard Roasted Potatoes - fresh herbs

White Rice Pilaf - mirepoix vegetables

Root Vegetables - maple brown sugar, toasted pumpkin seeds

DESSERTS

Fresh Seasonal Fruit Platter

Imported & Domestic Cheese Board - with crackers

Selection of House Prepared Cheesecakes & Tortes

Berry Trifle

Mini Cupcakes

Cream Filled Profiteroles - whipped cream, berry coulis & chocolate sauce

Ciabatta Rolls with Butter and Tea & Coffee are also included in all of our buffets