

Shaughnessy Dinner Buffet

Price:C$137.00

Artisan Dinner Rolls & Butter

Salads & Cold Platters:

Beet Salad... whipped ricotta, candied nuts, white balsamic dressing

Caesar Salad... serrano ham, garlic croutons, Parmigiano Reggiano

Curried Cauliflower Salad... wild rice, baby kale, olives, red cabbage, dried cranberries

Mediterranean Chickpea Salad... bell peppers, cucumbers, tomatoes, quinoa, green goddess dressing

Charcuterie Platter... crostini

Seafood Platter... smoked salmon, candied salmon, prawns, marinated manila clams

Hot Dishes:

Roasted Pacific Lingcod... miso glaze, shiitake sauce

Italian Braised Chicken... San Marzano, basil, sauvignon blanc

Tortellini... sun dried tomato, roasted red bell peppers, onion fondue, rose sauce

Mashed Potatoes

Seasonal Vegetables

Chef Attended:

Roasted Prime Rib... dijon, horseradish, merlot jus

Desserts:

New York Cheesecake, Fresh Fruit Platter, Assorted Mini Tarts, Bite Size Brownies, Nanaimo Bars, Profiteroles

Caffe Umbria Artisan Coffee & Selection of Two Leaves Teas