



Sapphire Buffet

Price: C\$100.00

Sapphire buffet menu

Hors d'oeuvres (select three)

Chicken wellington | free range Ontario chicken, wild mushrooms, golden puff pastry
Crab cakes | cilantro chili reduction
Spinach & feta crisp | phyllo pastry filled with feta cheese & garlic sautéed spinach
Chicken satay | mild curry, plum mango chutney
Hawaiian shrimp | coconut encrusted tiger shrimp with pineapple mango chutney
Quiche | roasted sweet pepper ricotta & leek

Salads (select three)

Quinoa salad | tomatoes, cucumbers, red onion, yellow & red pepper pesto vinaigrette
Salad greens | pickled beets, marinated roma tomatoes, cucumber, goat cheese with a sun-dried tomato vinaigrette
Mandarin salad | spinach, mandarin orange segments, sliced button mushrooms, hard boiled eggs with a white balsamic vinaigrette
Asian salad | green beans, red pepper, red onion, shiitake mushrooms, snow peas, carrots, bok choy with sesame dressing
Fusilli pasta salad | grilled vegetables, olives, sun-dried tomatoes with italian dressing

Decorative cold platters

Chilled teriyaki salmon | sweet chili mayonnaise
Antipasto platter | grilled asparagus, red & yellow peppers, green zucchini, eggplant and balsamic marinated bocconcini cheese
Cheese presentation with traditional garnishes

Hot entrées (select one pasta and two proteins)

Wild mushroom ravioli | basil garlic & plum tomato sauce with parmesan cheese

Butternut squash agnolotti | baby spinach, red pepper, parmesan & rose sauce

Penne pomodoro | spinach, grilled yellow zucchini & reggiano cheese

Roasted Tuscan style chicken supreme | portobello chianti demi-glace

Baked white fish | chardonnay cream sauce

Pork tenderloin | sweet thai chili sauce, peppers, cherry tomatoes, green onion with sesame seeds

Beef tenderloin tips | apple jack BBQ sauce

Southern style beef brisket | bourbon papaya BBQ sauce

Desserts

Seasonal selection of fruit & berries

Vanilla or chocolate cake

Chocolate mousse

Assorted pastries