

DINNER

Classic Plated

min. 50 guests

Starters

Baby Spinach and Lake Erie Farms Bibb Lettuce, Local Pea Tenders and Edible Flower Confetti V GF	\$12.50
Seared AHI Tuna with Pickled Ginger, Marinated Rice Ball and Wasabi Cream	\$15.75
Ontario Angus Beef Tenderloin Carpaccio, Basil Chiffonade, Extra Virgin Olive Oil and Shaved Asiago	\$17.25
Slegers Organic Greens with Ontario Chèvre, Marinated Beets and Candied Walnuts	\$13.95
Smoked Muscovy Duck Breast, Fresh Arugula with Balsamic Cranberry Relish Croutes de Flute	\$15.25

Soups

Essex County Mixed Mushroom Double Cream Soup, Fresh Thyme, Honey and Chives	\$9.25
Butternut Squash and Apple Bisque	\$9.25
Nova Scotia Lobster Bisque with Fine Cognac, Cream and Pastry Straw	\$12.95

Entrées

All entrées are served with Chef's choice of starch and vegetable

Breast of Capon with a Florentine Filling	\$34.50
Bruce County AAA Centre Cut Filet Mignon (6oz) with Wild Mushroom Ragout GF	\$43.95
Combination Plate of AAA Bruce County Beef Tenderloin with Bordeaux Reduction and Roasted Butter Chicken Supreme	\$46.95
Cajun Spice Harbour Salmon Fillet with Limon-Sauce	\$38.50
Signature Polenta Bowl with Organic Lentil Risotto Accompanied by a Panache of Seasonal Vegetables V GF	\$34.25

Desserts

Duo of Belgian Chocolate Salted Caramel Tower and Lemon Macaron	\$14.95
Duo of Passion Fruit Panna Cotta with Mango Splash and Chocolate Baton and Pina Colada Macaron	\$15.95
Flourless Chocolate Cake with Merlot Raspberry Coulis GF	\$15.95
Niagara Cherry Cheesecake	\$14.95

All entrées and soups can be made gluten free upon request.

We would be delighted to customize options for you. Please ask your Event Planner.

V Vegan **GF** Gluten-Free

Food and beverage charges are subject to all applicable taxes and a 18% administrative fee.

DINNER

The Classic Buffet

min. 50 guests

Salads

Hearts of Romaine Caesar Salad with House-Made Herb Croutons and Grated Parmesan

Assemblage of Local Greens and Our House Vinaigrette **V GF**

Chef's Style Potato Salad

Mediterranean Style Pasta Salad

Sides (choose two)

Smashed New Potatoes **GF**

Roasted Red Jacket Potatoes **V GF**

Basmati Rice **V GF**

Quinoa Pilaf **V GF**

Cheese Tortellini Marinara

Entrées (choose two)

Grass Fed Ontario Striploin of Beef with Peppercorn Sauce **GF**

Roasted Chicken Supreme with Cajun Chicken Gravy **GF**

Medallions of Black Harbour Salmon, Chive Butter Sauce **GF**

Sage Rubbed Breast of Ontario Turkey with Gravy **GF**

Asian Style Vegetable Pad Thai **V GF**

Wild Mushroom Risotto

Mustard Fire Smoked Pork Loin with Apple and Rosemary Chutney

Desserts

Assorted Cakes

Pies & Flans

Pastry Squares & Tortes

Fresh Sliced Melon **V GF**

Gluten Friendly Brownies **GF**

Seasonal Fruit Cobbler with Vanilla Custard

\$53.50 per person

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DINNER

The Deluxe Buffet

min. 50 guests

Salads

Charcuterie Board with Local and Quebec Cheeses

Lentil Salad with Sherry Vinaigrette **V GF**

Slegers Organic Blend of Greens with House-Made Dressing **V GF**

Homemade Antipasto Vegetable Platter **V GF**

Greek Village Salad with Lemon and Olive Oil **V GF**

Entrées

Bruce County AAA Striploin of Beef with Cabernet and Rosemary Jus **GF**

Butternut Squash Ravioli with Red Pepper Coulis

Lemongrass and Ginger Breast of Chicken with Coconut Curry Sauce **GF**

Roasted Local Mini Potatoes **V GF**

Sautéed Fresh Vegetable Medley **V GF**

Chickpea Rice **V GF**

Desserts

Fresh Fruit Display of Local and International Fruits **V GF**

Selection of Cakes, Flans and Cheesecakes

Panna Cotta **GF**

Flourless Chocolate Cake **GF**

Assorted French Pastries & Macarons

\$58.50 per person

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