

DINNER

Classic Plated

min. 50 guests

Starters

Baby Spinach and Lake Erie Farms Bibb Lettuce, Local Pea Tenders and Edible Flower Confetti, White Balsamic Cherry Vinaigrette V GF	\$14
Slegers Organic Greens with Ontario Chèvre, Marinated Beets and Candied Walnuts, White Balsamic Herb Vinaigrette GF	\$15
Composed Hearts of Romaine, Pancetta Wheel, Parmesan Crisp, Charred Lemon and Roasted Garlic Vinaigrette	\$17
Ontario Veal Tenderloin Carpaccio, Grilled and Marinated King Oyster Mushrooms Blonde Frisée, Shaved Parmesan, Horseradish Aioli, Baguette Crustini	\$20

Soups

Peaches and Cream Corn Chowder with Sour Cream and Thyme GF	\$10
Butternut Squash Bisque Scented with Rolling Ridge Maple and Smoked Apple GF	\$10
Margret Duck Consommé with Scallion and Confit GF	\$13

(Vegan options are available. Ask your Event Planner for details.)

Entrées

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

Breast of Capon with a Ricotta and Sundried Tomato Filling, Chive Cream Sauce GF	\$36
Roasted Supreme of Chicken with a Tomato Tarragon Jus GF	\$33
Bruce County AAA Centre Cut Filet Mignon (6oz) with Wild Mushroom Ragout GF	\$50 (Halal +\$8)
Combination Plate of Peppered Petit Filet-Mignon (4oz) with Niagara Red and Rosemary Reduction and Roasted Chicken Supreme, Red Pepper Chive Sauce	\$53 (Halal +\$8)
East Coast Salmon Fillet with Lemon Caper Butter Sauce GF	\$39
Coconut Cornmeal Pedestal with Curried Legume and Vegetable Ragout accompanied by a Panache of Seasonal Vegetables V GF	\$35

Desserts

Death by Chocolate Mousse with Vanilla Anglaise	\$16
Dulce de Leche Cheesecake with Chocolate Sauce	\$16
Flourless Chocolate Torte with Merlot Raspberry Coulis GF	\$16
Niagara Cherry Cheesecake	\$16
Madagascar Vanilla Crème Brulée with Chocolate Almond Bark GF	\$16
Assorted Miniature Pastries: Macaroons GF , French Pastries, Mini Cheesecakes	\$15

*Three course meals accompanied by bakery fresh rolls and butter, coffee and tea.
Gluten-Free Rolls (GF) are available by pre-order. Add custom menu items to your dinner.
Ask your Event Planner for details.*

V Vegan **GF** Gluten-Friendly

Food and beverage charges are subject to an administrative fee (18%) and HST (13%).

DINNER

Classic Buffet

min. 50 guests

Salads

Hearts of Romaine Caesar Salad with Housemade Herb Croutons and Grated Parmesan

Sweet Lettuce Mix, Fresh Vegetables and House Vinaigrette **V GF**

Southwest Potato Salad with Charred Corn, Green Goddess Vinaigrette **GF**

Asian Noodle Salad, Sweet Soy Vinaigrette

Sides (choose two)

Buffet includes seasonal vegetables in addition to side options below.

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 Niagara Wine Reduction **GF**

Roasted Chicken Supreme with Tarragon Cream **GF**

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

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

Jump Fried Rice Noodles, Tofu and Asian Vegetables **V GF**

Dijon and Herb Roasted Pork Loin with Apple Butter **GF**

Desserts

Assorted Cakes

Pies and Flans

Pastry Squares and Tortes

Fresh Sliced Melon **V GF**

Gluten-Friendly Brownies **GF**

Buffet Also Includes:

Assorted Bakery Rolls with Creamery Butter

Locally Roasted Custom-Blend Coffee, Decaf and Assorted Teas

\$58 per person

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DINNER

Deluxe Buffet

min. 50 guests

Starters

Ontario Artisan Smoked and Cured Meats, Local and Quebec Cheeses **GF**, Baked Crostini

Caprese Salad of Heirloom Tomato and Bocconcini, Basil Vinaigrette **GF**

Slegers Organic Blend of Greens with Housemade Dressing **V GF**

Fire-Roasted Antipasto Vegetable Platter **V GF**

Cyprus Salad, Fresh Vegetables, Feta, Kalamata Olives, Lemon and Olive Oil **V GF**

Entrées

Bruce County AAA Striploin of Beef with Niagara Wine Demi Glace **GF**

Mushroom Ravioli with Charred Tomato Sauce

Roasted Breast of Ontario Chicken with Asian Lime and Ginger Sauce **GF**

Roasted Local Mini Potatoes **V GF**

Sautéed Fresh Vegetable Medley **V GF**

Basmati and Garbanzo Bean Pilaf **V GF**

Desserts

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

Selection of Cakes, Flans and Cheesecakes

Flourless Chocolate Cake **GF**

Assorted French Pastries

Macarons **GF**

Buffet Also Includes:

Assorted Bakery Rolls with Creamery Butter

Locally Roasted Custom-Blend Coffee, Decaf and Assorted Teas

\$65 per person

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