

# Dinner Menu

# BUFFET

GUESTS THE FREEDOM TO TRY VARIOUS DISHES THE NIGHT OF YOUR EVENT. ALL BUFFET MENUS COME STANDARD WITH A WIDE VARIETY OF INCLUSIONS AND THERE ARE TWO DIFFERENT PRICE POINTS, EACH OFFERING THREE MAIN COURSES FOR YOU AND YOUR GUESTS TO ENJOY.

PLEASE ADVISE US OF ANY SPECIAL DIETARY REQUIREMENTS AT LEAST ONE MONTH PRIOR TO YOUR EVENT. PLEASE NOTE: WE ARE NOT ABLE TO ACCOMMODATE FOR DIETARY CONCERNS THAT ARE NOT COMMUNICATED TO US IN ADVANCE.

PLEASE BE ADVISED, WITH BUFFET SET UP, THERE IS MINIMAL ROOM TO SET UP ADDITIONAL DECOR TABLES AT YOUR WEDDING. WITH A BUFFET SET UP, ONLY ONE 3'X3' SQUARE TABLE AND ONE 3' ROUND TABLE WILL BE AVAILABLE FOR ADDITIONAL DECOR, CAKE, SIGN IN, GIFT, ETC. TABLES.



## BUFFET PRESENTATIONS INCLUDE THE FOLLOWING:

### ARTISAN BREAD & CHEESE TABLE

NUTS, DRIED FRUIT, SEED CRACKERS, BREAD AND WHIPPED BUTTER  
++ *Gluten Friendly (modification required)* ++

### TOSSED CAESAR SALAD

DOUBLE SMOKED BACON LARDONS, HOUSE DRESSING, FOCACCIA CROUTONS,  
SHAVED REGGIANO  
++ *Gluten Friendly & Dairy Free (modification required)* ++

### BOWTIE PASTA AND PESTO SALAD

ROASTED PEPPERS, BOCCONCINI, MARINATED ARTICHOKE

### (GF) ORGANIC GREEK SALAD

BROXBURN TOMATO, CUCUMBERS & PEPPERS, FETA, BLACK OLIVES, OREGANO  
VINAIGRETTE

### (GF) COUSCOUS & GRILLED VEGETABLE SALAD

FRESH LEMON AND BASIL OLIVE OIL

### (GF) MARKET VEGETABLE MEDLEY

### (GF) CREAMY WHIPPED YUKON GOLD POTATOES



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### ASSORTED DESSERT TABLE

### CAKES, PIES AND SWEETS

WHIPPED SWEET CREAM AND BERRY SAUCE  
++ *Gluten Friendly (modification required)* ++

### FRESHLY BREWED COFFEE & TEA STATION

# Main Course Selections

## \$84.95 MENU

(GF) CARVED "NORTHERN GOLD" GARLIC CRUSTED AAA BEEF STRIPLOIN  
BORDELAISE, HORSERADISH, DIJON MUSTARD

(GF) PROSCIUTTO & SUNDRIED TOMATO CHICKEN SUPREME  
GARLIC PESTO CREAM

(GF) TUSCAN BUTTER RISOTTO  
FRESH BASIL AND TOMATO, ARTICHOKE, REGGIANO

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## \$94.95 MENU

(GF) GARLIC & ROSEMARY SEARED "NORTHERN GOLD" AAA BEEF TENDERLOIN  
MERLOT DEMI, HORSERADISH, DIJON MUSTARD

SMOKED CEDAR PLANK STEELHEAD TROUT  
CRÈME FRAÎCHE, PICKLED RED ONION, BANNOCK

(DF) WILD MUSHROOM WELLINGTON  
PORTABELLA, OYSTER AND CRIMINI MUSHROOMS, PIQUANT TOMATO SAUCE

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**PLEASE NOTE:** ALL 3 ENTRÉE ITEMS WILL BE PREPARED FOR YOUR EVENT. IF YOU CHOOSE TO SUBSTITUTE AN ENTRÉE ITEM, THE \$94.95/PERSON FEE WILL APPLY.

CHILDREN UNDER 4-11 ARE ½ PRICE. CHILDREN AGED 3 AND UNDER ARE FREE.

*Bon Appetit!*