

Dinner Buffet

Option One

(Minimum 10 guests) - Surcharge applies to orders less than 10 guests

Assorted rolls & butter

Choice of one soup or salad:

Soup Choice:

- mulligatawny soup
- roasted red pepper and smoked tomato soup, basil oil
- forest mushroom soup, truffle crème fraiche
- avocado jalapeno gazpacho
- sweet corn soup with Thai basil oil, lime, chili
- curried sweet potato, carrot soup with coconut

Salad Choice:

- market greens, seasonal vegetables, house dressing
- arugula and frisse salad, bosc pear, pomegranate, blue cheese, hazelnuts, house vinaigrette
- romaine hearts salad, sundried tomatoes, pumpkin seeds, parmesan, lemon & garlic dressing
- baby kale, roasted beets, mac apple, chevre, pumpkin seeds, cider vinaigrette
- roasted baby red skin potato, spring pea, radish salad with lemon dill vinaigrette
- vegan Niçoise with baby potatoes, green beans, radish, tri-colour tomato, olives, white beans & lemon caper vinaigrette

Choice of one entrée:

- seasonal vegetable stir fry - chicken, beef or vegetarian, steamed rice
- chicken arrabiata, penne, broccoli rabe, shaved pecorino
- beef carbonnade, buttered egg noodles
- butter chicken, basmati rice, naan
- pappardelle with mushroom ragout (vegan) or short rib ragout
- shawarma chicken breast with saffron rice and charred tomato, harissa, roasted carrot

Vegetarian: (Available as a chaffered option or as a chef plated option)

- roasted vegetable pasta primavera (vegan with cheese on the side)
- sweet potato & corn cakes, red pepper
- stuffed portobello cap with spinach, tomato, onion, red pepper, feta & balsamic glaze
- braised tofu in tomato with chick peas and kale (vegan)
- crispy panko portobello mushroom, rosemary, lemon and chili gremolata (vegan)
- butternut squash ravioli, brown butter, sage, Brussel sprouts, parmesan (vegetarian)

Included with your buffet

fresh fruit & berry platter
Great Hall Catering cookies
assorted squares
fair trade coffee, decaf & tea

\$46 per guest

Service Staff Required



Dinner Buffet

Option Two (Minimum 25 guests) - Surcharge applies to orders less than 25 guests

assorted rolls & butter and assorted pickles & olive platter

Choice of one soup & two or three salads (two plus a soup or three without):

Soup Choice:

- mulligatawny soup
- roasted red pepper and smoked tomato soup, basil oil
- forest mushroom soup, truffle crème fraiche
- avocado jalapeno gazpacho
- sweet corn soup with Thai basil oil, lime, chili
- curried sweet potato, carrot soup with coconut

Salad Choice:

- market greens, seasonal vegetables, house dressing
- arugula and frisse salad, bosc pear, pomegranate, blue cheese, hazelnuts, house vinaigrette
- romaine hearts salad, sundried tomatoes, pumpkin seeds, parmesan, lemon & garlic dressing
- baby kale, roasted beets, mac apple, chevre, pumpkin seeds, cider vinaigrette
- roasted baby red skin potato, spring pea, radish salad with lemon dill vinaigrette
- vegan Niçoise with baby potatoes, green beans, radish, tri-colour tomato, olives, white beans & lemon caper vinaigrette

Choice of two hot entrees:

- slow roasted salmon, lemon and dill sauce
- roasted chicken, honey & mustard glaze, apples & crispy sage
- chicken paprikash with butter noodles
- gochujang crispy chicken with kimchi fried rice
- grilled striploin with fresh herbs, caramelized onions and Peruvian steak sauce
- carved beef station, assorted garnishes *
- braised short rib and tomato ragout, served with fresh pappardelle

See vegetarian options on previous page with option one

All entrées served with seasonal glazed vegetables

Starch:

- olive oil & coarse salt roasted new potatoes, fine herbs
- roasted root vegetables with maple and rosemary
- crushed red skins, crème fraiche & chives
- mixed grains, grated carrot, celery
- saffron rice or basmati rice
- tri-colour quinoa pilaf

Assorted chef selected desserts:

chef selected cheeses, honey, dried fruit, nuts, crackers
assorted tortes & cheesecakes
assorted pastries
fresh fruit & berry platter
fair trade coffee, decaf & tea

\$62 per guest

Service Staff Required *Additional Chef Labour Applies

