

# Function Menu

*Please order three days in advance.*

*Prices do not include taxes and gratuities.*

*Numbers in brackets represent the # of pieces.*

## HOT CANAPES

Gourmet pizza fingers (20)  
\$20

Traditional bruschetta parmesan (20)  
\$16

Phyllo wrapped brie with red pepper jelly  
(16)  
\$35

Spanakopita with a dill dip (12)  
\$25

Smoked salmon toastettes (15)  
\$30

Vegetable spring rolls with dip (30)  
\$35

Tandoori chicken satay with dip (50)  
\$65

BBQ pork satay (25)  
\$65

Swedish meatballs in a burbon bbq sauce  
(50)  
\$35

Bacon wrapped scallops with Dijon  
vinaigrette (15)  
\$50

Mini beef Wellingtons (30)  
\$65

Mixed mushroom tarts topped with swiss  
cheese (30)  
\$65

Sauteed garlic tiger shrimp (50)  
\$75

## PLATTERS

Assorted vegetables  
\$25

Assorted cheese and crackers  
\$45

Seasonal fruits  
\$45

Toasted pita bread with assorted dips  
\$35

## COLD CANAPES

Brie, mixed grape, and candied pecan on  
crackers (30)  
\$40

Italian flag canapés (30)  
\$40

Roast vegetable roulade (15)  
\$30

Cucumber sandwiches (30)  
\$40

Proscuitto & Melon martini (15)  
\$30

Chicken liver pate tarts with smoked bacon  
and caramelized apple (30)  
\$50

Mixed melon salsa pancetta cups topped  
with crème fraiche & cilantro (30)  
\$50

# **DINNER BUFFETS**

**By Chef Joel McPhee**

(15 guest min.)

## **Buffet #1**

Assorted breads with butter  
Choice of salad

Three cheese tortellini in a tarragon infused rose sauce

A selection of pastries and cookies for dessert

\$ 19 per person

Add Chicken Breast to pasta = \$ 22 per person

## **Buffet #2**

Assorted breads with butter

Choice of salad

Penne Alfredo

Chicken Parmesan

A selection of pastries and cookies for dessert

\$ 25 per person

## **Buffet #3**

Assorted breads with butter

Choice of salad

Pan seared 7oz chicken supreme filled with spinach, bacon  
and ricotta cheese and served with

parisienne potatoes and seasonal vegetables

A selection of pastries and cookies for dessert

\$ 27 per person

*Substitute chicken with 7oz grilled pork chop served with  
whisky apple butter sauce for the same price*

## **Buffet #4**

Assorted breads with butter

Choice of salad

7oz Atlantic salmon served with lemon,  
dill and pink peppercorn butter,

Basmati rice pilaf and seasonal vegetables

A selection of pastries and cookies for dessert

\$ 32 per person

## **Buffer #5**

Assorted breads with butter

Choice of salad

Braised lamb shank with lemon gremolada, roasted parisienne  
potatoes and seasonal vegetables

A selection of pastries and cookies for dessert

\$ 38 per person

## **Buffet #6**

Assorted breads with butter

Choice of salad

AAA Prime Rib served with grated horseradish, Au Jus,  
parsienne potatoes and seasonal vegetables

A selection of pastries and cookies for dessert

\$ 45 per person

## **Salads**

Traditional Caesar Salad

Balsamic Vinaigrette

Classic Italian

Roast Tomato Tarragon Dressing