



BUFFET option # 2.

Soups (choose 1 of 7):

- Chunky potato, leek and fresh rosemary crème fraiche.
- Smoked Tomato and fennel
- Mediterranean cream
- Stracciatella (Italian wedding soup)
- Carrot, ginger, cilantro and coconut cream.
- Wild mushroom velouté.
- Seafood bisque.

Salads (choose 2 of 9):

- Market greens, vegetables spirals with dark balsamic & fine herbs dressing.
- “Frou-frou” - baby spinach, arugula, red wine poached pears, roasted pine nuts, Asiago cheese.
- Crispy Caesar with smoked pancetta, garlic aioli and imported parmesan cheese.
- Three cabbage slaw, apple cider dressing.
- Greek Macedonian salad with crumbled Feta and lemon dill dressing.
- Tomato, red onions and mango with cilantro white balsamic vinaigrette.
- Multicolor pasta salad, lemongrass and extra-virgin olive oil vinaigrette.
- Organic Quinoa and wild rice, sun dried cranberries and fresh lime and cilantro dressing.
- Roasted beets salad, navel oranges and crumbled goat cheese with fine herbs dressing.

Main course (choose 3 of 9):

- Chef carved Canadian prime rib and peppercorn brandy sauce.
- Veal Saltimbocca.
- Atlantic salmon fillet with lime and mango salsa.
- Pan seared Halibut, wilted spinach and sour cherry sweet and sour sauce.
- Seafood supreme (shrimps, mussels, squid and scallops in a dill béchamel vermouth sauce.)
- Apple Dijon chicken – sliced breast of chicken, sauteed with mushrooms and apples in a Dijon thyme - white wine cream.
- Penne alla Norma – vegetarian pasta dish with eggplants, zucchinis and fresh herbs (can be gluten-free).
- Mango braised pork with caramelized onions and exotic fruit salsa.
- Grilled vegetable lasagna with tomato and fresh basil sauce.

Side dishes (choose 3 of 7):

- Medley of Rice “pilaf” style (Vegan and gluten-free option).
- Baby roasted potatoes with herbs of Provence (Vegan and gluten-free option).
- Roasted garlic fluffy mash potatoes (Vegetarian option).
- Stuffed tomatoes Provençales (Vegetarian option).
- Garden vegetable Jardinière (Vegan and gluten-free option).
- Orange and butter green beans (Vegetarian option).
- Maple butternut squash purée with smoked cinnamon (Vegan and gluten-free option).

Basket of freshly baked breads with butter.

Dessert table:

Selection of homemade sweets

(fruit tarts, mini crème brûlées, meringues, Belgian chocolate mousse).

Complimentary items that come with this buffet meal:

- Assorted Antipasto platter.
- Multicolor raw vegetable platter and garlic aioli dip.
- International cheese platter, grapes with crackers and crostinis.