



PRIVATE LUNCH & DINNER BUFFET

EXECUTIVE CHEF · MARC LYONS

LUNCH (2 Entrée Selections) - \$32.00 PER PERSON

Any additional lunch entrées are added at \$6.00 per selection per person

DINNER (3 Entrée Selections) – is included in the Conference Package

Non-Package Guests - \$50.00 PER PERSON

Any additional dinner entrées are added at \$8.00 per selection per person

****Please note that for all of our buffets there is minimum guarantee of 25 people.**

****Should your numbers fall below 25 people, you will still be charged for the minimum required.**

EUROPEAN COLD TABLE TO INCLUDE:

Baby Greens with Cherry Tomatoes and House Vinaigrette

Woodland Mushroom and Pimento Salad with Fresh Coriander

Crudités – Seasonal Vegetables with Gourmet Dips

Iris's Seafood Salad, Shrimp, Scallops, Calamari, Fresh Herbs and Olive Oil

Country Mini New Potato Salad with Grainy Mustard and Fresh Italian Parsley

Roma Tomato, Red Onions, Basil and Mini Bocconcini Cheese

Marinated Antipasto Vegetables with Woolwich Goats Cheese

European Charcuterie – Shaved Ham, Salami, Turkey, Roast Beef

Selection of Canadian Cheeses and Crisp Bread and Preserves

Freshly Baked Breads and Creamery Butter

ENTRÉES

Fillet of Atlantic Salmon with Lobster Cognac Cream

Macadamia Crusted White Fish with Lemon Tarragon Cream

Roast AAA Beef Strip Loin with Pickled Shallot Jus

Pan Seared Rainbow Trout in a Pommery Mustard Cream

Roast Chicken Breast in a CDC Merlot Jus

Whole Roasted Rib Eye with Candied Root Vegetables and Natural Jus

Grilled Breast of Chicken with Woodland Mushroom and Truffle Café au Lait

Honey Glazed Pork Roast with Caramelized Apples and Sage Jus

Slow Roasted Shoulder of Lamb with Mint Gastrique Jus

Pommery Roasted Pork Loin with Sautee of White Cabbage and Smoked Bacon

Potato Gnocchi with Wild Mushrooms and White Truffle Oil

Penne Pasta with Peppers, Roma Tomatoes, Fresh Basil, Extra Virgin Olive Oil and Parmesan

Rice Noodles with Spiced Tofu, Scallions, Vegetables with a Coconut, Thai Curry Sauce

All Above Entrées served with the Chef's Choice of Seasonal Vegetables and Potatoes

A SELECTION OF DESSERTS FROM OUR PASTRY CHEF'S KITCHEN

Freshly Brewed Coffee, Decaf or Tea Service

**All prices subject to taxes and gratuities.
Prices in effect from April 1, 2017 until April 30, 2018.**