



DELUXE LAGO BUFFET

Assortment of Artisan Breads with Creamy Butter
Tender Field Greens Topped With Seasonal Vegetables
Chef Selected Dressings
Top-it-Yourself Caesar Salad with Crisp Romaine, Bacon Bits, Grated Parmesan Cheese and
roasted garlic buttermilk dressing
Green Lentil, Apple and Walnut Salad, Cumin Vinaigrette
Local and international cheeses with crackers and fruit preserves
Seed to Sausage cured sausage and deli platter, mixed olives, pickled vegetables and other
traditional antipasto
Cold poached shrimp cocktail station with classic cocktail sauce and jalapeno thousand islands
dip
Herb butter steamed seasonal garden vegetables
Quebec Brie cheese and Yukon gold mashed potatoes
Portobello mushroom ravioli with wild mushroom cream sauce
Grilled Canadian Chicken Breast, Dijon-Dill Reduction
Honey & Herb-roasted Atlantic salmon fillets with house dill raita
Canadian grain-fed Angus Reserve Prime Rib slow-roasted and served with merlot pan juices,
horseradish and Dijon mustards
(Chef on duty carving for 50+)
An assortment of patisserie sweets including a variety of cakes, chocolate covered strawberries,
pastries and sliced seasonal fruit

\$57 per guest

SPICE MARKET BUFFET

Warm Naan Bread with Assorted Spreads and Dips
Pickled Asian Slaw, mint, Coriander, Edamame, Crispy Onion, Roasted Peanuts, Lime, Fried
Noodles, Spicy Beet and Kaffir Lime Vinaigrette
Crispy House Vegetable Pakora with Cilantro and Mint Dip
Curried Squash Soup Shooter, Coconut Cream
Porkbelly Steamed Buns with Hoisin
Stir Fried Vegetables
Lightly Seasoned Steamed Rice
Pineapple Fried Chicken
Braised Beef Brisket, Bok Choy, Green Chili, Ginger, Red Onion Salsa
Jerk-Almond Salmon
Assorted Pastries, Fruits and Desserts

\$54 per guest

PRESTON STREET BUFFET

Fresh cut Foccacia breadbasket
Aged balsamic vinegar and extra virgin olive oil
Top it yourself Caesar salad with crisp romaine, bacon bits, grated Parmesan cheese and Roasted
garlic buttermilk dressing
Juicy Roma and heirloom tomato salad with bocconcini cheese, basil, and reduced balsamic
vinegar
Sliced cured Italian deli meats mixed olives, pickled vegetables and other traditional antipasto
Crispy herbed Red-skinned potatoes
Four-cheese tortellini tossed in creamy rose sauce with fresh herbs
Crisp breaded chicken breast smothered in tomato basil sauce and baked with grated Fontina
cheese
Italian Sausage, sun dried tomatoes, bell peppers
Baked Atlantic salmon fillets topped with sweet basil pesto
Cocoa dusted classic style tiramisu
Creamy cheesecake topped with amaretto berry coulis
Seasonal sliced fruit

\$53 per guest

LAKESIDE BBQ

Assortment of Artisan Breads with Creamy Butter
Top it yourself Caesar salad with crisp romaine, bacon bits, grated Parmesan cheese and Roasted
garlic buttermilk dressing
PEI Potato and Pickled Egg Salad with Apple, Celery, Grilled Onion, Mustard Dressing, Fresh Dill,
Scallions
Creamy Coleslaw
Sweet Mexican Street Corn, Smoked Jalapeno Aioli, Cajun Corn Crisps, Feta, Hot Sauce, Lime
Crema
Charred Broccoli, Caramelized Garlic, Pickled Chilies, Lemon Olive Oil
Mac n' Cheese, Smoked Cheddar Sauce, Stringy Mozzarella, Panko, Fresh Chives, BBQ Sauce
Smoked and Grilled Seed to Sausage Sausages with Peppers and Onions
Secret Recipe Lemon Brined Buttermilk Fried Chicken, Maple Syrup
Hot Smoked Maple Brined Salmon with Horseradish Caper Sauce
Georgia Peach Cobbler with Whipped Cream
Key Lime Pie

\$52 per guest