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Traditional Roast Beef Dinner Buffet

*Chef Carved Roast Beef au Jus with creamed horseradish
Country Ham with a Maple syrup glaze and a creamy Dijon mustard*

Both served with the following:

*Potato Leek Soup
Mixed Greens with a choice of Balsamic Vinaigrette or Irish Cream dressing
Caesar Salad served with fresh shaved Parmesan Reggiano cheese
Traditional Irish Champ finished with butter and scallions
Penne Primavera in a house made parmesan, garlic olive oil sauce
Vegetables of the Season
Dinner Rolls and butter*

Dessert: Seasonal Cookies and Red Rose Tea / Lavazza Coffee

Note: *25+ ppl for buffet*

Price: *\$22.50/person, price does not include applicable taxes or gratuity*

Buffet Dinner for Christmas Season

*Chef Carved Prime Rib au Jus with a creamed horseradish
Turkey breast served with a Whiskey gravy
Canadian Salmon Fillet with fried leeks and hollandaise sauce,*

All served with the following:

*Mixed Greens with a choice of Balsamic Vinaigrette or Irish Cream dressing
Caesar Salad served with fresh shaved Parmesan Reggiano cheese
Cheese Platter; Old Cheddar, Double Creamed Brie and Blue served with an assortment of party
crackers
Nibbly Platter; Dill pickles, bread and butter pickles, olives (seedless Kalamata and Manzanillo) and
Pepperoncini peppers
Traditional Irish Champ finished with butter and scallions
Vegetables of the Season
Traditional Christmas Stuffing and Cranberry Sauce
Dinner Rolls and butter*

*Dessert: Apple Crisp with a Baileys whipped cream, Nanaimo bars and Christmas cookies
Red Rose Tea / Lavazza Coffee*

Add-On Buffet Selections

*Antipasto platter
Baked Ziti pasta with a 3-cheese sauce and topped with panko bread crumbs and cherry tomatoes
Neptune Sauce with crab, shrimp, scallops all in a hollandaise sauce
Ricotta Cheesecake with a warm chocolate Baileys sauce*

Note: 25+ ppl for buffet

Price: \$30/person, Add-On Buffet Selection is an additional \$5/person
prices does not include applicable taxes or gratuity

Buffet Dinner for 'All Occasions'

*Chef Carved Prime Rib au Jus with a creamed horseradish
Country Ham with a Maple syrup glaze and a creamy Dijon mustard
Canadian Salmon Fillet with fried leeks and hollandaise sauce,*

All served with the following:

*Mixed Greens with a choice of Balsamic Vinaigrette or Irish Cream dressing
Caesar Salad served with fresh shaved Parmesan Reggiano cheese
Cheese Platter; Old Cheddar, Double Creamed Brie and Blue served with an assortment of party
crackers
Nibbly Platter; Dill pickles, bread and butter pickles, olives (seedless Kalamata and Manzanillo) and
Pepperoncini peppers
Traditional Irish Champ finished with butter and scallions
Vegetables of the Season
Dinner Rolls and butter*

*Dessert: Apple Crisp with a Baileys whipped cream, Nanaimo bars
Red Rose Tea / Lavazza Coffee*

Add-On Buffet Selections

*Antipasto platter
Baked Ziti pasta with a 3-cheese sauce and topped with panko bread crumbs and cherry tomatoes
Neptune Sauce with crab, shrimp, scallops all in a hollandaise sauce
Ricotta Cheesecake with a warm chocolate Baileys sauce*

Note: 25+ ppl for buffet

Price: \$30/person, Add-On Buffet Selection is an additional \$5/person
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Canapé Menu

Hot Canapé Selections

- *Prosciutto wrapped Scallops*
- *Seared Pork Tenderloin in a phyllo pastry with a warm apple chutney*
 - *Lobster Fritters served with a sweet-chili garlic aioli*
 - *Brie and Mushroom duxelle on a baguette coin*
- *Filet Mignon Meat Balls served with a peach-bourbon bbq sauce*

Cold Canapé Selections

- *Smoked Salmon, traditionally served on dark pumpernickel bread*
- *Seared Tuna with avocado and black olive tapenade on a garlic crustini*
- *Dry cured Beef with gremolata, whipped goats cheese and arugula*
- *Shaved Beef Tenderloin with a Roquefort butter and a mild wasabi sauce served on toasted baguette coins*
 - *Creamed spinach in a 'canoe'd' Roma tomato*

Note: One order of canapé's equals 60 pieces (can be broken into 1/3 at 20 pieces each)

Price: \$90/one order

Platter Menu's

- *Market Fresh Vegetable Platter*

Small...\$30, Large...\$55

- *Cheese & Cracker Platter*

- *Aged Cheddar*

- *Double Creamed Brie*

- *Blue Cheese*

Small...\$65, Large...\$115

- *Sandwich Platter*

- *Marinated shaved chicken with lettuce, tomato, havarti and garlic mayo on ciabatta bread*

- *Sliced country ham with brie and Guinness-grainy mustard on a baguette*

- *Roast beef with caramelized onions, Roquefort horseradish mayo on a Kaiser bun*

Small...\$60, Large...\$110

- *Market Fresh Fruit Platter*

Small...\$45, Large...\$85

Note: 20 ppl base amount

Small = 20-30 ppl, Large = 40-50 ppl

Pub Fare

- *Irish Nacho's – large platter (serves 20-25 ppl - \$45)*

- *Pub Platter (serves 20-25 ppl - \$120)*

Assortment of Onion Rings

Deep-fried Pickles

Chicken Fingers

Wings

Nachos

- *Tortilla Chips with Salsa and Guacamole (serves 20-25 ppl - \$25)*