

Menu Selections

BUFFETS

BUFFET 1 (Minimum of 50 People)

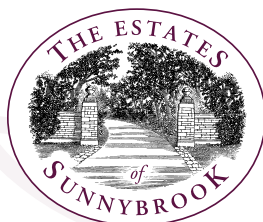
\$60.00/p

- Basket of Naan, Chapati, Poori & Pappadam with Sambal & Assorted Chutneys
- Grilled Madras Prawns with Banana Leaf & Lime Pickle
- Mustard, Cress & Spinach Leaves with Buttermilk Fried Chilies & "Mango Lassi" Vinaigrette
- "Masala Dosa" Spiced Potato Stuffed Crepes with Coconut Chutney & Tomato Sambar
- Mango Salad with Cashews & Chilies
- Green Chicken Salad with Apricots & Apples
- Lamb Kebobs with Cucumber & Mung Bean Salad, Minted Chutney
- Stewed Potato & Cauliflower Salad with Roasted Tomato & Eggplant
- Braised Chicken Biryani with Yellow Rice, Almonds & Raisins
- Moong Daal with Cumin Lime & Cucumber Raita
- Bhutanese Rice Dumplings with Tandoori Pork & Onion Chutney
- Roasted Vegetable Korma
- Tropical Fruit Platter
- Any Combination of Four Desserts from the Sweet Table Selection
- Ices & Ice Cream in a Floral Ice Bowl

BUFFET 2 (Minimum of 50 People)

\$75.00/p

- Country Bread Basket with Sweet Butter & Extra Virgin Olive Oil
- Estates Smoked Salmon with Red Onion Confit & Dill Cucumber Ribbons
- Arugula, Treviso & Romaine Hearts with Pancetta & Asiago Fritters
- Roasted Seafood & Warm Potato Salad with Lemon Parsley Vinaigrette
- Grilled Vegetable Platter with Roasted Garlic & Artichoke Dip
- Vine Ripened Tomato, Basil & Fresh Mozzarella Stacks with Vin Cotti & Extra Virgin Olive Oil
- "Garganelli" Hand Rolled Egg Penne with Organic Olive Oil, Fresh Tuna, Green Beans, Tomato & Capers
- Asparagus & Young Beet Salad with French Shallot & Dill Vinaigrette
- Thin Crust Pizza with Assorted Cheese & Toppings
- Roast Beef Tenderloin with Pommery Mustard, Fresh Horseradish & Caramelized Cippolini Onion Jus
with a choice of
- Parmesan & Herb Crusted Chicken Supreme with Roasted Pepper Jus
or
- Seared Atlantic Salmon with Stewed Fennel & Golden Tomato
- Rigatoni Pasta with Ricotta Toscanella, Slivered Garlic, Charred Peppers & Spinach
- Herb Roasted Yukon Gold Potatoes
- Buttered Seasonal Vegetables
- Exotic Seasonal Fruit Platter
- Any Combination of Four Desserts from the Sweet Table Selection
- Ices & Ice Cream in a Floral Ice Bowl



Menu Selections

BUFFETS

VEGETARIAN BUFFET

\$50.00/p

(Minimum of 50 People)

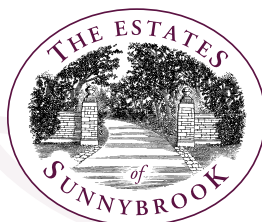
- Assorted Breads & Pitas with Baked Artichoke, Baba Ghanoush & Hummus Dips
- Mini Cucumber Wrapped Salad Greens with Sesame Marinated Vegetables
- Quinoa with Toasted Pinenuts, Fresh Mint, Basil & Feta Cheese
- Spicy Ginger & Tomato Glazed Green Bean Salad
- Mixed Vegetable with Lemon Garlic Vinaigrette
- Vine Ripened Tomato & Cucumber Platter with Shaved Red Onion
- Julienne Beet Salad with Caramelized Oranges & Chives
- Moroccan Vegetable Tagine
- Syrian Baked Eggplant Casserole
- Pearl Couscous with Braised Lentils
- Cardamom Scented Basmati Rice
- Tropical Fruit Platter
- Any Combination of Four Desserts from the Sweet Table Selection
- Exotic Fruit Flavoured Ices & Ice Cream in a Floral Ice Bowl

DAIRY BUFFET

\$60.00/p

(Minimum of 50 People)

- Country Bread Basket with Sweet Butter
- Estates Smoked Salmon Platter with Classic Condiments
- Romaine Hearts with Asiago Cheese & Black Pepper Dressing
- Grilled Vegetable Platter with Balsamic Glazed Portabello Mushrooms
- Red & Yellow Vine Ripened Tomato Salad with Fresh Basil & Extra Virgin Olive Oil
- Penne Pasta Salad with Spinach, Sun-dried Tomatoes, Basil, Roasted Garlic & Toasted Pinenuts
- Artichoke Hearts with Grilled Red Peppers, Cauliflower & Green Olive Tapenade
- Mustard & Herb Crusted Halibut with Leek & Potato Hash
- Roasted Butternut Squash & Yellow Tomato Risotto with Grated Padano Cheese
- Baked Eggplant Parmesan
- Steamed Market Vegetables
- Fresh Fruit Platter
- Any Combination of Four Desserts from the Sweet Table Selection
- Ices & Ice Cream in a Floral Ice Bowl



Menu Selections

BUFFETS

BRUNCH

\$45.00/p

(Minimum of 50 People)

- Country Bread Basket with Muffins, Lemon Poppy Seed Loaf, Bagels & Cream Cheese
- Estates Smoked Salmon Platter with Lemon, Capers, Red Onion & Chopped Egg
- Mixed Salad Greens with Pear Vinaigrette
- Fresh Tuna & Penne Pasta Salad with Artichokes, Green Olives & Oregano, Sun-dried Tomato Dressing
- Sliced Tomato Platter with Bocconcini Cheese & Basil Pesto
- Devilled Eggs
- Baby Beets with Watercress & Oranges
- Egg Challah French Toast with Maple Sugar & Cinnamon, Apple Compote & Pure Maple Syrup
- Roasted Salmon Fillets on Sautéed Spinach with Lemon & Tarragon Butter Sauce
- Sausage & Potato Hash with Scallion & Tomato Salsa
- Baked Vegetable & Egg Gratin
- Fresh Fruit Platter
- Any Combination of Four Desserts from the Sweet Table Selection
- Ices & Ice Cream in a Floral Ice Bowl

MEDITERRANEAN BUFFET

\$90.00/p

(Minimum of 50 People)

- Country Bread Basket with Sweet Butter, Extra Virgin Olive Oil
- Warm Artichoke Dip with Grilled Flatbreads
- Antipasto Platter with Queen Olives, Grilled Peppers, Parma Ham, Genoa Salami & Fresh Mozzarella
- Romaine Heart & Grilled Treviso with Gorgonzola Croutons
- Seafood Tower with Shrimp, Clams, Mussels, Roasted Garlic & Tomato Concassé
- Grilled Asparagus & Roasted Vegetable Platter
- Assorted Thin Crust Pizzas with Regional Toppings
- Village Salad with Barrel Feta & Niçoise Olives
- Braised Lamb & Marinated White Bean Salad with Fennel, Tomatoes & Coriander
- Carved Beef Striploin with Tomato Jam & Balsamic Reduction
- Lemon Thyme Roasted Chicken Breast with Braised Legumes & Cippolini Onions
- Grilled Grouper with Steamed Fennel, Celeriac, Oranges & Black Olives
- Roasted New Potato & Garlic with Crisp Pancetta
- Rosemary Roasted Vegetable Skewers
- Athenian Orzo with Feta, Black Olives, Roma Tomato & Spinach
- Fresh Fruit Platter
- Any Combination of Five Desserts from the Sweet Table Selection
- Ices & Ice Cream in a Floral Ice Bowl

