



Hot Buffet Menu \$45 per person ++

Hot Buffet Includes: 1 appetizer (Soup or Salad), 1 Starch option, Marinated Grilled Vegetables, 2 Protein Options and Dessert

Soup or Salad (choose 1):

Seasonally Inspired Soup

Created Daily from Niagara's Bounty of Seasonal Produce

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Garden Vegetable Salad

A Fresh Selection of 100 km Seasonal Vegetables & Greens Ontario Bee Pollen, Garden Herbs & Lemon Dijon Vinaigrette

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Caesar Salad

Crisp Romaine Hearts, Bacon Lardons, Rosemary Focaccia Croutons Shaved Grano Padano Cheese, Lemon & Garlic Dressing

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Potato Salad

Garden Potatoes, Gherkins, Fresh Dill, Red Onion, Fresh Herbs & Pommery Mustard Dressing

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Pasta Salad

Red Onion, Cherry Tomato, Green Onion, St. David's Bell Peppers, Fresh Herbs & Basil Pesto

Starch Options (choose 1):

Roasted Potatoes

Garlic or Smoked Paprika or Fresh Herbed

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House-Cut Fries

Sea Salt & Pepper

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Penne Puttanesca

Capers, Red Onions, Arugula, Lemon

Protein Options (choose 2):

Grilled Ontario Chicken Breast

Wild Mushroom & Port Cream Sauce

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Marinated Flat Iron Steak

Red Wine Pan Jus

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Pan Seared Atlantic Salmon Filet

Five Peppercorn Cream Sauce

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36 Hour Southern Style Pulled Pork

Build your own Pulled Pork on a Bun

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Traditional Pasta Bolognese

Fresh Ground Beef, Tomato & Basil Sauce

Dessert is a selection of chef selected sweets and treats that are seasonally inspired.

Add an Additional Appetizer - \$5.00++ per person

Add an Additional Starch - \$7.00++ per person

Add an Additional Entrée - \$12.00++ per person

Brought to you by Executive Chef Matt Tattrie