

Buffet Menu

SALAD OPTIONS

Caesar Salad

Fresh cut romaine lettuce mixed with creamy Caesar dressing topped with croutons, bacon and shredded Parmesan cheese

Mixed Green Salad

Seasonal mixed greens with cherry tomatoes, thin sliced red onion and cucumber. Choice of Ranch, Italian or Balsamic dressing

SOUP OF THE DAY

Chef Inspired Soup

ENTREE OPTIONS

Roast Beef

Thin sliced Canadian AAA beef served with a flavourful Au Jus

Chicken Breast

Classic salt and pepper halal chicken breasts served with delicious gluten free, vegan gravy

Baked Pollock

Pollock Baked with salt, pepper and seasoning, brushed with garlic butter and topped with fresh dill and lemon

Roasted Potatoes

Cut in house potatoes seasoned with thyme, rosemary, oregano, garlic and onion. Tossed with olive oil and roasted to perfection

Pasta with Marinara Sauce

Penne served with a well-seasoned rustica style marinara

House Vegetables

Fresh cut peppers, zucchini and carrot tossed with extra virgin olive oil, salt and pepper and roasted to perfection

Garlic Red Skin Mashed Potatoes

Creamy roasted mashed potatoes

Vegan Ratatouille

**MADE TO ORDER*

Slow cooked vegetable stew with peppers, onions, zucchini, carrot and eggplant with a delicious blend of herbs

Dinner Rolls Baked in house soft dinner rolls

CHILDREN'S MENU MADE TO ORDER

Classic Chicken Fingers

With plum sauce and french fries

Personal Pizza

Your choice of Cheese, Pepperoni, or Veggie Pizza

DESSERT

Cakes and Cookies

Assorted Variety

Sorbet

**MADE TO ORDER*

Rainbow Sorbet - Vegan, Gluten, Dairy and Nut free



Gluten Free



Dairy Free



Nut Free



Vegan