

DINNER BUFFET

DINNER BUFFET #1 ————— \$37.75

COLD APPETIZERS

Crisp vegetable bites with a creamy garlic and curry dip
Pickles tray
Salad of fresh baby greens with assorted vinaigrettes
Salad of tricolour penne with cheese and roasted vegetables
Salad of fresh tomatoes, red onions, artichokes and olives
Salad of fresh vegetables with Champagne balsamic vinegar
Rolls and butter

MAIN COURSE DISHES

One (1) selection from the following:

Maple-roasted pork loin with an iced apple sauce
Mahi-mahi mini-steak with lime and coriander
Old-fashioned beef sirloin roast
Chicken breast stuffed with Oka and prosciutto, port and cranberry sauce
With potatoes or rice and seasonal vegetables

One (1) selection from the following:

Florentine manicotti with garlic cream and tomato confit
Tricoloured penne with saffron cream and baby shrimp
Mediterranean puff pastry on coulis provençal
With potatoes or rice and seasonal vegetables

DESSERTS

Selection from our pastry chef
Cheese platter
Fresh fruit salad
Regular coffee, decaf, regular tea and herbal teas

DINNER BUFFET

DINNER BUFFET #2 ————— **\$39.75**

COLD APPETIZERS

Crisp vegetable bites with a creamy garlic and curry dip
Pickles tray
Caesar salad
Wild rice salad with citrus
Crunchy vegetable salad with maple and aged balsamic vinegar
Salad of fresh tomatoes, artichokes, Danish feta and coriander
Assortment of wild game terrines
Platter of fine cold cuts
Platter of smoked salmon with garnishes
Rolls and butter

MAIN COURSE DISHES

One (1) selection from the following:

Salmon steak glazed with lemon confit on a concassé of tomatoes with star anise
Pork loin stuffed with prunes and dijonnaise sauce
Old-fashioned beef sirloin roast with brown Huntsman sauce
Chicken breast stuffed with mushrooms and garlic cream

One (1) selection from the following:

Tricoloured penne with parmesan cream and roasted vegetables
Spinach manicotti on a coulis provençal with goat cheese nuggets
Tortellini with pesto and asiago in tomato sauce with black olives
Served with potatoes or rice and seasonal vegetables

DESSERTS

Selection from our pastry chef
Cheese platter
Platter of sliced fresh fruits
Regular coffee, decaf, regular tea and herbal teas

DINNER BUFFET

INTERNATIONAL BUFFET ————— \$48.00

ORIENTAL BUFFET —————

Asian salad with mango and coriander

Rice sautéed with water chestnuts

Seafood sauté (chef in dining room)

Assorted maki and sushi served with pickled ginger and wasabi

ITALIAN FESTIVAL —————

Caesar salad

Manicotti with cheese and tomato coulis with basil and oregano

Pesto and asiago stuffed tortellini in parmesan cream with roasted vegetables served with parmesan cheese, fresh pepper and rolls

Homemade bruschetta and olive extravaganza

MEDITERRANEAN —————

Beef brochettes with sweet peppers

Chicken kababs with lemon confit

Duo of lamb with pili-pili and shrimp served with roasted vegetables

Red onions and tzatziki

Tabbouleh

Pita bread

DESSERTS TABLE "À LA FRANÇAISE" —————

Selection from our pastry chef

Cheese plate and baguette bread

Platter of sliced fresh fruits

Regular coffee, decaf, regular tea and herbal teas