



Buffet Menu

SALADS

House Salad

greens - champagne citrus vinaigrette - brie - carrot - fennel

Arugula Beet Salad

arugula - aged balsamic cream - goat cheese - roasted beet - spiced walnut

Caesar Salad

romaine - creamy anchovy dressing - crispy schinkenspeck - grana padano – pita

Quinoa Salad

seasoned vegetable medley – candied walnut – preserved Meyer lemon

MAINS

Roast Chicken

house dry rub - saison gravy

Chicken Parm (Eggplant – Vegetarian option)

fennel tomato marinara, grana padano

Stuffed Pork Tenderloin

fig mostarda

Anise Maple Glazed Salmon

chardonnay beurre blanc

Roast Beef

garlic, mustard, Canadian Worcestershire, house made gravy

Beef Short ribs

syrah rosemary jus

Thai Coconut Curry

choose protein – pork, chicken, shrimp, tofu

Turkey Dinner

classic, sage and thyme gravy, spiced cranberries

SIDES

Fried Polenta – sundried tomato

Aged Basmati Rice Pilaf

Smashed Potato

Rosé Mac & Cheese

Roasted Root Vegetables

Steamed Flower Vegetables with cheese sauce

Seared Asparagus

Classic campfire baked beans, scratch, house recipe

Holiday Stuffing

DESSERT

Available upon request