



GALA BUFFET

(Minimum of 50 Guests required or an \$8 per guest surcharge will apply)

Soup, Salads and Breads

Whole and Multigrain Bread
Morning Made Soup of the Day
Pasta Salad with Fresh Herbs
Waldorf Salad
Creamy Coleslaw
Balsamic Roasted Vegetables
Marinated Mushroom Salad
Field Green Salad
Caesar Salad with Garlic Dressing and Herbed Croutons
Cold Cuts and Deli Platter
Flavoured Mustards and Chutneys
Assorted Smoked Fish Platter
Traditional Style Condiments
Fresh Vegetable Crudités with Creamy Garlic Dressing

Entrées (Please select 2)

Slow Roasted Turkey, Sage Stuffing, Herbed Turkey Gravy
Black Pepper Crusted Roasted Sirloin of Beef, Natural Jus
Smoked Virginia Style Ham, Honey Mustard Glaze
Grilled Breast of Chicken, Baileys Mushroom Sauce
Wild Pacific Salmon Fillet, Saffron Tomato and Fennel Broth
Goat Cheese and Roasted pepper Lasagna and Bechamel
Meat Lasagna with Tomato Basil Sauce and Asiago Cheese
Grilled Chicken Penne with Roasted Garlic Truffle Cream
Pan Seared Red Snapper, Brandy and Mushroom Cream Sauce
Dried Fruit Stuffed Pork Loin, Apple Brandy Jus
Portobello Mushroom Ravioli

Upgrade with AAA Prime Rib add \$5/pers

Delight your guests by having a Chef Hand Carve your Beef, Ham or Turkey for an additional \$125 per Chef per 100 guests.

Dessert Selection

House Made Bread Pudding with Caramel Sauce

Assortment of Cakes, Pastries and Pies

Fresh Sliced Fruit Platter

Assorted Domestic and Imported Cheese Platters

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