

# **PREMIER BUFFET**

## **Salads**

*Mixed Seasonal Greens with Selection of Dressings*  
*Caesar Salad with Herbed Croutons and Freshly Grated Parmesan*  
*Homemade Thai Noodle*  
*Roasted Sweet potato Pancetta*  
*Antipasto Platter*  
*Smoked Salmon with pickled onion and crispy capers*

## **Carved Meats**

*Choice of One of the Following:*  
*Baron of Beef with Homemade Gravy, Horseradish and Hot Mustard*  
*Roast Pork Butt with Apple jus Demi*  
*Roasted Leg of Lamb with a thyme jus*

## **Entrees**

*Choice of Two of the Following:*  
*Oven Baked Boneless Chicken Breast Sundried tomato and Havarti*  
*Poached Cod Lion in Creamy Dill*  
*Wild Mushroom Risotto with baby peas*  
*Fresh Poached Wild Salmon Fillet with Lemon Dill Sauce*  
*Pan-Fried Shrimp with Red Cajun Sauce*

## **Pasta**

*Choice of One of the Following:*  
*Butternut Ravioli in a fresh sage cream*  
*Beef Ravioli in Marinara Sauce*  
**FORMAGGI AGNOLOTTI** in a Lobster Cream

## **Accompaniments**

*Fresh Seasonal Steamed Vegetables*  
*Oven Roasted baby Yukon Potatoes*  
  
*Assorted Fresh Bread & Rolls with Butter*

## **Desserts**

*Assorted Buffet Cakes*  
*May include,*  
*Decadent Chocolate Cake*  
*Mousse Cakes Mocha and Mandarin Orange Cheesecake*  
*Chocolate, Strawberry Mousse Topped with Fresh Whipped Cream*  
*Fresh Fruit tray*

***Freshly Brewed Coffee and Selection of Teas***

## **Linen**

**Cost Per Person - \$35.95**  
**Gratuity – 15%**

