



(905) 688-3354



Exceptional Service and Quality Down to the Last Detail

Buffet Selections

-----Poultry Options-----

- Baked Chicken with a Mushroom and Rosemary Sauce
 - Marinated Whole Chicken Pieces with Fresh Herbs
 - Chicken and Vegetable Brochettes
 - Breast Stuffed with Sun-Dried Tomato & Goat Cheese
 - Chicken Breast Stuffed with Prosciutto & Smoked Provolone
 - Chicken Souvlaki marinated with Lemon
 - Chicken Wellington garnished with Supreme Sauce
 - Chicken Stuffed with Roasted Red Peppers
 - Pesto-Stuffed Chicken Breast
 - Teriyaki Chicken Shish Kabobs (with Pineapple and Peppers)
 - Mandarin Glazed Chicken
 - Honey Mustard Chicken (Available in boneless Chicken only)
 - Chicken Cordon Swiss (available in boneless Chicken only)
 - Chicken Cacciatore (available in bone-in Chicken only)
 - Grilled Chicken dressed in our homemade Zesty White Wine and Lemon Dill Sauce
 - Roasted Chicken with Pecans and Honey
 - Boneless Chicken in a Sweet and Sour Sauce with Peppers
- Other Poultry Dishes Available Upon Request**

-----Pasta-----

- Meat or Cheese Canneloni with Tomato Sauce & Parmesan (2 per)
 - Penne Primavera with a Sun-dried Tomato Pesto Cream
 - Vegetarian or Meat Lasagna
 - Bowties with Parmesan Peppercorn Chicken and Mushrooms
 - Sweet and Spicy Chicken Lo Mein
 - Penne with Peppers and Italian Sausage, Tomato Sauce - Spicy
 - Scoobi-Doo Pasta with homemade Canadian Cheddar Cheese Sauce
 - Jumbo Shells Stuffed with Spinach and Ricotta Cheese (2 per)
- Other Pasta Dishes Available Upon Request**

-----Meat-----

- Roast Beef Shaved Outside Round in Homemade Gravy
 - Roast Beef with a Red Wine Jus & Caramelized Shallots
 - Beef Bourguignon with Pearl Onions and Bacon
 - Roast Beef with a Wild Mushroom Merlot Sauce
 - Veal Cutlet with Smoke Provolone and Tomato Sauce
 - Breaded Veal Cutlet with Wild Mushrooms
 - Honey Glazed Baked Ham with Pineapples
 - Rosemary Crusted Lamb with Mint Jus (Seasonal)
 - Dried Fruit Stuffed Pork Loin with a Thyme Reduction
 - Baked Pork Loin with Apples, Calvados Reduction
 - Beef Wellington served with a savory pate encrusted puff pastry
 - Pepper roasted Tenderloin encrusted w. Black Peppercorns (Market Price)
 - Oven Roasted Ham, baked and served with Tangy Mustard
 - Roast Turkey including Pan Gravy, Sage Dressing, and homemade Cranberry Sauce
 - Roast Hip of Beef
 - Prime Rib with a Beef Jus
- Other Meat Dishes Available Upon Request**

-----Vegetarian-----

- Garden Vegetable Lasagna with Four Cheeses
 - Roasted Vegetable Risotto
 - Eggplant Parmesan with a Tomato Basil Sauce
- Other Vegetarian Dishes Available Upon Request**

-----Seafood-----

- Asian Glazed Atlantic Salmon (Seasonal)
 - Poached Atlantic Salmon with a Lemon Dill Sauce (Seasonal)
 - Seafood Newburg with Puff Pastry Shells
 - Salmon with Spinach and Rice wrapped in Phyllo Pastry (Seasonal)
 - Filet of Sole Poached or Grilled (Seasonal)
 - Crab Cakes with Coriander Lime Mayonnaise
 - Tuna Steaks served with fresh Lemon (Seasonal)
- Other Seafood Dishes Available Upon Request**

-----Side Dishes-----

- Fresh Steamed Jardiniere of Vegetables
 - Zucchini Medley with Tomato Sauce
 - Braised Red Cabbage with Caraway and Nutmeg
 - Caramelized Winter Squash with Butter & Brown Sugar
 - Honey Glazed Baby Carrots with Dill
 - Green Beans Almondine
 - Ratatouille (Mediterranean Vegetables and Tomato Sauce)
 - Buttered Asparagus (Market Price)
 - Cauliflower and Broccoli Florets au Gratin
 - Grilled Marinated Mediterranean Vegetables
 - Garlic Mashed Potatoes
 - Mini Herb Roasted Potatoes
 - Scalloped Potatoes with Aged Cheddar and Chives
 - Baked Potatoes with Sour Cream and Bacon
 - Basmati Rice with Mushrooms and Green Onions
 - Rosemary New Potatoes
 - Cous Cous with Dried Fruits
- Other Side Dishes Available Upon Request**

-----Salads-----

Green Salads:

- Caesar Salad with Croutons and Parmesan Cheese
- Salad of Organic Greens with Balsamic Vinaigrette
- Salad of Baby Spinach with Mandarins & Almonds, Vidalia Onion Dressing

Pasta Salads: Pasta Caesar Salad / Pasta Primavera / Pasta with Basil Pesto Sauce / Greek Pasta Salad with Black Olives and Feta Cheese

Bean and Grain Salads: Chick Pea Salad / Four Bean Salad

Vegetable Salads:

- Cucumber Salad with low-fat Yoghurt and Dill
- Tomato Bocconcini Salad with a Fresh Basil and Balsamic Dressing
- Coleslaw with a Creamy Dressing
- Potato and Egg Salad
- Potato Salad

Seafood Salads: Crab Salad

Customized Salads Can Be Made At Your Request

Other Options Available upon Request - Please Contact our Catering Manager