

LUNCHEON BUFFET

Cold Items

Crudités with Ranch Dip
Three Green Salad with Raspberry Vinaigrette and House Dressing
Tomato Cucumber Salad, Potato Salad with Grainy Mustard Dressing
Roasted Pepper Fussili Salad, Cole Slaw, Pickled Beets

Hot Entrée Selection

Cheese Tortellini with Pesto Cream or Tomato Basil Sauce
~
Penne Arrabbiatta
~
Lasagna Bolognaise
~
Beef Bourguignon
~
Roast Sirloin of Beef au Jus
~
Breast of Chicken served with Thyme Mustard, Creole Mustard,
Florentine or Forest Mushroom Sauce
~
Chicken Cacciatore - Roast Chicken Pieces with Stewed Tomatoes,
Peppers, Onions and Herbs
~
Oriental Chicken Stir Fry - Slivers of Chicken Breast Sautéed with Carrots,
Bok Choy, Celery and Bean Sprouts in Honey Garlic Sauce
~
Roast Ontario Pork Loin with Apple Cider Sauce
~
Stuffed Filet of Sole with Broccoli and Cheese, Glazed with Mornay Sauce

Buffet Includes

Medley of Fresh Vegetables
Rice Pilaf or Roasted Potatoes
~
Assorted French Pastries, Seasonal Sliced Fresh Fruit
Coffee, Tea and Decaffeinated Coffee
Variety of European Rolls & Butter

With One Hot Entrée
With Two Hot Entrées

\$22.95 per person
\$25.95 per person

(Minimum 50 people)

*Prices are subject to 8% PST, 6% GST & 15% Gratuity
2007 Catering Menus-Subject to change without notice*

