







BREADS & SMALL BITES

Croissants, Cheddar Scones, Lavosh, Assorted Rolls, and Butter Assorted Canapes and Dainty Sandwiches

SALAD BAR

Spinach & Frisee / Spring Mix/ Romaine / with a Variety of Toppings GF V

Grape Tomatoes, Carrots, Cucumber, Radish, Trail Mix, Feta Cheese, Cheddar Cheese, Mushrooms, Bell Peppers, Sliced Olives, Pepperoncini, Crispy Onions, Pumpkin Seeds, Sesame Seeds, and Herb Croutons

House-made Dressings; Balsamic Vinaigrette, Cranberry-Maple Vinaigrette, Stone Ground Mustard-Tarragon Dressing, Black Pepper Caesar Dressing, Raspberry Vinaigrette

Market Fresh Vegetable Basket Display with Smoked Beet Hummus GF VG Spicy Carrot Hummus GF VG White Bean-Sumac Dip GF VG and Ranch Dressing

COMPOSED SALADS

Fingerling Potato Salad with Duck Confit & Maple-Orange Dijon Dressing, Fresh Herbs GF DF

Marinated Cucumber and Tomato Salad with Kalamata Olives, Vegan Feta Cheese and Red Onion, Oregano Vinaigrette VG GF

Asian Noodle Salad with Julienne Vegetables, Pickled Ginger and Sesame Dressing VG

Penne Pasta Salad with Pesto, Sun Dried Tomatoes and Toasted Pine Nuts DF V

Tri-Color Quinoa Salad with Dried Fruit, Toasted Pumpkin Seeds, Cider Vinaigrette VG GF

Crispy Kale Caesar with Bacon and Parmesan Cheese Crisps GF

PLATTERS

Sliced Tomato and Fresh Mozzarella with Olive Oil, Pesto, and Micro Sorrel GF V

Roasted Golden Beets with Crumbled Goat Cheese, Arugula, and Watermelon Radish GF V

Black Forest Ham, Smoked Turkey, and Assorted Cured Meats & Sausages with Pickled Shallot, Marinated Olives, Stone Ground Mustard, and Confit Grape Tomatoes

Grilled Vegetable Antipasto Platter with Vegan Feta, and Balsamic Vinaigrette GF VG

Domestic and International Cheeses with Assorted Crackers, Stone Fruit and Berries GF V

SEAFOOD STATION

Shrimp Cocktail & Marinated Mussels with Lemon, Minced Red Onion, Remoulade, Horseradish Cocktail House-made Salmon Gravlax, Candied Salmon, and Smoked Salmon with Cream Cheese, Fried Capers, Lemon-chive Aioli, Dill-Sour Cream Dip and Bagel Crisps

HOT SELECTIONS

Steamed Vegetables with Spinach and Heirloom Tomato GF VG

Roast Garlic Mashed Potatoes GF V

Mixed Vegetable Lasagna with Roasted Roma Tomatoes and Fried Leeks \lor

Bacon Wrapped & Stuffed Pork Tenderloin with Sage-Apple and Onion Stuffing, Rosemary Jus GF DF

Buttermilk Fried Chicken and Waffles with Hot Honey Drizzle

Banana Leaf Baked Salmon Fillet with Shrimp and Bay Scallops GF DF

Savoury Bread Stuffing

Lamb and Guiness Irish Stew with Root Vegetables

HAND-CARVED

Roasted Ontario Turkey (White & Dark Meat) with Gravy, and Cranberry Sauce

Slow Roasted AAA Prime Rib au Jus, Local Mustard, Horseradish Cream

Honey Glazed Ham with Brown Sugar Mustard

"BUILD YOUR OWN" TACO STATION

[INCLUDES GLUTEN FREE/VEGAN]

Shell: Soft and Hard Shells GF, Butter Lettuce Leaves

Fillings: Chorizo Spiced Beef GF, Chili-Lime Smoked Chicken GF, Cumin Scented Lentils VG GF, Spiced Tempeh Crumble VG GF, Fried Tofu GF VG

Toppings: Shredded Lettuce, Diced Tomato, Scallions, Bell Pepper, Salsa, Guacamole, Jalapenos, Sour Cream, Sriracha Aioli, Hot Sauce, and Black Bean, Corn Salad and Red Onion Salad with Cilantro V

DESSERTS

Diced Cantaloupe, Honeydew, and Pineapple, with Marshmallows, Lady Fingers and Chocolate Fondue

Selection of House-Made Cheesecakes, Cakes, and Tortes

Assortment of Gourmet Mini Desserts

Crepe Suzette Station