

BUFFET MENU PRICES ARE PER PERSON

All fees, subject to change, are plus GST and 18% Gratuity

MAINS *(Select One)*

Top Sirloin AAA Steak \$45

AAA 6oz Sirloin brushed with garlic butter and cooked medium rare.

Baked Garlic Parmesan Salmon \$42

Atlantic 8oz Salmon fillet baked with lemon and garlic.

Cajun Chicken Pasta \$40

Seasoned chicken with fresh vegetables in a creamy spiced sauce served with penne.

Honey Garlic Chicken with Rice \$40

Tender boneless chicken thighs in a garlic, soy and honey sauce served with rice.

Butter Chicken with Rice \$38

Chicken breast simmered in a homemade creamy tomato sauce with cream and butter served with rice.

BBQ Chicken Breast \$38

Grilled 6oz chicken breast marinated in smokey BBQ sauce.

Ricotta Ravioli* \$36

Ravioli stuffed with ricotta cheese and served with a choice of sauce.

**Additional vegetarian options available upon request*

SALAD *(Select One)*

Caesar Salad

Romaine lettuce, Parmesan, bacon, croutons and Caesar dressing.

Cobb Salad

Iceberg lettuce, cherry tomatoes, bacon, boiled egg, avocado dressing.

Greek Salad

Green leaf lettuce, cucumber, cherry tomatoes, green pepper, red onion, olives, feta cheese and lemon dressing.

Kale Salad

Kale, dried cranberries, pistachios, Parmesan and lemon dressing.

SIDES *(Select Two)*

Garlic Mashed Potatoes

Garlic Parmesan Potato Wedges

Steamed Broccoli & Carrots

Vegetable Noodles

Vegetable Spring Rolls

INCLUDED

Seasonal Fruit ~OR~ Vegetable Platter

Assorted Dessert Platter

Coffee and Tea

Fruit Punch

