



Hors D'Oeuvres at Arrival

Shrimp Crostini's
Classic Bruschetta
Crisp Baked Oysters & Remoulade
cut up bite sized, sauced and picked for easy pass-around

Buffet Menu

Rustic Wholegrain Baguettes,
roasted with garlic, olive oil and asiago
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Sun Salad Soleil
a scallion & peppercorn vinaigrette
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Seared ahi tuna
wasabi aioli, flying fish tobiko row
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Crumbled Blue Cheese & Walnut Salad
on baby spinach with an orange vinaigrette
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Crisp Cod with Remoulade
* * *

Slow Roasted Cauliflower
cashew butter, cauliflower leaves & slaw, confit garlic, roast carrots
* * *

Roast Angus Baron of Beef
with dark gravy, horseradish

Baked Crusted Chicken
atop asparagus, sun dried tomatoes in a seeded mustard sauce

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Seafood Coquilles St. Jacques
prawns, scallops, cod, mussels and mushrooms in wine sauce
on whipped potato ... au gratin
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Vegetable and Potato Medley
a selection of seasonal vegetables
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Crème Brulee
with seasonal fruit, shortbread biscuit

Buffet with Hors D' Oeuvres on Arrival and Dessert



EVENING FOOD OPTIONS

Soft baked pretzel with cheese sauce
\$12

Bacon Baps

Cheesy Potato Wedges

\$14

Steak & Onion Baguettes

French Fries

\$16

Mini Fish & Chips

\$16

Cheeseburgers, Hot Dogs,

Potato Wedges & Salads

Coriander Rice & Naan Breads

\$22

BBQ Dishes

Prime Beef Burger, Jumbo Sausage, Lemon & Garlic Chicken Breast Served with Savoury Rice, Coleslaw, Potato salad, Pasta Salad, Mixed Leave Salad, Tomato & Onion Salad, Cous-Cous, Homemade Bread & Skinny Fries

Price on request

PUDDINGS

Warm Bitter Chocolate Tart Mango & Orange Salad,

White Chocolate Anglaise Sticky Toffee Pudding Butterscotch Sauce & Vanilla Ice Cream (Vg)

Glazed Lemon Tart Fresh Raspberries & Strawberry Sauce Vanilla

Crème Brûlée Lemon Short Bread & Seasonal Berries

\$9 each