



INFINITY
CONVENTION CENTRE



FOOD MENU

PLATED BREAKFAST

EGGS BENEDICT \$34 /person

Poached Eggs, Pulled Beef Short Rib, Charred Tomato, Potato Dauphinois Base, Béarnaise Sauce **GF**

Clipped Field Greens, Granny Smith Apples, Fresh Berries, Roasted Seeds, Lemon Honey Vinaigrette **V GF**

SCRAMBLE \$29 /person

Egg Whites, Sautéed Kale, Grilled Asparagus, Red Pepper Ajvar **VG GF DF**

Smoked Bacon **GF DF**

Caramelized Onion Roasted Fingerling Potatoes **V GF**

Clipped Field Greens, Strawberries, Roasted Pecans, Honey Dijon Vinaigrette **V GF**

FRITATTA \$31 /person

Free Range Eggs, Broccoli Florets, Scallions, and Goat Feta **VG GF**

Applewood Smoked Bacon **GF DF**

Clipped Field Greens, Fresh Blueberries and Oranges, Toasted Granola, and a Maple Blueberry Dressing **V**

All plated breakfasts include:

Premium Orange Juice

Breakfast Pastry Basket **VG**

Preset Maple Granola Parfait Bowl, Greek Yogurt, Fruit Compote, Toasted Coconut, Fresh Berries **V**

Premium Coffee and Assorted Traditional & Herbal Teas



BREAKFAST BUFFET

Minimum of 50 guests.

EARLY BIRD \$22 /person

Chilled Assorted Fruit Juices

Premium Coffee and Assorted Traditional & Herbal Teas

Freshly Baked Butter Croissants and European Pastries **VG**

Cinnamon Coffee Cake **VG**

Tropical Fruit Salad with Fresh Berries and a Minted Mango Syrup **VGF**

Maple Granola with Toasted Coconut & Pumpkin Seeds, Greek Yogurt, Seasonal Fruit Compote **VG**

ENHANCEMENTS

Upgrade your breakfast with one of the following selections.

CLASSIC \$6 /person

Chive Scrambled Eggs, Griddled Potatoes, Applewood Smoked Bacon, Pork Farmers Sausage

FRENCH TOAST \$6 /person

Québec Maple Syrup, Seasonal Fruit Compote, Citrus Whipped Butter

CRÊPE STATION \$6 /person

French Crêpes, Strawberry Compote, Chocolate Hazelnut Ganache, Vanilla Chantilly

BREAKFAST POUTINE \$7 /person

Sea Salt Seasoned Tots tossed with Smoked Bacon Chunks and Scallions, Maple Camembert Mornay Sauce

SUGAR SHACK \$10 /person

Scrambled Eggs, Flapjacks, Maple Ham, Baked Beans, Maple Smoked Bacon, Griddled Potatoes

CHEF ATTENDED OMELET STATION

\$12 /person (minimum 100 guests)

Whole Eggs, Egg Whites, Bacon Chunks, Smoked Ham, Roasted Chicken, Blistered Tomatoes, Sautéed Mushrooms, Steamed Asparagus, Sweet Peppers, Scallions, Cheddar

THEMED BREAKS

Minimum of 50 guests.

FARMER'S MARKET \$17 /person

Fresh Cut Seasonal Vegetables, Avocado
Hummus *V GF*

Melons & Berries Platter *V GF*

St-Albert Cheddar and Crackers *VG*

Assorted Soft Drinks and Juices

COOKIES BREAK \$12 /person

Fudge Chunk *VG*

White Chocolate Macadamia *VG*

Oatmeal & Raisin *VG*

Caramel & Sea Salt *VG*

Premium Coffee and Assorted Traditional &
Herbal Teas

BAKER'S SPECIAL \$12 /person

Fresh Baked Mini Croissants *VG*

Chocolatine *VG*

Strudels *VG*

Coffee Cake *VG*

Oatmeal Streusel Topped Banana Loaf *VG*

Premium Coffee and Assorted Traditional &
Herbal Teas

SWEET & SALTY \$14 /person

Szechuan Pepper and Sea Salt Kettle Chips *V GF*

Barbecue Spiced Kettle Chips *V GF*

Coconut Curry Popcorn *VG GF*

Old Fashioned Chocolate Fudge *VG GF*

Mini Brownies *VG*

Assorted Soft Drinks and Juices

ARTISANAL CHEESE BOARD \$19 /person

Local and International Cheese Selection,
Chutneys, Crackers, and Fresh Baked Baguette *VG*

Assorted Soft Drinks and Juices

TAILGATER \$19 /person

Baby Carrots and Celery Sticks with
Ranch Dip *VG GF*

Tortilla Chips with Guacamole and
Pico de Gallo *V GF*

Loaded Baked Potato Skins, Sour Cream,
Chives *GF*

Mini Pogos with Yellow Mustard

Southern Fried Chicken Tenders, Spicy
Maple Dip

Assorted Soft Drinks and Juices

DIPPING STATION \$17 /person

Chilled Maple Ranch Dip, and Avocado
Hummus Dip *VG GF*

Warm Spinach Artichoke Dip, and Buffalo
Cheddar Dip *VG GF*

Assorted Crudités *V GF*

French Baguette, and Homemade Kettle Chips *V*

Assorted Soft Drinks and Juices



ALL DAY PACKAGES

Minimum of 50 guests.

All packages come with:

ARRIVAL

Premium Orange Juice
 Breakfast Pastry Basket **VG**
 Tropical Fruit Salad with Fresh Berries and a Minted Mango Syrup **V GF**
 Egg, Cheddar & Bacon Breakfast Sandwich
 Premium Coffee and Assorted Traditional & Herbal Teas

MID-MORNING

Coffee Cake **VG**
 Maple Peanut Granola Bars **VG**
 Assorted Diet and Regular Soft Drinks
 Premium Coffee and Assorted Traditional & Herbal Teas

AFTERNOON

Assorted Cookie Jars **VG**
 Whole Fruit Display **V GF**
 Assorted Diet and Regular Soft Drinks
 Premium Coffee and Assorted Traditional & Herbal Teas

Select one of the following lunch options to complete your package:

WORKING LUNCH BUFFET \$68 /person

Fattoush Salad, Pita Crisps, Lemon Sumac Vinaigrette **V**
 Mediterranean Style Fingerling Potato, and Roasted Artichoke Salad **V GF**
 Maple Brined Chicken Sandwich, Lettuce, Tomato, Smoked Cheddar, Chipotle Mayo
 Curried Tuna Melt
 Grilled Portobello Mushroom "Grilled Cheese", Vine Ripe Tomatoes, Roasted Peppers, Mozzarella, Parmesan, Sundried Tomato Pesto Mayo **VG**
 An Assortment of Little Bites to Satisfy Your Sweet Tooth
 Assorted Diet & Regular Soft Drinks
 Premium Coffee and Assorted Traditional & Herbal Teas

LITTLE ITALY \$74 /person

Garlic Bread Sticks **VG**
 White Bean and Vegetable Soup **V GF**
 Panzanella Salad **V**
 Chicken Marsala **GF DF**
 Shrimp, and Mussels sautéed with Tomatoes, Black Olives, and Capers **GF DF**
 Ricotta Ravioli, Mild Chorizo, Roasted Red Pepper Sauce
 Oven Roasted Vegetables **V GF**
 Baked Baby Potatoes tossed with Marinated Artichokes, Red Peppers, and Sundried Tomatoes **V GF**
 Mini Cannoli **VG**
 Tiramisu **VG**
 Assorted Diet & Regular Soft Drinks
 Premium Coffee and Assorted Traditional & Herbal Teas

GF Gluten Free **DF** Dairy Free **VG** Vegetarian **V** Vegan

All food & beverage is subject to an administration fee plus HST. Prices may change without notice.

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ALL DAY PACKAGES

Continued

Minimum of 50 guests.

HOT LUNCH BUFFET \$71 /person

Assorted Dinner Rolls and Creamery Butter **VG**

Fall Spiced Butternut Squash Soup **VG GF**

Infinity Caesar Salad **VG**

Dijonnaise Chicken Breast, White Wine Tarragon
Cream Sauce **GF**

Baked Atlantic Salmon, Ginger, Maple, Miso
Drizzle **DF**

Market Vegetable Medley **V GF**

Saffron and Vegetable Rice Pilaf, Sundried Fruit,
and Toasted Almonds **V GF**

Roasted Baby Potatoes, Shaved Padano, Confit
Garlic Oil, Fresh Herbs **VG GF**

An assortment of bite size desserts **VG**

Assorted Diet & Regular Soft Drinks

Premium Coffee and Assorted Traditional &
Herbal Teas

PLATED LUNCH

Our plated lunch options are based on a three-course menu.
Please select a starter, a main course, and a dessert.

STARTERS (select one)

Roasted Butternut Squash **VG GF**
Masala Chai Cream Drizzle

Cauliflower Cream Soup **VG GF**
Confit Garlic Oil

Carrot & Red Lentil Soup **VG GF**
Ginger Yogurt

Romaine & Red Lentil
Salad **VG GF**
*Mango, Red Onion, Cucumber,
Crispy Papadums, Cilantro, Lime &
Yogurt Dressing*

Grilled Portobello Salad **VG GF**
*Baby Greens, Roasted Peppers,
Parmesan, Sundried Tomato Pesto,
Balsamic Reduction*

Clipped Field Greens **V GF**
*Cherry Tomatoes, Shaved Raw
Vegetables, Pickled Onions, White
Balsamic Dressing*

Grilled Kale & Iceberg Caesar **VG**
*Sliced Cucumber, Radish, Shaved
Padano, Herb Croutons, House
Dressing*

MAIN COURSE (select one)

Braised Korean Barbecue
Beef Short Rib **GF DF**
Brown Rice, Pickled Vegetable Slaw
\$50 /person

Herb & Garlic Crusted
Chicken Breast
*Caramelized Shallot Mashed Potatoes,
Lemon Scented Demi-Glace*
\$45 /person

Braised Lamb Gnocchi
*Roasted Red Peppers, Baby
Spinach, Parmesan, Creamed Wild
Mushroom Demi*
\$43 /person

Grilled Skirt Steak
*Truffle Fries tossed with Parmesan
and Fresh Herbs, Chimichurri Sauce*
\$48 /person

Maple Miso Glazed Salmon
*Vegetable Fried Rice, Grilled
Scallion and Ginger Cream Sauce*
\$46 /person

Paneer & Creamed Spinach
Cannelloni **VG**
*Butter Masala Sauce, Papadum
Crisps*
\$42 /person

Pan Seared Gnocchi **VG**
*Asparagus, Mushrooms, Baby
Spinach, Parmesan, Sundried
Tomato Cream Sauce*
\$42 /person

DESSERT (select one)

Flourless Chocolate Cake **VG GF**
Raspberry Coulis, Chocolate Dust

New York Cheesecake **VG**
*Strawberry Compote, Chantilly
Cream*

Tiramisu **VG**
Chocolate Espresso Sauce, Cocoa

All plated lunches include:

Assorted Dinner Rolls & Butter **VG**
Freshly Brewed Premium Coffee
and Assorted Traditional &
Herbal Teas

THEMED LUNCH BUFFETS

Minimum of 50 guests.

GRASS ROOTS \$42 /person

Assorted Dinner Rolls & Butter **VG**

Fresh Cut Seasonal Vegetables, Avocado Hummus **V GF**

St-Albert Cheddar and Crackers **VG**

Pearl Barley and Chickpea Salad, Baby Arugula, Cherry Tomatoes, Sweet Peppers, Dry Cranberries, Maple Apple Vinaigrette **V**

Romaine & Red Lentil Salad, Diced Mango and Red Onion, Cucumber, Crispy Papadums, Cilantro, Lime & Yogurt Dressing **VG GF**

Spicy Maple Miso Portobello Steaks, Sesame Green Beans **V**

Baked Gnocchi & Black Lentil "Bolognese" **VG**

Sweet & Spicy Tofu and Rapini Stir Fry **V**

Moroccan Spiced Quinoa, Cauliflower Florets, Cherry Tomatoes, Shredded Carrots, Shaved Almonds, Sultanas **V GF**

Market Vegetable Fried Brown Rice **V GF**

An Assortment of Squares and Freshly Baked Pies **VG**

Freshly Brewed Premium Coffee and Assorted Traditional & Herbal Teas

GOURMET DELI \$39 /person

Classic Cream of Tomato Soup **VG GF**

Caesar Salad **VG GF**

Hearty Mixed Greens, Parmesan, Herb Croutons, House Caesar Dressing

Potato Salad **V GF**

Fingerlings, Cherry Tomatoes, Kalamata Olives, Roasted Artichokes, Red Onion, Baby Arugula, Zesty Italian Style Dressing

Select Two Sandwich Options

(+\$3 per person for a third selection)

Maple Brined Chicken Sandwich

Roasted Breast, Lettuce, Tomato, Smoked Cheddar, Chipotle Mayo

Grilled Portobello Mushroom "Grilled Cheese" **VG**

Vine Ripe Tomatoes, Roasted Peppers, Mozzarella, Parmesan, Sundried Tomato Pesto Mayo

Curried Tuna Melt

Sweet Bell Pepper, Provolone

Open Faced Roast Beef Sandwich

Striploin, Caramelized Onions, Aged Cheddar, Horseradish Dijonnaise

Italian "Grilled Cheese"

Genoa, Vine Ripe Tomatoes, Mozzarella, Basil Pesto, Roasted Garlic Aioli

Assorted Freshly Baked Cookies & Dessert Squares **VG**

Freshly Brewed Premium Coffee and Assorted Traditional & Herbal Teas

THEMED LUNCH BUFFETS

Continued

Minimum of 50 guests.

LITTLE ITALY \$45 /person

Garlic Bread Sticks **VG**

White Bean and Vegetable Soup **V GF**

Baby Caprese Salad **VG GF**

Panzanella Salad **V**

Chicken Marsala **GF DF**

Shrimp and Mussels sautéed with Tomatoes,
Black Olives and Capers **GF DF**

Ricotta Ravioli, Mild Chorizo, Roasted Red
Pepper Sauce

Oven Roasted Vegetables **V GF**

Baked Baby Potatoes tossed with Marinated
Artichokes, Red Peppers and Sundried
Tomatoes **V GF**

Mini Cannoli **VG**

Tiramisu **VG**

Freshly Brewed Premium Coffee and Assorted
Traditional & Herbal Teas

CROSS COUNTRY \$45 /person

Assorted Dinner Rolls & Butter **VG**

French Canadian Split Pea Soup **GF DF**

Mixed Greens, Shaved Radish and Red Onion,
Mandarin Segments, Toasted Almonds, Wild
Blueberry Dressing **V GF**

Pearl Barley and Chickpea Salad, Baby
Arugula, Cherry Tomatoes, Sweet Peppers, Dry
Cranberries, Maple Apple Vinaigrette **V**

Hand Carved Alberta Beef Striploin, Trius
Cabernet Jus **GF DF**

Grilled Atlantic Salmon, Maple Soy Glaze **DF**

Assorted Seasonal Vegetables **V GF**

Fresh Herb & Garlic Roasted P.E.I. Potatoes **V GF**

Pouding Chômeur **VG**

Nanaimo Bars **VG**

Salted Caramel Apple Pie **VG**

Freshly Brewed Premium Coffee and Assorted
Traditional & Herbal Teas



THEMED LUNCH BUFFETS

Continued

Minimum of 50 guests.

SOUTH ASIAN \$45 /person

Garlic Naan **VG**

Mashawa Soup **V GF**

Tomato, Cucumber and Shaved Onion Salad, Fresh
Mint Vinaigrette **V GF**

Roasted Baby Carrot, Lentil and Arugula Salad,
Maple Masala Dressing **V GF**

Butter Chicken **GF**

Lamb Biryani **GF DF**

Chana Masala **V GF**

Basmati Rice **V GF**

Tawa Vegetables **V GF**

Warm Gulab Jamun **VG**

Phirni **V GF**

Freshly Brewed Premium Coffee and Assorted
Traditional & Herbal Teas

INFINITY CHOPHOUSE \$49 /person

Garlic Cheddar Biscuits **VG**

Classic Caesar Salad
*Romaine, Smoked Bacon Bits, Shaved Parmesan, Herb
Croutons, House Dressing*

Shrimp Cocktail **GF DF**
Citrus Poached Shrimp, Cilantro Lime Cocktail Sauce

Grilled Beef Striploin **GF DF**
*8oz Steaks Cooked to Medium Rare, Red Wine
Demi-Glace*

Garlic Whipped Potatoes **VG GF**

Creamed Spinach **VG GF**

Honey Roasted Carrots **VG GF DF**

Flourless Chocolate Cake **VG GF**

Strawberry Cheesecake "Parfaits" **VG**

Freshly Brewed Premium Coffee and Assorted
Traditional & Herbal Teas

RECEPTION

COLD HORS D'OEUVRES \$45 /dozen
(A minimum of 4 dozen per selection is required)

Goat Cheese Profiterole **VG**
Raspberry Preserve, Honey Roasted Pecans

Poached Shrimp **GF DF**
Cilantro Lime Cocktail Sauce

Pepper Crusted Beef Carpaccio
Brie, Caramelized Onion and Fig Jam, Rye Crostini

Tuna Tataki **DF**
Ginger Ponzu Glaze, Slaw, Wonton Chip

Mini Phyllo Cups **VG**
Roasted Artichoke Dip

Caponata Crostini **VG**
Roasted Mediterranean Vegetables, Capers, Kalamata Olive, Shaved Manchego Cheese

Beef Tartare
Reggiano Cheese, Shredded Yolk, Brioche Crouton

HOT HORS D'OEUVRES \$45 /dozen
(A minimum of 4 dozen per selection is required)

Thai Pork Meatballs **DF**
Honey Lime Soy Sauce

Mini Beef Tenderloin **GF**
Gaufrette Potato, Truffled Herb Aioli

Crispy Coconut Shrimp
Red Curry Mayo

Za'Atar Chicken Skewers **GF**
Sumac Labneh

Hand Rolled Vegetable Samosas **V**
Tamarind Chutney

Yakitori Beef **DF**
Toasted Sesame Seeds, Sweet Soy

Buffalo Haloumi Cheese Bites **VG**
Maple Ranch Dip

RECEPTION STATIONS

Minimum of 50 guests per selection. Designed for 1h30 of continual service.

SASHIMI & SUSHI \$22 /person

Assorted Hand Rolls and Sashimi, Soy Sauce, Pickled Ginger, and Wasabi

MEZZE STATION \$16 /person

Whipped Garlic & Herb Goat Feta, Tabbouleh, Hummus, Falafel Bites, Stuffed Grape Leaves, Cucumbers, Bell Peppers, Citrus Olives, Grilled Pita Wedges

CHARCUTERIE \$19 /person

Assortment of Cured and Smoked Meats, Gherkins, Garlic Citrus Marinated Olives, Fresh Baked Baguette and Crackers

ARTISANAL CHEESE BOARD \$19.50 /person

Selection of Local and International Cheese, Orange & Rosemary Infused Honey, Fruit Chutney, Fresh Berries, Crackers

COMBINATION OF CHARCUTERIE & ARTISANAL CHEESE BOARD \$21 /person

CURRY BAR \$24 /person

Spiced Basmati Rice, Cilantro Leaves, Toasted Cashews, Coconut Shreds, Chicken Tikka Masala, Goan Shrimp Curry, Roasted Eggplant & Coconut Curry

BEEF SHORT RIB \$25 /person

Braised Overnight, Sour Cream & Chive Whipped Potatoes, Mushroom Ragout, Port Demi

CAESAR SALAD BAR \$19 /person

Freshly Cut Romaine Leaves, Diced Avocados, Cherry Tomatoes, Cucumbers, Smoked Bacon Bits, Shaved Parmesan, Focaccia Croutons, Classic Caesar Dressing, Grilled Shrimp, Chicken, and Steak

“CAMPFIRE” S’MORES \$17 /person

Artisanal Marshmallows, Graham Crackers, Milk Chocolate, Cookies & Cream Chocolate, Chocolate Hazelnut Spread, Peanut Butter, Salted Caramel, Pretzels, Fresh Strawberries, Maraschino Cherries



CHEF ATTENDED STATIONS

Minimum of 50 guests per selection. Designed for 1h30 of continual service.

KOREAN BARBECUE

STRIPLOIN \$22 /person

Korean Barbecue Marinade, Scallion Brown Rice, Pickled Vegetable Slaw, Kimchi

COULIBIAC STYLE

VEGETABLES \$12 /person

Roasted Mediterranean Vegetables, Wild Rice and Sautéed Baby Arugula in a Puff Pastry Crust, Sundried Tomato Cream Sauce

ROASTED BEEF

TENDERLOIN \$27 /person

Tartiflette, Creamy Horseradish, Red Wine Truffle Jus

GRILLED TOMAHAWK

STEAK \$30 /person

Smoked Sea Salt Rub, Caramelized Onion Potato Gratin, Crumbled Blue Cheese, Sherry Demi-Glace

PLATED DINNER

Our plated dinner options are based on a four-course menu.
Please select a soup, a salad, a main course, and a dessert.

STARTERS

SOUP (select one)

Cinnamon Roasted Butternut Squash **VG GF**
Curry Fried Pumpkin Seeds

Roasted Tomato Bisque **VG GF**
Pepper Basil Cream

Cream of Wild Mushroom **VG**
Brie Croutons

Carrot & Red Lentil Soup **VG GF**
Ginger Yogurt

SALAD (select one)

Heirloom Tomato Salad **VG**
Marinated Bocconcini, Cucumber Ribbons, Shaved Red Onion, Focaccia Croutons, Balsamic Reduction, Basil Olive Oil

Clipped Greens Salad **V GF**
Shaved Radish and Red Onion, Mandarin Segments, Toasted Almonds, Wild Blueberry Dressing

Roasted Mushroom Salad **VG GF**
Baby Spinach & Arugula, Crumbled Goat Cheese, Pickled Beets, Pumpkin Seeds, Sweet Onion Dressing

Iceberg Wedge Salad **GF**
Candied Tomatoes, Smoked Bacon, Sundried Figs, Tangy Blue Cheese Dressing

Grilled Kale & Iceberg Caesar **VG**
Sliced Cucumber, Radish, Shaved Padano, Herb Croutons, House Dressing

(Add Smoked Bacon Lardons +\$2 /person)

PLATED DINNER

Continued

Our plated dinner options are based on a four-course menu.
Please select a soup, a salad, a main course, and a dessert.

MAIN COURSE (select one)

Maple Whiskey Braised Beef Short Rib **GF**
*White Cheddar Whipped Potatoes, Smoked Bacon
Mushroom Ragout, Café au Lait Demi*
\$80 /person

Cider Brined Chicken Supreme **GF DF**
*Fresh Herb Roasted Baby Potatoes, Lemon Thyme
Demi-Glace*
\$75 /person

Grilled Salmon Filet **GF**
*Asparagus and Cauliflower Wild Rice, Lemon
Cream Emulsion*
\$78 /person

Pan Seared Filet Mignon **GF**
*Fingerling & Smoked Gouda Fricassée, Grainy
Mustard Sauce*
\$90 /person

Herb & Garlic Crusted Chicken Supreme **GF**
Wild Mushroom and Pecorino Orzo, Marsala Jus
\$75 /person

Grilled Beef Striploin **GF**
Dauphinois Potato, Red Wine Demi-Glace
\$79 /person

Roasted Vegetable & Wild Rice Strudel **V**
*Grilled Portobello, Asparagus, Roasted Red
Pepper Coulis*
\$68 /person

Toasted Quinoa & Butternut Squash
Stuffed Shells **V**
*Braised Bean, Pearl Onions and Kale, Confit Garlic
Tomato Broth*
\$68 /person

MAIN COURSE DUO

(select one)

Overnight Beef Short Rib and Grilled
Jumbo Shrimp **GF**
Chive Whipped Potatoes, Poivrade Sauce
\$90 /person

Pan Seared Filet Mignon and Dungeness
Crab Cake
Potato Dauphinois, Pinot Noir Jus, Béarnaise Sauce
\$98 /person

Olive Brined Chicken & Grilled Salmon
*Chorizo & Red Pepper Risotto Croquette, Braised
Tomato Demi-Glace*
\$82 /person

DESSERT (select one)

Flourless Chocolate Cake **VG GF**
Chambord Sabayon, Fresh Berry Salad

Lemon Cheesecake **VG**
Lemon Curd, Blackberry Preserve, Graham Crumb

Tiramisu **VG**
Espresso Ice Cream, Chocolate Paint

Baked Apples en Croute **VG**
*Bourbon Caramel Apple Wedges, Sharp Cheddar,
Cinnamon Streusel, Puff Pastry Top*

Dessert Trio **VG (+\$3 per person)**
*Flourless Chocolate Cake, Tiramisu, Lemon Cheesecake,
Garnishes*

All plated dinners include:

Assorted Dinner Rolls & Butter

Freshly Brewed Premium Coffee and Assorted
Traditional & Herbal Teas



DINNER BUFFET

Selection of 3 Entrées \$81 /person | Selection of 4 Entrées \$91 /person
Minimum of 75 guests.

TABLESIDE SOUP (offer your guest a soup service + \$5.00 per person)

Butternut Squash & Coconut Soup **V GF**

Roasted Tomato Bisque **V GF**

Cream of Wild Mushroom **VG GF**

Carrot & Red Lentil Soup **V GF**

Cauliflower Pakora Soup **V GF**

STARTERS

Grilled Vegetable Platter **VG GF**

Crumbled Feta, Fresh Basil, Olive Oil and Balsamic Glaze

Charcuterie & Artisanal Cheese

Assortment of Cured and Smoked Meats, Local Cheese, and accompanying garnishes

Mixed Field Greens Salad **V**

Tomatoes, Field Cucumbers, Radishes, Bell Peppers, Scallions, Parsley, Pita Crisps, Lemon Mint Dressing

Classic Caesar Salad

Hearty Mixed Greens, Parmesan, Herb Croutons, Bacon Bits, House Caesar Dressing



Continued

DINNER BUFFET

Selection of 3 Entrées \$81 /person | Selection of 4 Entrées \$91 /person
Minimum of 75 guests.

MAIN COURSE

(select three or four)

Butter Chicken **GF**

Yogurt Drizzle, Cilantro Leaves

Ginger Soy Braised Beef Brisket **DF**

Shredded Carrots, Scallions

Dijonnaise Chicken Breast **GF**

White Wine Tarragon Cream Sauce

Garlic & Oregano Crusted Salmon **GF**

Lemon Feta Cream Sauce

Beef Striploin **GF DF**

Garlic Mustard and Herb Crust, Red Wine Demi-Glace

Puttanesca Style Shellfish **GF DF**

Shrimp, Scallops, and Mussels sautéed with Tomatoes, Black Olives, and Capers

Baked Artic Char **GF DF**

Orange Chive Gremolata

ACCOMPANIMENTS

Maple Miso Portobellos, Sesame Green Beans **V**

Market Vegetable Medley **V GF**

Saffron and Vegetable Rice Pilaf, Sundried Fruit,
and Toasted Almonds **V GF**

Roasted Baby Potatoes, Shaved Padano, Confit
Garlic Oil, Fresh Herbs **VG GF**

DESSERT

An assortment of freshly prepared French and
Italian desserts **VG**

All dinner buffets include:

Assorted Dinner Rolls & Butter

Freshly Brewed Premium Coffee and
Assorted Traditional & Herbal Teas