



# BUFFET MENU

39.95 per person

## SERVICE CHARGES

Delivery charge | Additional charges • Chafing dish | Additional charge • Tablewear rental | Additional charge • Beverages | V-8, juice, regular and diet soft drink, spring and sparkling water | Additional charge • Food restrictions and allergies | Additional charge • Catering services | Rates to be established

MINIMUM OF 8 ORDERS

## SALADS

Mixed green salad, Dansereau vinaigrette | **Included**

### MIXED | 1 choice

Arugula, parmesan salad with homemade vinaigrette  
Beet salad with fennel, edamame, cranberry, almond and chive  
Bocconcini salad with cherry tomatoes and basil  
Endive, arugula, pear salad with honey vinaigrette  
Julienne vegetable salad with sesame and ginger vinaigrette  
Pennine salad with fresh tarragon vinaigrette  
Red cabbage salad with apple and cider vinaigrette

## MAIN COURSES | 1 choice

### PASTA

Pennine with spinach, cherry tomato, shallot and parmesan  
Vegetarian lasagna

### BEEF

Boeuf bourguignon  
Flank steak with caramelized shallot and red wine sauce  
Stir-fried beef with tarragon sauce

### CHICKEN

Chicken pot pie  
Parmigiana chicken with basil sauce  
Thinly sliced chicken with vegetables, coconut milk, curry and basil sauce

### FISH

Cod with lobster sauce  
Grenoble style trout  
Pan-fried salmon with citrus white butter sauce  
Provençal-style Walleye with roasted pepper sauce  
Sole fillet meunière on spinach with butter  
Walleye fillet almondine

## SIDE DISHES

BREAD & BUTTER INCLUDED

### VEGETABLE | 1 choice

Jardinière of vegetables  
Ratatouille  
Roasted root vegetables  
Steamed green vegetables

### STARTCH | 1 choice

Basmati rice with shallot  
Duck fat French fries  
Fingerling potatoes with herbs and lemon  
Mashed potatoes with chives  
Orzo with tiny vegetables  
Rice vermicelli  
Scalloped potatoes

## EXTRAS

6.95 Cheeses, grapes, apricots, assorted nuts and crispbread  
4.75 Fresh vegetables with dip | 12 pieces  
8.95 Refined cheeses, homemade melba toasts and grapes

## DESSERTS | 1 choice

Almond rock with "fleur de sel" | 3 per person  
Apple cake  
Chocolate brownie | gluten free and dairy free  
Chocolate moelleux cake  
Fresh fruit salad  
Lemon meringue pie | individual portion  
Miniature pastries | 3 p. pers.  
Red berry flan (pudding)  
Raspberry cream puff  
Strawberry tartelette