

# HOT & COLD BUFFET

39.95 All Included | Minimum Purchase for 8 Guests

48 hour notice is preferable for all orders

## Salads | 1 Choice

**INCLUDED:** **Mixed Greens** | Mixed lettuce, endives, radicchio, prosciutto chips, mimolette shavings, caramelized onion vinaigrette | *Gluten free*  
Bread and butter

**Carrot Salad** | Shredded carrots, edamame, oranges and ginger | *Vegan, gluten free*

**Pasta Salad** | Small pasta shells with green peas, parmesan cheese and creamy lemon dressing

**Picnic Style Potato Salad** | Baby potatoes, red onions, bacon, garlic, dill, sour cream and mayonnaise

**Rice Salad** | Basmati rice, walnuts and pecans | *Vegan, gluten free, contains nuts*

**Tomato Salad** | Cherry tomatoes, bocconcini and basil | *Vegetarian*

**Salade d'orzo** | Orzo, feta, black olives and grilled peppers, house vinaigrette

**Mixed Greens** | Mesclun, endives, pears and pecans | *Vegan, gluten free, contains nuts*

**Poke Style Salad** | Mixed greens, carrots, cucumbers, edamame, mangos, radishes, red cabbage, wonton chips, Asian vinaigrette | *Vegan, gluten free*

**Salade Tex-Mex** | Bean medley, corn kernels, red onions, shallots and parsley *Vegan, gluten free*

**Waldorf Salad** | Celery, apples et pecans | *Contains nuts*

## Hot Main Courses | 1 Choice

**ADDITIONAL FEES:** Chaffers and service utensils

**Beef** Mustard glazed sliced beef | Dijon and old-fashioned | *Gluten free, lactose free*  
Braised beef shoulder fillet, red wine sauce | *Gluten free, lactose free*

**Duck** Duck leg confit, raspberry sauce | *Gluten free, lactose free*

**Chicken** **Coq au vin** | Pearl onions, mushrooms, red wine | *Gluten free, lactose free*  
**Chicken Basquaise** | Tomatoes and peppers | *Gluten free, lactose free*

**Pasta** **Bolognese Lasagna** | Rosé sauce and mozzarella  
**Vegetarian Lasagna** | Vegetables

**Fish** Tiger shrimp with vegetables sauteed in coconut milk and curry | *Gluten free, lactose free*  
White butter basil pan-fried salmon

**Vegie** Sauteed tofu with vegetables in coconut milk and curry | *Vegetarian, gluten free, lactose free*

## Hot Accompaniments | 2 Choices

Jardinière of vegetables	Orzo with fresh basil	Ratatouille
Scalloped potatoes	Fingerling potatoes with herbs and lemon zest	Tagliatelle with oil and herbs
Roasted root vegetables	Mashed potatoes with chives	

## Desserts | 1 Choice

Home made cookies | 1 per pers. | Chocolate-pecans | Oats-cranberries-oranges | Oats-raisins

Chocolate brownie square | *Gluten free, lactose free*

Seasonal fruits cannoli

Dulce de Leche cheesecake on graham base

White chocolate and strawberry panna cotta with basil syrup | *Vegan*

Fresh fruit salad

## Accompaniments | Minimum Purchase of 5 Portions Per Selection

4.75	Vegetables & dip   12 pcs
12.95	Assortment of refined cheeses 75 g   Fruits and crisp bread
21.95	Assortment of refined cheeses and Italian cold cuts 100 g each   Fruits and accompaniments
10.00	In house assorted spiced nuts 150 g   <i>Peanut free</i>
9.95	Smoked salmon 60 g and accompaniments   Capers, lemon, pickled onions, dill sauce and croutons

# COLD BUFFET

À la carte | 48 hour notice is preferable for all orders

## Vegetable Platters | Vegetarian & Gluten Free | Minimum 5 Portions Per Selection

- 5.50 Eggplant with coconut milk, basil and chili peppers
- 5.50 **Grilled Vegetables** | Eggplant, zucchini, onion and pepper
- 5.50 Sweet and sour pakchoi with soy-lime vinaigrette
- 5.50 **Roasted Tomatoes Provençal Style** | Tomatoes, olive oil, garlic, thyme and rosemary

## Salads | Minimum 5 Portions Per Selection

- 5.50 **Carrot Salad** | Shredded carrots, edamame, oranges and ginger | *Vegan, gluten free*
- 5.50 **Pasta Salad** | Small pasta shells with green peas, parmesan cheese and creamy lemon dressing
- 5.50 **Picnic Style Potato Salad** | Baby potatoes, red onions, bacon, garlic, dill, sour cream and mayonnaise
- 5.50 **Rice Salad** | Basmati rice, walnuts and pecans | *Vegan, gluten free, contains nuts*
- 5.50 **Tomato Salad** | Cherry tomatoes, bocconcini, basil and house vinaigrette | *Vegetarian, gluten free*
- 5.50 **Salade d'orzo** | Orzo, feta, black olives, grilled peppers and house vinaigrette
- 5.50 **Mixed Greens** | Mesclun, endives, pears and pecans | *Vegan, gluten free, contains nuts*
- 5.50 **Poke Style Salad** | Mixed greens, carrots, cucumbers, edamame, mangos, radishes, red cabbage, wonton chips and Asian vinaigrette | *Vegan, gluten free*
- 5.50 **Salade Tex-Mex** | Bean medley, corn kernels, red onions, shallots, parsley *Vegan, gluten free*
- 5.50 **Waldorf Salad** | Celery, apples et pecans | *Contains nuts*
- 2.25 **Bread and butter** | 1 portion

## Meat & Fish | Minimum 5 Portions Per Selection

- 8.95 BBQ Tofu with honey and garlic | *Gluten free, lactose free, nut free*
- 13.95 Chicken breast with Montreal spices, Dijon sauce | *Gluten free, lactose free, nut free*
- 13.95 Marinated chicken breast, sour cream, chipotle, cilantro, pickled onions and serrano salsa | *Gluten free, nut free*
- 14.95 Roast beef, chili oil, shallot and ginger, soy-lime vinaigrette | *Lactose free, nut free*
- 14.95 Roast beef, caramelized onions, horseradish and chive sauce | *Gluten free, nut free*
- 16.95 Oven-bake salmon fillet, radishes, green peas with citrus sauce | *Gluten free, lactose free, nut free*
- 16.95 Spicy tuna tartare, mango and avocado on tostada | *Lactose free, nut free*
- 14.95 Herbs shrimps on skewers, cocktail sauce and grilled lemon | 2 x 3 pcs | *Gluten free, lactose free, nut free*

## Sandwiches | Minimum 2 Identical Sandwiches Per Selection

- 9.50 **Chicken Banh Mi** | Chicken, carrots, daikon, cucumber and coriander
- 9.50 **Tofu Banh Mi** | Tofu, carrots, daikon, cucumber and coriander | *Vegan*
- 9.50 **Chorizo Ciabatta** | Chorizo, roasted peppers, aged cheddar, lettuce, saffron mayonnaise and caramelized garlic
- 9.50 **Vegetable Focaccia** | Focaccia with herbs, grilled vegetables, pesto cream cheese, chili oil and lettuce | *Vegetarian*
- 9.50 **Tuna Brioche Bun Hot Dog style** | Tuna, celery, onions, corn, pickles, lettuce, chili oil and mayo
- 9.50 **Beef Submarine Sandwich** | Beef kefta, tomatoes, cucumber, marinated turnip, feta and Greek yogurt
- 12.50 **Beef Burger** | Korean braised beef, cucumber, radishes, lettuce and sesame sauce
- 12.50 **Salmon Burger** | Salmon, mango salsa, lettuce and spicy mayonnaise
- 12.50 **Chicken Ciabatta** | Chicken, caramelized onions, parmesan, arugula and herb mayonnaise
- 12.50 **Italian Focaccia** | Focaccia with herbs, Italian cold cuts, mozzarella, pesto and arugula
- 12.50 **Brie on Brioche Bun, Hot Dog Style** | Brie cheese, pear and pecans | *Vegetarian*
- 12.50 **Prosciutto on Brioche Bun, Hot Dog Style** | Prosciutto, Brie, pear and pecans

## Desserts | Minimum 5 Portions Per Selection

- 3.00 Home made cookies | 1 per pers. | Chocolate-pecan | Oats-cranberry-orange | Oats-raisin
- 4.50 Chocolate brownie square | *Gluten free, lactose free*
- 6.00 Seasonal fruits cannoli
- 9.00 Miniature pastries | 3 units
- 6.00 Dulce de Leche cheesecake on graham base
- 6.00 White chocolate and strawberry panna cotta with basil syrup | *Vegan*
- 9.00 Almond and sea salt chocolate clusters | 3 units
- 5.50 Fresh fruit salad

## Accompaniments | Minimum Purchase of 5 Portions Per Selection

- 4.75 Vegetables & dip | 12 pcs
- 12.95 Assortment of refined cheeses 75 g | Fruits and crisp bread
- 21.95 Assortment of refined cheeses and Italian cold cuts 100 g each | Fruits and accompaniments
- 10.00 In house assorted spiced nuts 150 g | *Peanut free*
- 9.95 Smoked salmon 60 g and accompaniments | Capers, lemon, pickled onions, dill sauce and croutons