

CORPORATE DINNER

SAMPLE MENUS 2023



BUFFET MENU

COCKTAIL HOUR

Mini potato latkes, sour cream, chives, apple shaving
Panko crusted jumbo coconut shrimp with apple-mango chutney
Brie, date and toasted walnut crostini

BUFFET DINNER SAMPLE

Fresh Rolls and Artisan Breads with Butter

Organic leafy mixed greens with spinach, red onion, sunflower seeds, dried cranberries, pepita seed, goat cheese, garlic balsamic vinaigrette

Romaine Salad with garlic dressing, focaccia croutons, shaved Parmesan, crumbled bacon

Moroccan spiced chicken breasts with pan jus on whipped nutmeg scented squash puree

Roasted Atlantic salmon with dill, garlic and lemon aioli with a caper butter sauce

Roasted herbed potato with Malden salt and olive oil

Roasted garam masala spiced carrots with honey drizzle

Blanched green beans tossed with lemon zest and garlic puree, olive oil

DESSERT BUFFET SAMPLE

Selection of coffee and teas

Cannoli, cream horns, tiramisu bites, lemon curd squares, brownies, Nanaimo bars, mini cheesecake, strawberry custard tarts and mini cookies, date squares and profiteroles with chocolate sauce

LATE NIGHT FOOD

Mini Vegan Samosas with sweet tamarind sauce
Beef Sliders with Gruyere and chipotle mayo
Mini grilled cheese with granny smith apple, caramelized onions



BUFFET MENU – BBQ

COCKTAIL HOUR

Mini grilled cheese, granny smith apple, cheddar, caramelized onions

Brie, date and toasted walnut crostini with honey and balsamic reduction

Caprese skewer of bocconcini cheese, cherry tomato and basil with balsamic reduction

BBQ BUFFET DINNER SAMPLE

Artisan breads and corn bread with butter

Romaine salad with garlic dressing, foccacia croutons, shaved Parmesan, crumbled bacon

Baby potato salad, medallions with dill, dijon and lemon with red onion

Cajun dry rubbed chicken breasts and tender thighs with pan jus

BBQ Beef Brisket with mop sauce reduction

Grilled corn on the cob, herb butter

Grilled summer vegetables of zucchini, Spanish onion, bell peppers, asparagus and portobello mushrooms, Malden salt, olive oil

DESSERT BUFFET SAMPLE

Selection of coffee and teas

Mini pots of strawberry shortcake, whipped vanilla cream, macerated strawberries + cannoli, cream horns, lemon curd squares, brownies, Nanaimo bars, mini cheesecake, strawberry custard tarts

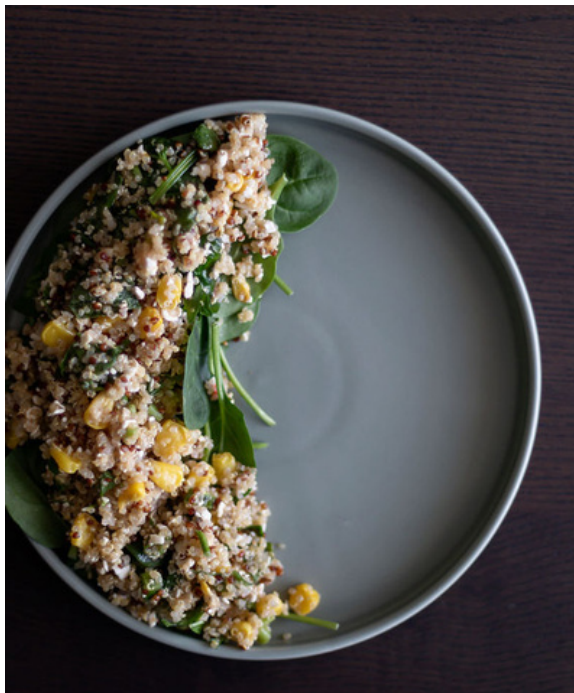
LATE NIGHT FOOD

Flatbread Station

Grilled chicken, pesto and goat cheese

Meat lovers bacon and chorizo sausage, mozzarella

Vegan hummus, parsley, mushroom and caramelized onion



BUFFET – VEGAN

COCKTAIL HOUR

Cold spring rolls of rice paper, cabbage, cucumber, cilantro, mango, carrot with thai chili dipping sauce

Avocado toast, mini melba, avocado caper bruschetta

Flatbread of roasted mushroom and herb pizza with caramelized red onions, hummus and parsley

BUFFET DINNER SAMPLE

Artisan breads, garlic hummus and black bean cilantro spreads

Mixed greens salad, green goddess dressing, red onion, pepita seeds, sunflower seeds, dried cranberries

Cabbage slaw with carrots, red onion and fennel vinaigrette dressing

Thai green coconut curry, bamboo shoot, snap peas, bell peppers, chickpeas and lentils

Roasted cauliflower steaks, scallion chimichurri sauce

Roasted herbed potatoes
Herbed saffron basmati rice pilaf

Grilled summer vegetables of zucchini, Spanish onion, bell peppers, asparagus and portobello mushrooms, Malden salt, olive oil

DESSERT BUFFET SAMPLE

Selection of coffee and teas

Mini vegan desserts, cookies and pastries

Fresh fruit and berry station

LATE NIGHT FOOD

Mini vegan samosas with sweet tamarind sauce
Mini falafel wraps with toum, pickled turnip, lettuce and tabbouleh
Grilled vegetable flatbread



PLATED DINNER

COCKTAIL HOUR SAMPLE

Smoked Salmon Crostini with Avocado Caper Bruschetta
Prosciutto Wrapped Asparagus with Lemon Garlic Aioli
Mini Potato Coin with Striploin Steak, Chimichurri and Maldon

PLATED 4 COURSE DINNER SAMPLE

FIRST COURSE

Fresh Rolls and Artisan Breads with Butter

Organic leafy mixed greens with spinach, red onion, sunflower seeds, dried cranberries, pepita seed, goat cheese, garlic balsamic vinaigrette

SECOND COURSE

Squash Ravioli with brown butter sauce, crispy sage leaf

THIRD COURSE

Chicken supreme stuffed with goat cheese, herbs and cremini mushrooms with a chevre cream sauce, mini herbed roasted potatoes and roasted garam masala spiced carrots, honey drizzle and green beans with lemon zest and crushed garlic

Slow roasted beef short rib with porter reduction demi-glace, whipped garlic mashed potatoes, wilted butter and garlic spinach and root vegetable

Roasted salmon, sesame crust with ginger soy shallot reduction with celeriac mashed, buttered bok choy and charred broccoli

Vegan wild mushroom polenta with lotus root garnish, spring vegetables of carrots, asparagus and chiffonade of herbs with mushroom broth

FOURTH COURSE

Selection of coffee and teas

Choice of Dessert Buffet or Plated Dessert

LATE NIGHT FOOD

Mini pizettes with a variety of toppings

Mini grilled cheese with granny smith apple, caramelized onions



PLATED DINNER

COCKTAIL HOUR SAMPLE

Grazing Station of artisanal cheeses, crackers, fresh and dried fruits, charcuterie and pate, crudites and pita with specialty dips, herbs and pickled items

+

Choice of two passed appetizers

PLATED THREE COURSE DINNER SAMPLE

FIRST COURSE

Fresh Rolls and Artisan Breads with Butter

Pasta al Pomodoro with torn basil, fresh tomato and olive oil marinara with parmesan petals

SECOND COURSE

Beef tenderloin with chimichurri sauce, Maldon salt, pommes gratin dauphinois, roasted asparagus with lemon zest and crushed garlic

Moroccan spiced chicken supreme on a bed of honey and maple butternut squash puree, roasted herbed potatoes with olive oil and Maldon salt, seasonal root vegetables

Vegan lemon thyme risotto with fresh spring vegetables and "scallop" king oyster mushrooms

THIRD COURSE

Selection of coffee and teas

Choice of Dessert Buffet or Plated Dessert

LATE NIGHT FOOD

Taco Station

Masa corn tortillas, BBQ chicken, seasoned beef, garlic bean puree + lettuce, cherry tomatoes, tex-mex cheese, jalapenos, scallion + salsa verde, tomato salsa, mango salsa, sour cream, hot sauce and guacamole

