

GRAND BUFFET

Minimum of 50 guests

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COCKTAIL

Punch

Chef's appetizers

TOAST

Glass of Sparkling wine

MENU

Daily Kettle

Selection of Breads and Aromatic Butters

Crudités and Dip

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Your Choice of Three (3) Salads :

Tomato and Boccoccini Salad with Basil
Fresh Mint Taboulé Salad
Artichoke Salad with Lime Dressing
Yukon Gold Salad with Sun Dried Tomato Dressing
Bok Choy Salad with Orange and Cilantro
Wild Rice and Salmon Salad with Shallots
Oriental Salad
Tuscany Style Pasta Salad
Antipasto of Grilled Vegetables and Olive Dressing
Sea Food Antipasto
Green Salad with House Vinaigrettes

Your Choice of One (1) Fish Dish :

Walleye with Hazelnut Dressing
Trout Fillet with Nantua Sauce
Pan Fried Salmon with Herbs
Steamed Mussels with Tomato and Basil (in season)
Seafood Medley
Roasted Tilapia with Citrus dressing

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Your Choice of One (1) Meat Dish :

Veal Blanquette
Minced Veal and Mushroom
Beef Bourguignon
Roasted Beef Strip loin with Wild Mushrooms
Veal Scaloppini Basquaise Style
Pork Loin with Dried Apricots
Lamb Navarin with Roasted Garlic
Leg of Lamb with an Orchard Dressing
Prime Rib of Beef with Herbs (6.00\$ extra)

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House Wine (1/2 bottle per person)

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Pasta Bar: Selection of Pastas with Various Dressings
Vegetable and Potato Medley

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Sweet Table, Fruit Salad and Chocolate Sauce

Coffee • Tea • Herb Tea

85,00\$ plus service & taxes