



Buffet Packages

Catered by

CHANTERELLE

Buffet package 1

Hors d'oeuvres (one hour)

Rolls and butter

Organic greens salad, balsamic dressing

Pasta salad

Roasted potatoes

Mixed seasonal vegetables

Grilled chicken Mole sauce

Panfried Atlantic salmon fillet teriyaki glaze

Roast Angus top sirloin with peppercorn sauce

Sweet table- fresh fruit display and assorted cakes and pastries

Coffee and tea

\$47.00 per person plus taxes and 15% gratuity

Includes 8-hours service, Table setting (white linens, Royal Doulton china and cutlery, wine glasses and water goblets)

Buffet package 2

Hors d'oeuvres (one hour)

Rolls and butter

Caesar salad

Organic greens salad, balsamic dressing

Bocconcini and tomato salad with basil vinaigrette

Roasted potatoes

Choice of two seasonal vegetables

Stuffed chicken supreme with goat cheese and cured tomatoes, rosemary jus

Panfried Atlantic salmon fillet teriyaki glaze

Roast Certified Angus prime rib with peppercorn sauce

Sweet table- fresh fruit display and assorted cakes and pastries

Coffee and tea

\$54.00 per person plus taxes and 15% gratuity

Includes 8-hours service, Table setting (white linens, Royal Doulton china and cutlery, wine glasses and water goblets)