

# Buffet Menus

## *Option 1*

*\$45.00/Person*

### **Carrot & Ginger Puree**

Fresh coriander & chives

### **Roasted Beet Salad**

Red & golden beets, goat cheese & candied walnuts

### **Arugula & Quinoa**

Pomegranate seeds, sun-dried cranberries, diced bell peppers & stone grain dijon infused apple cider vinaigrette

### **Spring Onion & Garlic Mash**

Creamy Yukon potatoes laced with roasted garlic & spring onion

### **Yellow & Green Bean Medley**

Shallots, mint & olive oil

### **Pappardelle Pomodoro**

Fresh basil & tomato sauce

### **Traditional Stuffing**

Herbs de Provence, onions, carrot & garlic

### **Turkey Roulade**

Brined & rolled roasted turkey, stuffed with fresh herbs, lemon & garlic

### **Chefs Assorted Pastries & Fruit**

To be determined by our Chef

All prices are on a per person basis and do not include taxes

# Buffet Menus

## *Option 2*

*\$55.00/Person*

### **Butternut Squash Puree**

Lavender cream

### **Tomato & Bocconcini Salad**

Fresh basil, balsamic reduction & olive oil

### **Pearl Cous Cous Salad**

Pecans, feta cheese & honey apple dressing

### **Kale & Roasted Cauliflower Salad**

Golden raisins, toasted almonds & tahini vinaigrette

### **Pumpkin Ravioli**

Sage butter, shaved grana padano & caramelized apple bites

### **Honey Glazed Brussel Sprouts**

Crisp bacon, shallots, red bell pepper

### **Sweet Potato & Maple Mash**

Ginger & chives

### **Sausage Stuffing**

Herbs de Provence, onions, carrot & garlic

### **Whole Roasted Turkey**

Brined & roasted whole turkey with fresh herbs, lemon & garlic

### **Chefs Assorted Pastries & Fruit**

To be determined by our Chef

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