

SALAD BAR

Swiss Chard & Citrus Salad (GF, DF, Vegan), • Fall Harvest Salad with Creamy Maple Dressing (GF, DF, Vegetarian), • Lemon Feta Orzo Salad (Vegetarian),
• Iceberg Lettuce, Crispy Beef, Cheddar & Crouton Salad with 1000 Island Dressing
• Artisan Mixed Greens with choice of dressing (GF, DF, Vegan) • Charcuterie Board, Selection of hard and soft ripened cheeses, cured meats, olives, nuts, crackers and more

ENTREES

- **Sous-Vide AAA Filet Mignon with a Wild Mushroom & Peppercorn Hunter's Sauce & Pomme Frites** (GF): Canadian AAA filet mignon slowly cooked sous-vide to a medium-rare temperature, seared and finished with creamery butter & fresh thyme. Served with lemon & herb asparagus, triple-cooked pomme frites, and a creamy wild mushroom & peppercorn Hunter's sauce.
- **Pan-Roasted Halibut Cheeks with Warm Pancetta Vinaigrette & Almond Crumble** (*GF): Succulent, tender pan-roasted halibut cheeks finished with a warm pancetta vinaigrette. Paired with a preserved lemon, fennel, Za'atar & fresh herb toasted *pearl couscous. Garnished with champagne vinegar compressed cucumbers and a large butter poached tiger prawn. (*Can be made gluten-free)
- **Ricotta & Pistachio Pesto Stuffed & Prosciutto Wrapped Chicken Supreme** (GF): Crispy prosciutto wrapped chicken supreme stuffed with ricotta and house-made pistachio & crispy shallot pesto. Served with roasted baby patty pan squash & fingerling potatoes. Finished with a Madeira Chicken Jus and parmesan tuile.
- **Vegan Option To Be Announced**

DESSERT BAR

- Black Forest Chocolate Cake
- Warm Apple Strudel with Chantilly Cream
- Assortment of House-Made Desserts. Including: Eclairs, Assorted Bars, Truffles, Cheesecake, Pecan Pie, Chantilly Cream and more. (Allergens will differ with each item but will be listed on the buffet.)