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Breakfast Buffet

Continental

Fresh fruit
Greek yogurt and granola
Croissant, pain au chocolat, danishes
Butter and fruit preserves
Hot-brewed coffee and tea

26

Hot Breakfast A

Egg Frittata: spinach, aged cheddar, herbs
Roasted rosemary baby potatoes
Sautéed julienne vegetables
Double smoked applewood bacon
Croissant, pain au chocolat, danishes
Butter and fruit preserves
Hot brewed coffee and tea

29

Hot Breakfast B

Fresh fruit
Greek yogurt and granola
Scrambled eggs with chives
Roasted rosemary baby potatoes
Double smoked applewood bacon
Croissant, pain au chocolat, danishes
Butter and fruit preserves
Hot brewed coffee, tea and orange juice

36

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Hors D'oeuvre

Vegetarian

Vegetable Tempura • 12 per dozen

Crostini with local mushrooms, truffle gouda cheese • 18 per dozen

Forbidden rice, beets, apples, fennel • 18 per dozen

Crispy Tortelli (stuffed pasta) di burrata, basil sauce, toasted almonds • 24 per dozen

Sea

Crostini with smoked sockeye salmon, guacamole • 24 per dozen

Chickpea polenta, whipped salted cod, tomato chutney • 24 per dozen

Swordfish skewers with ginger sesame sauce • 42 per dozen

Land

Crostini with bresaola, arugula, herb cream cheese • 24 per dozen

Mini tacos with marinated flank steak, mango chili salsa • 30 per dozen

Prosciutto di Parma, aged Parmigiano, cantaloupe, balsamic reserve • 24 per dozen

Smoked Montreal beef, frisee, tuna sauce • 24 per dozen

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Plated Options

Option 1

Choice of one of the following salads

Queen Salad
Baby spinach, beets, fennel, apple, toasted pistachios
Mouton noir cheese, apple cider vinaigrette
or
Potato and Bean Salad
Green and yellow french beans, red onions, sundried tomatoes, celery
olives, fresh herbs, triple crunch mustard dressing
or
Forbidden Rice Salad
Forbidden rice, cold water shrimp, mixed greens, lime, ginger
with sesame dressing
or
Berkshire Salad
Pork tenderloin, shitake mushrooms, frisee, lollo rosso
grana padano cheese, maple dijon dressing

Charcuterie Boards and Cheese Boards

Bruschetta
Cherry tomatoes, evo, basil, arugula, burrata
local mushrooms, radicchio, gouda truffle cheese

Montreal Smokes Brisket Sliders
Red cabbage slaw, dijon mayo

Selected Frash Fruits

65

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Plated Options

Option 2

First Course

Queen Salad
Baby spinach, beets, fennel, apple, toasted pistachios
Mouton noir cheese, apple cider vinaigrette
or
Forbidden Rice Bowl
Avocado, sauteed vegetables, grilled tofu, cannellini beans
Toasted sesame seeds, ginger dressing
or
Berkshire Salad
Pork tenderloin, shitake mushrooms, frisee, lollo rosso
grana cheese, maple dijon dressing

Second Course

Cavatelli Pasta al Forno
Turmeric romanesco cauliflower, agrodolce shallots
Toasted pecan sauce
or
Risotto and Butternut Squash
Aged Ontario gouda cheese, shaved truffle, nutty tuile
or
Black Cod
Chickpea fries, sauteed kale, black garlic miso sauce
or
Herb Crusted Halibut Cheeks
Broccolini, saffron mussel sauce
or
Ontario Lamb Loin
Wild mushroom crust, topinambur, maple glazed heirloom carrots, port jus
or
Canto Port Steak
Slow braised steak, sweet potatoes, roasted brussel sprout, applewood smokes bacon

Third Course

Hazelnut Chocolate Praline Tart
or
Lemon Meringue Cheesecake

75

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Plated Options

Option 3

First Course

Forbidden Rice Bowl
Avocado, sauteed vegetables, grilled tofu, cannellini beans
Toasted sesame seeds, ginger dressing

or

Queen Salad
Baby spinach, beets, fennel, apple, toasted pistachios
Mouton noir cheese, apple cider vinaigrette

or

King Salmon Skewers
Red cabbage orange and radish salad, ponzu

or

Berkshire Salad
Pork tenderloin, shitake mushrooms, frisee, lollo rosso
grana cheese, maple dijon dressing

Second Course

Cavatelli Pasta al Forno
Turmeric romanesco cauliflower, agrodolce shallots
Toasted pecan sauce

or

Risotto and Butternut Squash
Aged Ontario gouda cheese, shaved truffle, nutty tuile

or

Snow Crab Torelli
Rapini, bonito flacks, chili, lemon zest

Third Course

Black Cod
Chickpea fries, sauteed kale, black garlic miso sauce

or

Herb Crusted Halibut Cheeks
Broccolini, saffron mussel sauce

or

Ontario Lamb Loin
Wild mushroom crust, topinambur, maple glazed heirloom carrots, port jus

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or

Canto Port Steak

Slow braised steak, sweet potatoes, roasted brussel sprout, applewood smokes bacon

or

Canadian Prime Filet Mignon

Purple potato puree, grilled endive, au jus

Fourth Course

Hazelnut Chocolate Praline Tart

or

Lemon Meringue Cheesecake

110

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Buffet

Minimum of 25 people

Selection of 2 Salads

Queen Salad
Baby spinach, beets, fennel, apple, toasted pistachios
Mouton noir cheese, apple cider vinaigrette
or
Potato and Bean Salad
Green and yellow french beans, red onions, sundried tomatoes, celery
olives, fresh herbs, triple crunch mustard dressing
or
Forbidden Rice Salad
Forbidden rice, cold water shrimp, mixed greens, lime, ginger
with sesame dressing
or
Berkshire Salad
Pork tenderloin, shitake mushrooms, frisee, lollo rosso
grana padano cheese, maple dijon dressing
or
Couscous Salad
Vegetable couscous, smoked maple duck breast
herb dressing

Charcuterie Boards and Cheese Boards

Mediterranean Style Chicken Supreme

Prime Rib Roast Caving Station

Chili rapini, roasted rosemary potatoes, shishito peppers

Sweet Table Selection
Butter tarts, classic lemon tart, double chocolate caramel pecan cheesecake

110

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