

JULY 1 DINNER BUFFET

Salads & Cold Platters

- Caesar Salad
- Grape Tomato Caprese Salad w. Mini Boccocini, Fresh Basil, Arugula, Balsamic Reduction & EVOO
- Locally Sourced Charcuterie Platter (Housemade Pickles & Accoutrement)
- Canadian Cheese Board (Fresh Fruit, Housemade Preserves & Crostini)
- Housemade Sushi Action Station (Variety of rolls, Vegetarian & Seafood based)

Hot Line

- Seasonal Vegetables (Cauliflower, Baby Carrots & Broccolini)
- Roasted Yukon Gold Potatoes
- Sockeye Salmon with Maple Butter Sauce

Carvery

- Slow Roasted Prime Rib of Beef with Caramelized Shallot Demi
- Peameal Bacon Sliders with Maple Mustard

Dessert

- Classic Canadian Nanaimo Bars
- Butter Tarts
- Carrot Cake GF + VG
- Very Berry Cheesecake GF
- Macerated Strawberries with Maple Whipped Cream