

BUFFET DINNER

All pricing is per person.

The Lakeview Dinner Buffet (min. 50 persons) **\$54.00**

Freshly baked rolls and butter
Vegetable crudité with herb dip

Salads

Tossed field greens with assorted dressing
Romaine and radicchio hearts with garlic croutons and grated parmesan
Tomato and mozzarella drizzled with basil oil
New potatoes tossed with fresh herbs and dijon vinaigrette
Pasta salad with charred corn, peppers and chipotle dressing

Cold Selections

Poached Atlantic salmon medallions with lemon remoulade
Sliced European meats with sweet gherkins

Hot Selections

Pepper-crusted striploin of beef with wild mushroom sauce, mustards and horseradish
Sautéed Spanish-style shrimps with cherry tomatoes
Penne pasta with roasted butternut squash and pine nuts tossed in a mint-scented olive oil
Market vegetables
Local roasted new potatoes

Sweets

Mini fruit tarts, Swiss apple flan, sacher torte, truffle cake, Bailey's cheese cake, black and white chocolate mousse, fresh fruit platter, assorted imported and domestic cheese board, coffee, decaffeinated coffee and a selection of tea



The Chestnut Tree Dinner Buffet (min. 50 persons) **\$46.00**

Freshly baked rolls and butter
Vegetable crudité with herb dip

Salads

Mixed Cookstown greens, tossed in a creamy sundried tomato dressing
Roasted bell peppers, grilled zucchini and red onions
Red skin potato salad tossed with fresh herbs in a dijon vinaigrette

Hot Selections

Herb-crusted top sirloin of beef with green peppercorn jus
Seared breast of chicken with glazed peppers and mushrooms
Penne pasta, charred fennel and sun-dried tomatoes, tossed in parsley pesto sauce
Local roasted potatoes
Buttered vegetables

Sweets

Assorted cakes and squares
Oven baked cookies
Fresh sliced fruit
Coffee, decaffeinated coffee and a selection of tea

